



## 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.

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RESTAURANT & BAR