

# WHILE YOU WAIT

Sourdough Bread —£4.95 V with Sunblushed Tomatoes

Marinated Olives —£3.95 V with Feta Cheese, Red Pesto

### MAINS

Duo of Lamb — £24.95 braised shoulder of lamb, pan fried loin, truffle mash, rosemary crumb, roast carrot, red wine jus

Chargrilled Chicken Breast — £19.25 pancetta, swiss gruyere cheese, buttered greens, creamed potato, crispy leeks

Roast Salmon Fillet — £19.50 borlotti beans cassoulet, sprouting broccoli, parma ham crisp

Brig Steak Burger — £17.50 smoked bacon, cheddar, brioche bun, house burger sauce, pickles, slaw, fries

Roast Pork Loin wrapped in Ayrshire Bacon — £18.95 stuffed with black pudding, dauphinoise potato, roasted celeriac, Arran mustard jus

> Seafood Assiette — £21.95 seabass, salmon, tiger prawn skewer, wilted greens, parmentier potatoes, black olive tapenade

Mushroom & Leek Pie — £15.95 V roast root vegetables, creamed potatoes, sprouting broccoli

Chicken and Spiced Sausage
Rigatoni — £17.50
smoked tomato and red pepper reduction, red
onion, sweetcorn, broccoli, garlic bread
(vegetarian option available - £15.50 V)

## STARTERS

Chef's Homemade Soup of The Day — £6.25 warm bread

Smoked Ham Hough Croquette – £9.50 peppered cognac cream, pickled shallots

Seared King Scallops — £14.50 pea puree, black pudding, smoked pancetta

Traditional Cullen Skink — £9.75 smoked haddock, leek, potato, warm bread

Baked Goats Cheese — £9.50 V black pepper crostini, beetroot and apple chutney Chicken Liver Pate – £8.75 Arran onion chutney, Arran Bannocks, balsamic dressing

Haggis, Neeps & Tatties — £9.50 local haggis, smoked turnip puree, crispy potato, rich jus

Cauliflower Pakora — £8.50 V spiced onions, mint yogurt, pakora dip

Spiced Tempura Chicken £8.95 or Vegetable £8.25 VE sesame, coriander, soy dip

Main Course Spiced Tempura with fries Chicken £18.50 Vegetable £17.50 VE

## RAD CLASSICS

Battered Fillet of Haddock — £17.95 hand cut chips, mushy peas, tartar sauce

Steak & Sausage Pie — £17.50 roast carrot, puff pastry, creamed potatoes

Oven Baked Lasagne — £16.50 rocket salad, fries

Blackened Cajun Chicken — £18.50 mango coconut curry, rice pilaff, spiced onions, coriander

#### GRILL

All served with hand cut chips, mac 'n' cheese, onion rings.

6oz Sirloin Steak — £24.95

7oz Fillet Steak — £33.95

Add Sauce — £4.50 :
Pink Peppercorn and Cognac, Garlic and
Chive Cream, Red Wine Jus, Tomato and Red
Pepper Reduction

#### ON THE SIDE

Sea Salt Handcut Chips — £4.95 Truffle & Parmesan Fries — £4.95 Fries — £3.95 Brig Loaded Haggis & Peppercorn Sauce Fries — £8.95 Beer Battered Onion Rings — £4.75 Mini Mac 'N' Cheese — £6.95 House Salad — £3.95 Seasonal vegetables — £4.25

## DESSERTS

Chef's Cheesecake of the Day — £8.50 vanilla ice cream, fruit garnish

Sticky Toffee Pudding — £8.50 salted caramel sauce, vanilla ice cream

Luxury Chocolate Fudge Cake — £10.50 berry compote, white chocolate shards, vanilla ice cream Espresso Crème Brulee — £8.50 homemade shortbread

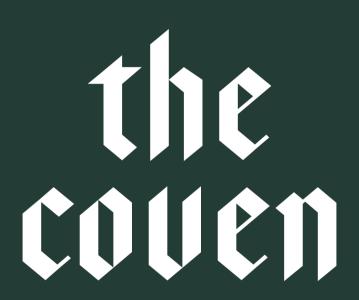
Bramley Apple & Scottish Berry Crumble — £8.95 vanilla seed anglaise, vanilla ice cream

Mint Aero Pavlova — £8.95 Arran mint choc chip ice cream, chantilly cream, milk chocolate sauce Cranachan Sundae — £8.95 raspberry ice cream, fresh berries, Drambuie cream, toasted oats

Trio of Ice Cream — £7.50
vanilla, tablet, raspberry, chocolate,
mint chop chip
Choice of sauce: chocolate, raspberry,
salted caramel

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink. Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN. We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.

100% of all service charge goes to our staff.



RESTAURANT & BAR