

Snacks & LIGHT BITES

SERVED 12-5PM

Bruschetta 10.50

cream cheese, heritage tomatoes,
fresh basil (v)

Calamari 12.25

salt and chilli crumb, garlic dip (gfa)

Croquettes 11.25

Ayrshire ham, Dunlop cheddar,
smoked paprika mayo

Arancini 10.45

parsley and mozzarella,
tomato ragu and parmesan (v)

Chilli Beef Nachos 12.50

jalapenos, sour cream, mature cheddar

SIMPLE SANDWICHES

thick farmhouse white or malted bread

Honey roast ham, picalilli 10

Rare roast beef, horseradish, rocket leaf 10.50

Dunlop Cheddar, herb cream cheese, heritage tomato 9.45

Free range egg and chive mayonnaise 9.25

Prawn Marie rose, gem leaf and cucumber 12.25

TOASTED SANDWICHES

Roast Chicken club, Ayrshire bacon, mayo, gem leaf, tomato and red onion 12.50

BLT, Ayrshire bacon, mayo, gem leaf, mayo, tomato, basil and red onion 12.50

Steak on toast, flat iron steak, served pink, caramelised onion,
rocket leaf toasted sourdough, chimichurri or pepper sauce 19.95

SIDES

FRIES sea salt, cajun, salt & chilli (ve) 5

PARMESAN AND TRUFFLE FRIES 6

BEER BATTERED ONION RINGS (ve) 6

TOASTED GARLIC AND HERB FOCACCIA (ve) 6

THYME, HONEY & GARLIC ROAST CARROT (v) 6

CONFIT BABY POTATO, GARLIC AIOLI (v, vea) 6

BUTTERY MASHED POTATO (v) 6

SAUTE SPRING GREENS, LEMON BUTTER (v, vea) 6

CAESAR WEDGE SALAD 9

grano pedano, pancetta, focaccia
croutons, garlic dressing

(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.

Brunch & LUNCH

NIBBLES

Warm Breads, salted butter (v)	6
Marinated Gordal Olives (v, vea)	5
Haggis Bon Bons, Arran mustard mayo	7
Classic Cumbrae Oysters shallot, lemon and tabasco dressing	
Single 6 Three 16.50 Half Dozen 30	

Seafood TOWER TO SHARE

Chilled Poached Langoustine · Salmon Rilette Toasts
Lemon King Prawns, Parsley Oil · Miso Cured Salmon,
Sesame Seeds · Bloody Mary Baby Prawn Shots ·
Focaccia, Herb Butter, Blackthorn Salt

35

BRUNCH

Eggs Benedict moked ham loin, poached egg, creamy hollandaise (gfa)	
Eggs Royal oak smoked salmon, poached eggs, creamy hollandaise (gfa)	
Eggs Forrestier saute mushroom, spinach, poached eggs, hollandaise (v, gfa)	
Smoked Salmon & Scrambled Eggs bloomer, lemon and chives (gfa)	
Smashed Avocado bloomer, guacamole, 2 poached eggs, pico de gallo (add smoked salmon £...) (v, vea)	
French Toast bloomer, crisp smoked bacon & maple syrup or berry compote and cream	
Smoked Haddock Kedgerie curried rice, poached egg	

MAINS

Steak Pie slow cooked Scotch shoulder steak, butter pastry, thyme roast roots, creamed potato	19.95
Cajun Spiced Chicken Breast fragrant rice, coconut curry cream, spiced onions and sour cream	18.95
Beer Battered Fish & Chips sustainable haddock, mushy peas, tartare, fries or triple cooked chips	19.95
Butternut Squash Risotto sage crisps, fried shallot, Burrata cheese (v, vea)	18
Steak Frites 8oz Flat Iron steak (served pink), fries and house salad add a sauce - peppercorn cream or Chimichurri (gfa)	18
Slow Cooked Lasagne rich beef and pork ragu, fresh basil and tomato, creamy bechamel and cheddar glaze, toasted garlic focaccia	18.95
House Burger Prime Scotch beef patty, sourdough bun, burger sauce, fries, salad (vea) ADD DUNLOP CHEDDAR £1	19

SANDWICHES

Prawn Marie rose, gem leaf and cucumber	10
Honey roast ham, picallili	10
Rare roast beef, horseradish, rocket leaf	10

Warm Hydro Sticky Toffee Pudding af
8.95
salted caramel sauce, honeycomb ice cream (v)

Creme Brulee 8.95
candied whisky marmalade,
butter shortbread (v)

Strawberries & Cream 8.95
fresh strawberries, crumbed shortbread,

**Dunlop Cheddar, herb cream cheese,
heritage tomato** 10
Free range egg and chive mayonnaise
10

meringues shards, strawberry sorbet,
vanilla cream

**Passionfruit &
Coconut Panacotta** 9.25
lime and lemongrass, mango and
miso compote (ve)

Burnt Basque Cheesecake 10.25
macerated liquor cherries (v)

FRIES sea salt, cajun, salt & chilli (ve) 5

PARMESAN AND TRUFFLE FRIES 6

BEER BATTERED ONION RINGS (ve) 6

TOASTED GARLIC AND HERB FOCACCIA (ve) 6

THYME, HONEY & GARLIC ROAST CARROT (v) 6

BUTTERY MASHED POTATO (v) 6

CONFIT BABY POTATO,
GARLIC AIOLI (v, vea) 6

SAUTE SPRING GREENS,
LEMON BUTTER (v, vea) 6

CAESAR WEDGE SALAD 9
grano pedano, pancetta, focaccia
croutons, garlic dressing