

STARTERS

Soup of the day	£4.50
Mixed seafood minestrone with fresh parmesan, basil pesto and toasted garlic bread	£7.25
Chicken liver pate served with red onion marmalade, oatcakes, mixed leaf salad and mustard dressing	£6.95
Pulled pork belly salad with marinated goats cheese, Isle of Arran chutney, sunblushed tomatoes and endive	£7.95
Our own beetroot cured salmon served with horseradish and spring onion potato salad, crisp lambs lettuce and bloomer bread	£8.95
Oven baked Balochmyle brie served with caramelised pear, candied walnuts and red chard	£7.95
Stornoway black pudding Scotch egg served on a garden pea puree with crispy shallots and micro herb salad	£7.95
Chargrilled asparagus topped with fried duck egg, Parma ham crisps, parmesan shavings and bacon scented mayonnaise	£7.95
Duo of melon with mixed berries, passionfruit syrup and blackcurrant iced water	£6.25
Arran blue cheese pannacotta with toasted brioche croutons, celery and whisky marinated grapes	£6.95
Tian of prawn and crab topped with a Bloody Mary gel and served with Melba toast, charred cucumber and dill crème fraiche	£7.95

STEAKS

All served with seared plum tomatoes, button mushrooms, fried onions and fries	
10oz Scotch Beef Ribeye Steak	£25.95
8oz Fillet Steak	£27.95
Our steaks can be served with the following sauces and accompaniments:	
Peppercorn, Blue cheese, Diane, Béarnaise or Garlic butter	£1.95
Five tiger prawns sautéed in garlic butter	£4.95

MAIN COURSES

Pan-fried fillets of seabream with a Thai green curry coconut cream, sautéed pok choi, pepper and bean sprouts and served with a coriander rice pilaf	£15.95
Oven roasted breast of chicken served with a spring onion and Ayrshire bacon half baked potato, maple syrup roasted sweetcorn puree and a thyme scented jus	£14.95
Duo of beef - 4oz medallion of beef and braised shin topped with a truffle crust served with a light wild mushroom sherry cream, dauphinoise potatoes and green beans	£18.95
Pan-fried King scallops with a smoked haddock, Ayrshire bacon and leek cream sauce served with pomme puree and tender stem broccoli	£16.95
Slow cooked chump of lamb served with a mixed green vegetable fricassee, crème fraiche crushed potatoes and mint scented jus	£18.95
Chicken and chorizo roulade wrapped in Serrano ham with wilted baby leaf spinach, sautéed potatoes and roast vine tomatoes	£14.95
Mixed seafood grill served with a caviar butter sauce, crisp house salad, baby boiled potatoes and charred lemon	£18.95
Grilled Toulouse sausage with smoked cheddar and chive pomme puree, roasted red onion, green beans and mixed peppercorn cream	£14.95
Moules et frites - steamed mussels in a white wine and garlic cream served with fries	£12.95

SIDE ORDERS

Buttered melange of green vegetables topped with fresh parmesan shavings	£4.25	French Fries	£3.25
		Cajun	£3.95
		Truffle and Parmesan	£3.95
		Salt and chilli	£3.95
Twice cooked potato wedges with paprika dip	£4.25	Toasted garlic bread with mozzarella	£3.50 £3.95
Stir fry of vegetables with soy sauce, ginger and garlic	£4.25	House salad	£3.95
Bacon, leek and gruyere cheese pomme puree	£3.95	Crispy onion rings with garlic mayonnaise	£3.95

Please ask your server about gluten free options, allergy advice and any other special dietary requirements.
We are pleased to offer a complete vegetarian and vegan menu.

DESSERTS

Warm sticky toffee pudding with toffee sauce and caramel honeycomb ice cream	£6.25
Dark chocolate cherry dome filled with chocolate mousse, cherry compote and Turkish delight ice cream	£6.25
Roasted apple, rhubarb and ginger crumble served with vanilla ice cream	£5.95
Banana creme brûlée with salted peanut brittle	£6.25
Warm treacle tart served with a green apple sorbet	£5.95
Chilled lemon posset with basil Swiss meringue and fresh raspberries	£5.95
Chocolate sharing platter with dipping chocolate, mini doughnuts, marshmallows, honeycomb and strawberries	£9.95
Our Cheeseboard Selection - Ayrshire and Arran cheeses served with grapes, apple, celery, biscuits and homemade fruit loaf	£7.95

ICE CREAM

We are delighted to serve "Woody's" award winning ice cream from Ayrshire

Trio of dairy ice creams	£4.50
Scottish Cranachan Ice Cream Coupe With fresh raspberries, honey, toasted oats, whisky syrup and vanilla ice cream	£7.25
Banoffee Ice Cream Coupe Layered fresh cream, sliced banana, toffee and chocolate sauce with a banoffee ice cream	£7.25
Peach Melba Coupe With raspberry coulis, peaches, fresh raspberries, flaked almonds and raspberry ripple ice cream	£7.25

HOT DRINKS

Americano	£2.30	Pot of tea for one	£2.35
Cappuccino	£2.75	choose from:	
Latte	£2.75	Classic Breakfast, Earl Grey	
Espresso	£2.10	Peppermint, Green Sencha	
Espresso doppio	£2.55	Camomile, Red Berry	
Macchiato	£2.35	Liqueur coffee	£4.75
Mocha	£2.95	Gaelic coffee - with Drambuie	
Hot chocolate	£2.75	Irish coffee - with Jamesons Irish whiskey	
Hydro hot chocolate	£2.95	Napoleon coffee - with Martell brandy	
		Calypso coffee - with Tia Maria	
		Jamaican coffee - with OVD dark rum	
		Seville coffee - with Triple sec	

All our coffees can also be served decaffeinated



DINNER

Although nuts may not be in the dish of your choice, we must advise our guests that nuts are used on the premises and therefore may be present in any subsequent dish prepared.