

DAIRY FREE MENU

Marinated Gordal Olives

5

Classic Cumbrae Oysters

shallot, lemon and tabasco dressing
single 6 | three 16.50 | half dozen 30

Starters

Soup of The Day

warm crusty bread (ask server)

7.25

Beetroot Tartare

roast and pickled beetroot, lime, coriander
and lemongrass, crisp sushi rice

9.45

Asian Steak Tartare

flank steak, lemongrass, coriander,
crisp fried sushi rice

12.45

Sticky Shredded Duck

watermelon and cucumber salad,
teriyaki dressing, toasted sesame

12.45

Roast Pepper Houmous

toasted cracked wheat, zaatar spiced baby
carrot, carrot and fennel puree, endivet

8.95

Classic Prawn Cocktail

atlantic prawns, creamy Marie Rose, gem leaf,
lemon and pickled cucumber salad, soft brown bread

12.25

Mains

Miso Cured & Glazed Salmon

wakeme sea greens, sesame, coconut rice

23

Beer Battered Fish & Chips

sustainable haddock, mushy peas,
tartare, triple cooked chips

19.95

Roast Duck Breast

roast onion and thyme puree, potatoes,
charred broccoli, duck sauce

27

Chimichurri Chargrilled Chicken

marinated chicken thigh grilled over coals,
roast baby potato, charred onion and peppers,
lemon and parsley

18.45

Whole Chargrilled Sea Bream

fennel and herbs, roast baby potato,
charred peppers, lemon and tarragon butter

26

Butternut Squash Risotto

sage crisps, fried shallot (v, vea)

18.00

Saag Masala Curry

slow cooked chickpea and potato curry,
tomato, almond yoghurt and spinach,
fragrant rice *ADD SPICED CRISPY CHICKEN £4*

17.95

Roast Supreme of Chicken

haggis bon bon, potatoes,
thyme roast roots, red wine jus

21.95

GRILL

Each remarkable cut is served straight from the charcoal grill with caramelised shallots, roast vine tomatoes, a fresh watercress salad, and triple-cooked chips.

10oz Rib of Ayrshire Beef

38

Cote De Boef, Bone In Rib For 2

70

7oz Fillet of Scotch Beef

40

ADD A SAUCE – 4.50 RED WINE JUS OR CHIMICHURRI

Desserts

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

8.95

Lemon Cheesecake

raspberry liquor compote

8.95

Warm Belgian Waffles

caramelised bananas, toffe sauce,
coconut ice cream

8.95

Chocolate Coupe

brownie chunks, chocolate sauce,
coconut ice cream, toasted coconuts

9.25

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA), Vegan Option Available.
Seperate Gluten Free and Dairy Free Menus available. Please inform us of any allergies or intolerances before placing your order.
Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.

Kindly note that due to seasonality, menu items may vary slightly.
A discretionary optional service charge of 6% will be applied to your bill.