



## ORANGERY RESTAURANT

### INCLUDED STARTERS

Soup of the day served with crusty bread roll

Thai spiced seafood fishcake served with kimchi salad, fresh lime and sweet chilli dipping sauce

Grilled field mushroom topped with welsh rarebit served with garlic crumb and a rocket and red onion salad

Terrine of smoked Ayrshire ham hock served with Dijon mayonnaise, toasted onion bread and fresh apple

### INCLUDED MAIN COURSES

Pan fried strips of chicken served with a basil pesto cream sauce, potato gnocchi, mixed peppers and a mature cheddar gratin

Oven baked fish pie topped with a Arran mustard and leek pomme puree served with wilted baby leaf spinach

Sweet and sticky slow cooked pork belly served with a braised coriander rice pilaf, spring onion tempura and hoi sin dressing

Mixed vegetable enchilada with a roast vine tomato passata, mixed leaf salad and crispy fries

### INCLUDED DESSERTS

Seamill Hydro's warm sticky date pudding served with toffee sauce and vanilla ice cream

Winter spiced fruit crumble with cinnamon anglaise

Coconut panna cotta with fennel compote and pineapple

Trio of assorted ice creams and sorbet

### OPTIONAL SIDES

Fries	£3.45
Cajun/salt and chilli/truffle and parmesan	£3.95
Garlic bread	£3.70
Potatoes with spring onions	£3.45
House salad	£4.15
Crispy onion rings, garlic mayonnaise	£4.15
Mixed green vegetables with parmesan	£4.15



Please ask about gluten free options and other special dietary requirements.

### OPTIONAL STARTERS

Chicken liver and brandy pate served with chargrilled brioche, Arran red pepper chutney and mixed leaf salad £2.95

Cullen skink, a smoked haddock, potato and Ayrshire bacon soup £3.95

Seared fillet of mackerel served with toasted sour dough, pickled red onions, apple and a cornichon mayonnaise dressing £3.95

Vegan Buddha bowl with avocado, paprika roasted chickpeas, confit vine tomato, candied walnuts, cous cous, cumin roasted squash and maple syrup dressing £2.95

### OPTIONAL MAIN COURSES

Grilled fillet of Bombay spice crusted monkfish served on curried green lentil dal with onion bhaji, raita dressing and coriander £8.95

Braised rump of lamb served on a tomato and smoked paprika haricot blanc cassoulet with fondant potato and wilted baby leaf spinach £8.95

Vegan ramen with rice noodles, tofu, carrot, courgette, dried wild mushrooms, soy sauce, chilli, ginger and fresh herbs £6.95

### McCaskies Steaks

8oz Pavé rump £12.95

8oz Sirloin £14.95

Peppercorn, diane, red wine, bernaise sauce or garlic butter £2.95

All steaks served with sautéed field mushrooms, vine cherry tomato, balsamic roasted red onion, confit garlic and hand cut chips.

### OPTIONAL DESSERTS

Dark chocolate and orange mascapone cheesecake with Cointreau ice cream and chocolate soil £2.95

Iced lemon meringue parfait with golden raisins and yuzu pearls £2.95

Selection of Scottish Cheeses Strathdone blue, Clava brie, Dunlop cheddar, Arran smoked cheddar with sherry, fig and pine nut salami and damson paste £4.95