

Dinner Menu

STARTERS AND LIGHT BITES

Soup of the Day with Crusty Bread

£4.50

Toasted Soda Scone with Ayrshire Bacon, Dunlop Brie and Red Wine Onions

£5.95

Seared Scallops with Black Pudding, Cauliflower and Spiced Golden Raisins

£9.50

Home Cured and Smoked Salmon "Potted" with Katy's Crème Fraiche, Lemon, Dill, Juniper and Croutons

£7.50

Steamed Loch Fyne Mussels with Garlic, White Wine and a Touch of Cream

£7.50

Melon and Fresh Fruits with Bramble Sorbet

£5.95

Brig o' Doon Cullen Skink, Smoked Haddock with Potatoes, Leeks and Crusty Bread

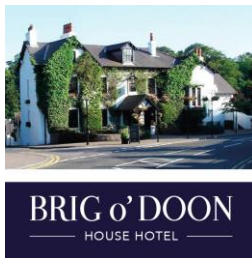
£6.50

Country Style Pate with Pistachio Nuts served with Toasted Sourdough

£6.50

Baked Clava Cheese served with Poached Pear, Nuts and Bread to Dip (for two to share)

£10.25



MAIN COURSES

Buccleuch Cheese Burger, Choice of Matured Cheddar or Blue Murder Cheese served with Crispy Bacon, Onion Rings and Chips

£11.95

Smoked Duck Breast on Fried Potato and Parsnip Cake topped with a Fried Duck Egg, served with Onion Gravy

£14.95

Lambs Liver with Fruit Pudding, Bacon, Creamed Potatoes and Grill Garnish ~ £11.95

Monkfish and Fresh Water Prawn Curry with Coconut, Mango Chutney, Coriander and Pilaf Rice

£15.95

Haggis, Neeps and Tatties

£11.95

Slow Cooked Lamb with Creamy Garlic Potatoes and a Vegetable Hotch Potch

£14.95

Brig o'Doon Seafood Mixed Grill (please ask for today's fresh selection) ~ £16.95

Whole Sole – Shallow Fried with Creamed Potatoes, Seasonal Greens

£16.95

Breaded Pork Fillet topped with a Fried Egg served with Caramelised Pineapple and Fries

£13.50

Herb Crumbed Salmon with Garlic Greens, Boiled Tatties, Lemon Butter Sauce

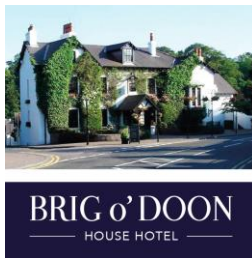
£13.50

Market Fish Dish of the Day – Please ask your server for today's catch

POA

Arran Ale Battered Haddock and Chips served with Auld Alliance Peas, Lemon and Tartare Sauce

£11.95



Thyme Roasted Breast of Chicken with Puy Lentils, Smoked Bacon and a Mushroom and Sherry Sauce

£12.95

Pan Fried Fillet of Halibut, Fresh Pasta, Langoustine Sauce and Aioli

£19.95

FROM THE GRILL

10oz Sirloin

£22.45

10oz Home Smoked Rib Eye

£22.45

8oz Fillet

£24.95

16oz T-Bone

£25.95

Double Loin Lamb Chops x 4

£14.95

Add 5 Fresh Water Prawns with Garlic Butter

£3.95

All Grills served with Onion Rings, Tomato, Flat Mushrooms,

Potatoes or Fries and your choice of sauce:

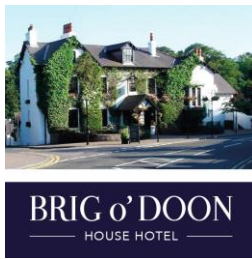
Peppercorn and Whisky Cream

Blue Murder Cheese Sauce

Béarnaise

Red Wine

Garlic and Herb



SIDE ORDERS

Fries ~ £2.95

Boiled Potatoes ~ £2.95

Sautéed Potatoes (Garlic & Onions) ~ £2.95

Mashed Potatoes (Butter & Cream) ~ £2.95

Seasonal Greens ~ £2.95

Braised Red Cabbage ~ £2.50

Honey Glazed Parsnips ~ £2.50

Buttered Carrots ~£2.50

SALADS

Ham Hough, Tarragon Mustard, Cheddar Cheese and Chutney

£10.95

Home Smoked Salmon, Crème Fraiche and Prawn Marie Rose, Avocado Salad and Lemon

£11.95

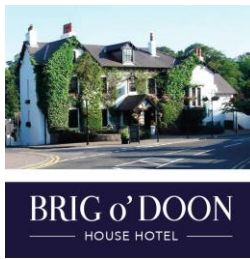
Lightly Spiced Chicken with Roasted Peppers and Onions, Coriander and Toasted Almonds

£11.95

Toasted Dunlop Goat's Cheese with Basil Dressing and Tomatoes

£10.95

(Served with a Choice of Potatoes or Fries)



DESSERTS

Sticky Toffee Pudding with Costley's Banana Ice Cream

£5.95

Steamed Carrot and Orange Marmalade Pudding with Ice Cream

£5.95

Alloway Tart, Jam, Custard, Toasted Coconut, Raspberry Ripple

£5.95

Tipsy Laird, Scotch Trifle

£5.95

Warm Rice Pudding with Vanilla, Apple and Brandy Compote and Nutmeg Ice Cream

£5.95

Chocolate Truffle Cake served with a Vanilla Milkshake and Ice Cream

£5.95

Scottish Cheese Board ~ Blue Murder, Barwheys Cheddar, Glazert Goat's Cheese, Clava

£8.95

Speciality Ice Creams from Costley's of Prestwick;

2 Scoops of Mint Ice Cream with Poached Pear, Toasted almonds and Dark Chocolate Sauce

£6.95

1 Scoop of Banana Ice Cream and 1 Scoop of Salted Caramel Ice Cream with Fresh Banana, Crushed Biscuit

£6.95

2 Scoops of Coconut Ice Cream with Tunnock's Snowball, Caramelised Pineapple and Rum

£6.95

For any dietary and allergen requirements please always speak to a member of staff.