



# Swim Lunch Menu

#### CHOOSE A MAIN COURSE OR SOUP AND SANDWICH

## Traditional Steak and Beef Sausage Pie

pomme puree, tender stem broccoli, braised carrot

#### Hot Honey and Soy Glazed Chicken Bao Bun

oriental slaw, chillies, coriander

#### Oven Baked Beef Lasagne

glazed with mature cheddar, crisp caesar salad, toasted garlic ciabatta

#### Beer Battered Fillet of Haddock

fries, pickled onion, homemade tartare sauce, lambs lettuce

## Cajun Spiced Chicken Breast

rice pilaf, Thai curry cream, spiced red onion relish, sour cream

## Spaghetti Carbonara

smoked bacon, mushrooms, parmesan, garlic cream sauce, garlic bread

#### **Chicken Cacciatore Risotto**

rocket and parmesan salad (vegetarian option available V)

## Shredded Vegetable Wellington VI



mixed greens, wholegrain mash potato, red wine jus

## SOUP OF THE DAY AND YOUR CHOICE OF SANDWICH

Served on white or brown bloomer, tortilla crisps, homemade coleslaw, salad garnish

## Smoked Applewood, Branston Pickle, Beef Tomato

(vegetarian option available VE)

Smoked Salmon, lemon and chive cream cheese, cucumber Smoked Ayrshire Ham, Wholegrain mustard mayo, crispy onions, rocket Cajun Chicken, Curried Mayonnaise, Cucumber Raita, Rocket Tuna Mayonnaise, Red Onion, Cucumber, Gem Lettuce

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









## 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 may, rocket

## Chilli and Garlic Tiger Prawns £9.95

toasted flatbread, pak choi, pickled red onions

## Hot Honey Glazed Goats Cheese £9.50 V

toasted sourdough, pico de gallo, coriander 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

## Salt and Chilli Spiced Chicken Tempura £8.95

carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

#### Lemon and Chive Fishcake £9.50

house salad, apple, tartare 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

## 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

## Lemon Meringue Pie £8.95

raspberry sorbet, brandy snap tuille

## 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

## Trio of Ice Cream £7.50

Vanilla, honeycomb, chocolate, tablet, coconut Choice of sauces: toffee, chocolate, raspberry

#### Selection of Arran Cheeses £10.95

quince jelly, grapes, celery, Arran oaties