

Vegan Menu

Starters

Soup of the Day 6.50
fresh bread roll (ask server)

Garlic Mushrooms 9.25
toasted flatbread

Birria Chickpea Tortilla 9.25
pickled slaw, coriander, pico de gallo

Tomato and Olive Arancini 8.95
rocket and herb oil, tomato sugo

Avocado and Bacon 8.25
toasted sourdough, pico de gallo

Duo of Melon and Seasonal Fruit 8.75
passionfruit syrup, raspberry sorbet

Mains

Wild Mushroom Bourguignon 17.25
mashed potato, braised carrot, savoy cabbage

Cauliflower Shawarma 17.25
braised rice, warm flatbread, red cabbage salad, garlic sauce

Sundried Tomato and Olive Risotto 17.25
vine tomato sugo, herb oil, crisp pea shoots

Butternut Squash, Spinach, Feta Wellington 17.25
lyonnaise potatoes, seasonal vegetables, rich jus

Masala Cauliflower and Butterbean Curry 17.25
braised rice pilaf, spiced red onions, naan bread

Desserts

Sticky Toffee Pudding 8.75
toffee sauce, vanilla ice cream

Warm Belgian Waffles 8.75
caramelized bananas, toffee sauce, coconut ice cream

Spiced Apple Crumble 8.75
vanilla ice cream

Lemon Cheesecake 8.95
raspberry liquor compote

Chocolate Coupe 9.25
brownie chunks, chocolate sauce, coconut ice cream, toasted coconuts



Nestled between fertile farmland and abundant seas our brigade of talented chefs are spoilt for choice from Scotland's larder.

Wherever possible we aim to support small producers, local farmers and fishermen and in doing so bring some of the best and freshest produce available to your plate. As you look out over the Firth of Clyde you will understand why seafood takes a leading role in our menu.

If seafood is not your preference you will be delighted to learn that we use an award winning Ayrshire butcher to offer a large selection of meat based dishes too. Our premium quality steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

Our hugely popular plant based menu has been reinvented again and offers dishes that would tempt the most committed carnivore and leave nobody disappointed. With a range of healthier and more sustainable options this is food that does good as well as tasting great.

Our kitchen brigade have been working hard behind the scenes, testing dishes and techniques to bring you a fresh and exciting menu. We have created a range of dishes that make the wonderful produce the main event, cooked with the greatest of care and presented with subtle creativity. With ingredients so good, such as seafood directly from the boat to your plate all we need to do is add a little heat and an occasional interesting twist or technique.

On behalf of everyone at Seamill Hydro, from the team serving delicious food to the team creating it and all the other people behind the scenes making it possible, we would like to express our deepest gratitude to you for choosing to dine at the Orangery restaurant.

Starters

Soup of the Day 6.50 fresh bread roll	Ham Hough and Smoked Cheddar Croquette 9.75 pickled red onion, rocket salad, honey mustard mayonnaise
Cullen Skink 9.95 traditional smoked haddock soup with potato and ayrshire bacon, crusty roll	Atlantic Prawn Marie Rose 11.25 apple gel, chicory, limoncello emulsion, bagel crostini
Tian of Haggis, Neeps and Tatties 10.25 peppercorn sauce, crispy onions	Chicken Liver and Cognac Pate 8.95 warm focaccia, endive, pickled shallots, tomato chutney
Duo of Seared Scallops and Seabass 14.50 creamed leeks, crispy straw potatoes, lemon oil	Salt and Chilli Calamari 9.75 chilli and ginger pickled slaw, citrus mayonnaise, soy and hot honey dip
Pulled Birra Beef Tortilla 9.95 pickled slaw, jalapenos, coriander and garlic aioli	Whipped Feta Mousse 8.95 V honey roasted figs, candied walnuts, basil oil
Buttermilk Fried Chicken Bites 9.50 sriracha mayo, pickles, crispy onions	
Tiger Prawns and Chorizo Pil Pil 11.25 chilli and paprika butter, confit cherry tomatoes, toasted sourdough	

