

THE Gailes HOTEL

gaileshotel.com

“Made without gluten alternative” options and “vegan alternative” options are available on selected menu items where you see the following symbol:

- made without gluten alternative option available
- vegan alternative option available
- (V) Vegetarian

When placing your order, please specify to your server that you require the “made without gluten alternative option” or the “vegan alternative option”. Please see our allergen information for further details



Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.

APPETISERS AND BAR SNACKS

- SHARING BREAD 4.95
with extra virgin olive oil and aged balsamic
- OVEN-BAKED GARLIC CIABATTA (V) 4.75 ●
served with garlic mayo
- GREEN OLIVES (V) 4.25 ●●
- CHILLI AND GARLIC NAAN (V) 4.50
charred naan bread rubbed with a garlic and fresh chilli marinade

SMALL PLATES AND STARTERS

- SOUP OF THE DAY (V) 5.25 ●●
with tomato bread
- GAILES HOMEMADE PÂTÉ 7.25 ●
chef's chicken pâté with melba toast, spiced apple and fig chutney and fresh leaf salad
- CLASSIC PRAWN COCKTAIL 8.15 ●
in a lightly spiced tomato dressing, served with tomato bread
- CRISPY BREADED HALLOUMI (V) 7.25 ●
with a spicy mayo and house dressed salad
- SEASONAL MELON (V) 7.50 ●●
with seasonal fruits and Isle of Arran raspberry sorbet
- PAN SEARED BLACK PUDDING 7.50
with poached egg, champ fritter and crisp cured ham
- SALT AND CHILLI COATED CHICKEN 7.95 ●
with rocket salad and soy dip
- AYRSHIRE HAGGIS BON BONS 7.95
with pink peppercorn cream and spring onion mash

SIDES

- HAND-CUT CHUNKY CHIPS with sea salt 3.70 ●●
- FRENCH FRIES from 3.40 ●●
plain, chilli, parmesan, garlic salt or cajun
- SWEET POTATO FRIES 3.25 ●●
- DIRTY FRIES 4.95 ●
cheese | bacon | BBQ sauce
- TOASTED GARLIC CIABATTA 3.75 ●
- STEAMED RICE 2.95 ●●
- BAKED POTATO 3.95 ●●
- TEMPURA BATTERED ONION RINGS 3.50 ●●
- SEASONAL VEGETABLES 3.25 ●●
- SMALL POT OF COLESLAW 1.95 ●
- BREAD AND BUTTER 1.50 ●
- GARDEN SALAD 4.50 ●●
with garlic croutons and house dressing

SIMP SINNS FAVOURITES

- CHICKEN AND HAGGIS 16.75
pan seared breast of chicken with haggis fritter, creamed swede and peppercorn sauce
- BRAISED SCOTTISH BEEF PIE 15.25 ●
topped with a puff pastry lid, served with chive mash and seasonal vegetables
- LASAGNE AL FORNO 14.75
layers of pasta and minced beef in a rich Italian herb and tomato sauce, served with garlic bread
- CHICKEN, LEEK AND ROBERTSON'S HAM PIE 14.95 ●
in a creamy sauce with chive mash, seasonal vegetables and a pastry lid
- GAILES FISH SUPPER 14.95 ●
haddock in a crisp batter with hand-cut chips, mushy peas, lemon and homemade tartare sauce
- SIZZLE FAJITAS 13.50/15.75/16.50 ●
vegetable/chicken/steak
soft flour tortillas, peppers and onions, grated cheese, salsa, guacamole and sour cream (v option)
- CHARGRILLED SALMON FILLET 17.25 ●
with spinach and king prawn risotto, charred leeks and confit lemon
- CAJUN CHICKEN CRÊPE 15.25
topped with melting cheese and served with house dressed leaves and hand cut fries or sweet potato fries
- TAGLIATELLE WITH SUN-BLUSHED TOMATOES, OLIVES AND TOASTED PINE NUTS (V) 13.25 ●●
in a garlic and chilli sauce, drizzled with basil oil and topped with parmesan shavings
- RED THAI CHICKEN CURRY 14.95 ●
served with wild rice and naan bread
- BLACK AND BLEU 17.25 ●
chargrilled sirloin steak with Moroccan spices, served on a crisp salad with caramelised onions, oven baked plum tomatoes and house dressing
- MOROCCAN SPICED CAULIFLOWER STEAK (V) 14.95 ●●
on a bed of lentil and mixed bean dahl

