

Nibbles: £5

Harissa Spiced Nuts

Marinated Belazu Olives

Smoked Almonds

Salt and Pepper Squid siricha mayonnaise

Artisan Breads Ola Oil and aged balsamic

Starters:

Soup of the day, crusty breads and smoked salt butter

Sweetcorn and West coast Crab Chowder £9

Home cured beetroot salmon, matcha tea toasts, chive sour cream, and pine nut granola £9

Buffalo wings, burrata, maple siracha, pineapple habanero salsa £8

Confit Spring chicken terrine, quince puree, pickled mushrooms, charcoal wafers £8

Crispy goats cheese fritter, heritage beetroot, pea shoots, aged balsamic (V) £8

Salads:

Smoked chicken Caesar, tempura anchovies, parmesan croutons, air dried ham £12

Superfood, shaved broccoli, beetroot, avocado, flax seed, pomegranate dressing (VG) £9

Hot Sandwiches: Fries £14

Chicken Club: smoked chicken, bacon, lettuce, tomato, truffled egg mayonnaise

B.L.T Ciabatta: Ayrshire Chargrilled bacon, lettuce, tomato, toasted olive and thyme ciabatta

A.L.T Ciabatta: Chargrilled avocado, guacamole, lettuce, tomato, toasted olive and thyme ciabatta
(VG)

Sandwiches: (Lunch only): Mackies crisps, dressed watercress, slaw £9

Ruben: pastrami, sauerkraut, Swiss cheese, pickled gherkin

Italian: Genoa salami, prosciutto, mozzarella, tomato and sliced onion

Caprese: Mozzarella, basil, marinated heritage tomatoes

The vegan: avocado, guacamole, maple gazed tofu

Smoked Salmon: Lilliput capers, pea shoots, chive sour cream

Main Course:

Fragrant lemon grass, kaffier lime and coconut curry: Roasted Squash, chick peas. (VG)

Served with: Steamed rice, coriander butter flat breads £14

Add: Chicken or seabass (£4) Tofu (£3)

Brewdog IPA North Sea battered haddock, mushy peas, lemon, tartare, chunky chips. £18

Seared Tuna Steak, yellow and green beans, heritage tomatoes, black olive soil £19

Mushroom risotto burger, semi dried tomato, burnt corn relish, brioche bun, fries, red cabbage slaw
£17

Steak burger, chargrilled streaky bacon, brioche bun, fries red cabbage slaw £18

Penne, woodland mushroom cream, parmesan crisp. £15

Grill Section: Flat Cap, semi dried tomato, Banana shallot, watercress, choice of potato from side

Ribeye £26

Sirloin £25

Fillet £29

Darne Salmon £22

Cornfed Chicken £22

Sauces: Hollandaise, peppercorn arran blue, marrowbone shallot jus £3

Sides: £4

French beans, baked carrots and rosemary, creamed potato, jersey royals, fries (add parmesan and truffle £1),

Desserts:

Sticky toffee pudding, clotted cream, butterscotch sauce £7

Selection of Scottish cheese, arran chutney, oatcakes, quince £8

Passion fruit and Vanilla cheesecake citrus salad, honeycomb £7

Arran ice cream selection £6