Mains

Slow Braised Feather Blade of Scotch Beef 20.50 bourguignon sauce, pomme puree, braised carrots	Chicken, Chorizo and Ballochmyle Brie 19.50 creamed potatoes, seasonal greens, chive cream
Oven Roasted Monkfish Wrapped in Parma Ham 22.50 lyonnaise potatoes, crayfish, creamed savoy cabbage, lemon butter beurre blanc	Duo of Lamb 26.95 6oz rump steak, shepard's pie, topped with creamed potatoes, tenderstem broccoli, garden peas, red wine jus
Pork Fillet Stuffed with Spinach and Sundried Tomatoes 19.95 green bean fricassee, saute potatoes, pesto cream	Hot Honey Glazed Cod 21.95 paprika and chilli tiger prawn linguine, roasted peppers and spinach
Pan Roasted Duck Breast 23.50 rosemary and garlic saute potatoes, tenderstem broccoli, red wine and fig jus	Cajun Spiced Chicken Breast 18.95 rice pilaf, thai curry cream, spiced red onion relish, sour cream

Rad Classics

Traditional Steak and Beef Sausage Pie 17.95 pomme puree, tenderstem broccoli, braised carrot	Oven Baked Beef Lasagne 16.95 glazed with mature cheddar, crisp salad, toasted garlic ciabatta
Oven Roasted Breast of Chicken 19.50 lyonnaise potatoes, roast root vegetables, local haggis, mixed peppercorn sauce	Beer Battered Fillet of Haddock 18.50 fries, pickled onions, homemade tartare sauce, lambs lettuce

Dairy Free Menu

Starters

Soup of the Day 6.50 fresh bread roll (ask server)	Salt and Chilli Calamari 9.75 chilli and ginger pickled slaw, citrus mayonnaise, soy and hot honey dip
Garlic Mushrooms 9.95 VE toasted flatbread	Duo of Melon and Seasonal Fruit 8.75 VE passionfruit syrup, raspberry sorbet
Birria Chickpea Tortilla 9.25 VE pickled slaw, coriander, pico de gallo	Cullen Skink 9.95 traditional smoked haddock soup with potato and ayrshire bacon, crusty roll
Tomato and Olive Arancini 8.95 VE rocket and herb oil, tomato sugo	Atlantic Prawn Marie Rose 11.25 apple gel, chicory, limoncello emulsion, bagel crostini
Avocado and Bacon 8.25 VE toasted sourdough, pico de gallo	

Mains

Slow Braised Feather Blade of Scotch Beef 20.50 bourguignon sauce, potatoes, braised carrots	Cauliflower Shawarma 17.25 VE braised rice, warm flatbread, red cabbage salad, avocado sauce
Pork Fillet Stuffed with Spinach and Sundried Tomatoes 19.95 green bean fricassee, sautee potatoes, red wine jus	Butternut Squash, Spinach, Feta Wellington 17.25 VE lyonnaise potatoes, seasonal vegetables, rich jus
Pan Roasted Duck Breast 23.50 rosemary and garlic saute potatoes, tenderstem broccoli, red wine and fig jus	Masala Cauliflower and Butterbean Curry 17.25 VE braised rice, spiced onions, naan bread
Duo of Lamb 26.95 6oz rump steak, shepherd's pie topped with mashed potatoes, tenderstem broccoli, garden peas, red wine jus	Traditional Steak and Beef Sausage 17.95 potatoes, tenderstem broccoli, braised carrot
Wild Mushroom Bourguignon 17.25 VE mashed potato, braised carrot, savoy cabbage	Oven Roasted Breast of Chicken 19.50 lyonnaise potatoes, roast root vegetables, local haggis, red wine jus
Sundried Tomato and Olive Risotto 17.25 VE vine tomato sugo, herb oil, crisp pea shoots	Beer Battered Fillet of Haddock 18.50 fries, pickled onions, homemade tartare sauce, lambs lettuce

Desserts

Sticky Toffee Pudding 8.75 VE toffee sauce, vanilla ice cream	Lemon Cheesecake 8.95 VE raspberry liquor compote
Warm Belgian Waffles 8.75 VE caramelised bananas, toffe sauce, coconut ice cream	Chocolate Coupe 9.25 VE brownie chunks, chocolate sauce, coconut ice cream, toasted coconuts
Spiced Apple Crumble 8.75 VE vanilla ice cream	

Low-Gluten Containing
Ingredients Menu

Starters

Soup of the Day 6.50
fresh bread roll (ask server)

Cullen Skink 9.95
traditional smoked haddock soup
with potato and ayrshire bacon

**Duo of Seared Scallops
and Seabass** 14.50
creamed leeks, crispy straw potatoes,
lemon oil

Pulled Birra Beef 9.75
pickled slaw, jalepenos,
coriander and garlic aioli

Tiger Prawns and Chorizo Pil Pil 11.25
chilli and paprika butter,
confit cherry tomatoes, toasted bread

Atlantic Prawn Marie Rose 11.25
apple gel, chicory, limoncello emulsion,
buttered bread

Chicken Liver and Cognac Pate 8.95
oatcakes, endive, pickled, shallots,
tomato chutney

Whipped Feta Mousse 8.95 **V**
honey roasted figs, candied walnuts,
basil oil

Mains

**Slow Braised Feather
Blade of Scotch Beef** 20.50
peppercorn sauce, pomme puree,
braised carrots

**Oven Roasted Monkfish Wrapped in
Parma Ham** 22.50
lyonnaise potatoes, crayfish, creamed
savoy cabbage, lemon butter

**Pork Fillet Stuffed with Spinach and
Sundried Tomatoes** 19.95
green bean fricassee, sautee potatoes,
pesto cream

Pan Roasted Duck Breast 23.50
rosemary and garlic saute potatoes,
tenderstem broccoli, red wine and fig jus

**Chicken, Chorizo and Ballochmyle
Brie** 19.50
creamed potatotes, seasonal greens,
chive cream

Duo of Lamb 26.95
6oz rump steak, shepard's pie topped with
creamed potatoes, tenderstem broccoli,
garden peas, red wine jus

Cajun Spiced Chicken Breast 18.95
rice pilaf, thai curry cream, spiced red onion
relish, sour cream

Oven Roasted Breast of Chicken 19.50
lyonnaise potatoes, roast root vegetables,
mixed peppercorn sauce

Beer Battered Fillet of Haddock 18.50
fries, pickled onion, homemade tartar
sauce, lambs lettuce

Desserts

After Eight Coupe 8.75
brownie chunks, fresh cream,
mint choc chip ice cream, chocolate sauce,
after eight mints

Caramelised Fig Crème Brulee 8.75
shortbread

Warm Chocolate Fudge Cake 8.75
vanilla ice cream

Trio of Ice Cream 7.75
vanilla, honeycomb, strawberry, coconut
Choice of sauces: toffee, chocolate,
raspberry

Selection of Scottish Cheese 11.25
quince jelly, grapes, celery, arran oaties

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 green bean fricassee, onion rings, hand cut chips

8oz Fillet 36.50 **10oz Ribeye** 29.50

Add Tiger Prawns 10.25
six scottish tiger prawns cooked in garlic butter

Add Sauce 4.50
peppercorn, diane, red wine jus, garlic and rosemary butter, blue cheese

Burgers

Double Steak and Bacon Burger 18.50
mature cheddar, toasted sourdough bun,
house burger sauce, beef tomato, onion,
gem lettuce, pickles, fries
vegetarian option available 16.75 V

Highlander Burger 17.95
6oz steak burger, haggis, peppercorn sauce, toasted
sourdough bun, homemade slaw, fries

Breaded Chicken Burger 17.95
katsu curry sauce, toasted sourdough bun,
homemade slaw, fries