FROM THE GRILL

- PRIME SCOTTISH BEEF ●
with mushrooms, tomato, onion rings and your choice of French fries or hand-cut chips
- Sirloin - 8oz 25.25 | Rib-eye - 10oz 26.95 | Fillet - 8oz 29.75
- 'Surf 'n Turf' option - add garlic king prawns 5.95
- add a sauce for the above dishes 2.75 ●
bearnaise, diane, peppercorn, hot ranch sauce
- GAILES HOUSE BURGER 14.95
classic 100% Scottish beef burger in a toasted pretzel bun with baby gem, plum tomato, dill pickle, coleslaw, French fries and onion rings
- CRISP SPICED HALLOUMI BURGER (V) 14.25 ●
in toasted pretzel bun with baby gem, plum tomato, creamy ranch mayo, pickles, onion rings and french fries
- CAJUN CHICKEN BURGER 14.95 ●
in toasted pretzel bun with baby gem, plum tomato, dill pickle, red pepper mayo, coleslaw, french fries and onion rings
- BURGER ADD ONS
cheese 1.00 | bacon 1.50 | haggis 1.50
black pudding 1.50 | fried egg 1.50

LIGHT BITES

available until 6pm daily

SANDWICHES / WRAPS

with salad garnish and crisps, choose brown or white bread

- Oak smoked cheddar cheese, tomato and pickle (v) 6.75 ●
- Oak smoked cheddar cheese, baked ham and fruit chutney 6.95 ●
- Egg mayonnaise (v) 6.50 ●
- Tuna and spring onion mayonnaise 6.95 ●
- Chicken caesar salad 6.95 ●
- Prawn and cucumber marie-rose 7.25 ●
- Roast beef and English mustard 7.25 ●

BAKED JACKET POTATOES

served with salad garnish

- Oak smoked cheddar and coleslaw (v) 7.50 ●
- Tuna and spring onion mayonnaise 7.50 ●
- Prawn marie-rose 8.95 ●
- Cajun chicken topped with sour cream 8.95 ●
- Ayrshire haggis and gravy 7.75 ●

THREE-EGG OMELETTES ●

with salad garnish and fries

- Choose two fillings from:
cheese, ham, tomato, chicken, onion, peppers, prawns, mushrooms 8.95
- (each additional filling 0.70)

TOASTED CIABATTAS

with salad garnish and crisps

- Oak smoked cheddar and pickle (v) 7.75 ●
- Oak smoked cheddar and baked ham 7.75 ●
- Baked ham and pineapple 6.95 ●
- Tuna and spring onion mayonnaise 7.45 ●
- Mozzarella, tomato and fresh basil (v) 6.95 ●
- Chicken, brie and cranberry 7.95 ●

CLUB SANDWICHES

served on toasted brown or white bread
with salad garnish and crisps

- Grilled chicken breast, crispy bacon, lettuce, plum tomato, cucumber and mayonnaise 9.95 ●
- Flash fried steak, gruyere cheese, fried onions and dijon mustard 10.25 ●

SIDES

- Mug of soup 3.10 ●●
- Hand-cut chunky chips 3.70 ●●
with sea salt
- French fries from 3.40 ●●
plain, chilli, parmesan, garlic salt or cajun
- Toasted garlic ciabatta 3.75 ●
- Tempura battered onion rings 3.50 ●●
- Small pot of coleslaw 1.95 ●
- Bread and butter 1.50 ●

THE Gailes HOTEL



WHITE WINE

FRESH, CRISP, DELICATE		175ml	750ml
PARDINA / CHARDONNAY	Vina Arroba, Spain	5.15	20.30
Vibrant and zesty with hints of apples, pears and tropical fruit			
PINOT GRIGIO	Il Caggio - Veneto, Italy	6.15	23.95
A fresh Pinot Grigio with rare depth and elegance			
SAUVIGNON BLANC	Tierra Del Rey - Chile	5.70	22.50
Zippy, citrus fresh. A mouth-watering wine			

CRISP, MINERAL, EARTHY		175ml	750ml
ALBARIÑO	Bago Amarelo - Rias Baixas, Spain		30.20
The new Chablis? Dry and steely, but with excellent ripeness of fruit.			
CHENIN BLANC	Dudley's Stone - