

## Starters

**Soup of the Day** £6.25  
fresh bread roll

**Cullen Skink** £9.75  
traditional smoked haddock soup with potato and Ayrshire bacon

**Black Pudding Bon Bons** £9.95  
creamed mash, smoked bacon and truffle mayo, rocket

**Chilli and Garlic Tiger Prawns** £9.95  
toasted flatbread, pak choi, pickled red onions

**Salt and Chilli Spiced Chicken Tempura** £8.95  
carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

**Hot Honey Glazed Goats Cheese** £9.50 **V**  
toasted sesame seeds, herb crostini, coriander and herb salad

**Prawn and Smoked Scottish Salmon Cocktail** £10.95  
marie, rose sauce, wholemeal bloomer bread, crispy capers, lemon wedge

**Chicken Liver Pate** £8.75  
Arran plum and apple chutney, crispy crostini's, heirloom tomatoes, pickled shallots, herb oil

**Moules Marinière** £10.95  
mussels cooked in a white wine and garlic cream, crusty bread

**Lemon and Chive Fishcake** £9.50  
house salad, apple, tartar sauce

**Surf and Turf** £10.50  
crisp confit pork belly, panko breaded scampi tails, celeriac puree, herb oil

**Duo of Melon and Seasonal Fruit** £8.50 **V**  
passionfruit syrup, raspberry sorbet

## Mains

**Slow Braised Feather Blade of Scotch Beef** £19.95  
black pudding bon bons, bourguignon style jus, pomme puree, braised carrots, cauliflower puree

**Pan Seared Fillets of Seabass** £19.95  
pesto parmentier potatoes, roquito peppers, olive tapenade, wilted spinach, caper cream, herb salad

**Chicken Cacciatore Risotto** £18.50  
rocket and parmesan salad  
vegetarian option available £15.75 **V**

**Roast Rump of Lamb** £24.95  
dauphinoise potatoes, minted peas, tenderstem broccoli, red wine jus

**Hot Honey Glazed Cod** £19.95  
buttered bean potato curry, spiced red onions, cucumber raita

**Confit Pork Belly** £18.95  
truffle pomme puree, savoy cabbage, braised carrot, black pudding bon bon, arran mustard jus

**Poached Fillet of Scottish Salmon** £19.50  
creamed potatoes, buttered greens, north Atlantic prawns, white wine and mature cheddar glaze

**Cajun Spiced Chicken Breast** £18.50  
rice pilaf, Thai curry cream, spiced red onion relish, sour cream

## Rad Classics

**Traditional Steak and Beef Sausage Pie** £17.50  
pomme puree, tenderstem broccoli, braised carrot

**Oven Roasted Breast of Chicken** £18.95  
lyonnaise potatoes, roast root vegetables, local haggis, mixed peppercorn sauce

**Oven Baked Beef Lasagne** £16.50  
glazed with mature cheddar, crisp salad, toasted garlic ciabatta

**Beer Battered Fillet of Haddock** £17.95  
fries, pickled onions, homemade tartare sauce, lambs lettuce

## 21 Day Aged Steaks

Sourced from an award winning Ayrshire butcher our steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

All steaks served with a field mushroom, topped with a field mushroom, charred tomato, balsamic roasted red onion and hand cut chips.

**8oz Fillet** £35.95   **6oz Sirloin** £24.95

**Add Tiger Prawns** £9.95  
six Scottish tiger prawns cooked in garlic butter

**Add Sauce** £4.50  
peppercorn, diane, red wine jus, garlic and rosemary butter

## Burgers

**Double Bacon Cheeseburger** £17.95  
toasted sourdough bun, house burger sauce, beef tomato, onion, gem lettuce, pickles, fries

**Highlander Burger** £17.50  
6oz steak burger, haggis, peppercorn sauce, toasted sourdough bun, homemade slaw, fries

**Chicken, Bacon and Brie Burger** £17.50  
toasted sourdough bun, tomato and cranberry relish, homemade slaw, fries

## Sides

**Fries** £3.95

**Cajun Fries** £4.50

**Salt and Chilli Fries** £4.50

**Truffle and Parmesan Fries** £4.95

**Buttered New Potatoes** £4.25

**House Salad** £3.95

**Beer Battered Onion Rings** £4.75

**Salt and Chilli Halloumi Fries** £7.95

**Green Vegetables with Parmesan** £4.50

**Garlic Bread** £3.95

**Garlic Bread topped with Cheese** £4.25

## Desserts

**Warm Hydro Sticky Toffee Pudding** £8.50  
salted caramel sauce, honeycomb ice cream

**Affogato** £7.95  
handmade shortbread, vanilla ice cream

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

**Raspberry Cranachan Mille Feuille** £8.50  
Arran's dairies cranachan ice cream

**Mint Aero Coupe** £9.50  
chocolate brownie, nutella sauce, mint chocolate ice cream, strawberries, fresh cream

**Spiced Apple and Berry Crumble** £8.95  
anglaise sauce, vanilla ice cream

**Lemon Meringue Pie** £8.50  
raspberry sorbet, brandy snap tulle

**Trio of Ice Cream** £7.50  
vanilla, honeycomb, chocolate, tablet, coconut  
*Choice of sauces: toffee, chocolate, raspberry*

**Selection of Scottish Cheese** £10.95  
quince jelly, grapes, celery, Arran oaties



ORANGERY

If you have an allergy please inform your server, when ordering your server will repeat back to you that the dish is to be free of the specified allergen(s). When your dish is served your server will confirm the dish is free from the specified allergen(s). Please double check with your server if these allergy control measures are not followed. Please note that our kitchen uses a wide range of allergens and although care is taken trace amounts may be present in any dish. Extensive allergen ingredient list is available upon request.