Sides

Fries 4.25

Cajun Fries 4.75

Salt and Chilli Fries 4.75

Truffle and Parmesan Fries 5.25

Buttered New Potatoes 4.50

House Salad 4.25

Beer Battered Onion Rings 4.95

Salt and Chilli Halloumi Fries 8.25

Green Vegetables with Parmesan 4.75

Garlic Bread 4.25

Garlic Bread topped with Cheese 4.50

Baked Cauliflower Cheese 4.75

Honey Roast Root Vegetables 4.75

Desserts

Warm Hydro Sticky Toffee Pudding 8.75
salted caramel sauce, honeycomb ice cream

Chef's Cheesecake of the Day 8.75
fruit garnish, ice cream

After Eight Coupe 8.75
brownie chunks, fresh cream, mint choc chip ice
cream, chocolate sauce, after eight mints

Spiced Apple Winter Berry Crumble 9.25
anglaise sauce, vanilla ice cream

Caramelised Fig Crème Brulee 8.75
hydro cinnamon shortbread

**Pistachio and White Chocolate
Mille Feuille** 8.75
vanilla ice cream, pistachio crumb

Baileys and Triple Chocolate Choux Bun 8.75
arran chocolate ice cream

Black Forrest Gateaux 8.75
pouring cream, cherry compote

Trio of Ice Cream 7.75
vanilla, honeycomb, strawberry, coconut
Choice of sauces: toffee, chocolate, raspberry

Selection of Scottish Cheese 11.25
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.

Light Bites *Served 12.00pm-4.45pm*

BBQ Pulled Pork Bao Buns 15.50
chillies, coriander, pickled slaw, garlic mayonnais

**Shredded Cajun Chicken
Potato Skins** 12.75
cheddar and mozzarella cheese,
curry sauce, spiced onions

Chilli Beef Nachos 12.50
jalapenos, sour cream, mature cheddar

Chicken Shawarma 15.50
garlic and cumin chicken skewers, warm
flat bread, pickled slaw, sriracha mayo

Haggis Bon Bons 11.50
cracked black pepper and
chive mayonnaise

Sandwiches *Served 12.00pm-4.45pm*

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

**Smoked Applewood, Branston
Pickle, Beef Tomato** 8.75
vegan option available **VE**

**Smoked Salmon, Lemon and Chive
Cream Cheese, Cucumber** 10.50

**Sliced Chicken, Gem Lettuce, Caesar
Dressing, Parmesan** 9.25

**Honey Roast Ham, Dijon Mustard
Mayo, Beef Tomato, Crispy Onions,
Rocket** 9.25

**Tuna Mayonnaise, Red Onion,
Gem Lettuce** 8.75

**Egg and Chive Mayonnaise,
Cucumber, Lambs Lettuce** 8.75

Toasted Sandwiches *Served 12.00pm-4.45pm*

Roast Chicken Club 11.50
ayrshire bacon, mayo, gem lettuce,
tomato, red onion

B.L.T. 11.50
ayrshire bacon, basil mayo, gem lettuce,
sunblushed tomato, red onion

ADD FRIES 3.50 OR SOUP 5.00 TO YOUR SANDWICH OR TOASTED SANDWICH

Classic Afternoon Tea 39.95 For 2

Served 2.45pm-4.45pm

**A selection of freshly made sandwiches
with the following fillings:**

Honey Roast Ham, Dijon Mustard Mayo, Beef Tomato, Crispy Onions, Rocket

Egg and Chive Mayonnaise, Cucumber, Lambs Lettuce

Smoked Applewood, Branston Pickle, Beef Tomato

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Hydro Handmade Sausage Roll

Haggis Bon Bon

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A pot of tea or filter coffee per person

Tiffin Afternoon Tea 48.95 For 2

Served 2.45pm-4.45pm

**A selection of freshly made sandwiches
with the following fillings:**

Honey Roast Ham, Dijon Mustard Mayo, Beef Tomato, Crispy Onions, Rocket

Egg and Chive Mayonnaise, Cucumber, Lambs Lettuce

Smoked Applewood, Branston Pickle, Beef Tomato

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Smoked Salmon on Toasted Sourdough and Guacamole

Mini Bacon, Lettuce and Tomato Slider

Goats Cheese and Red Pepper Quiche

Mini Cup of Soup of the Day

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A selection of petit four

A pot of tea or filter coffee per person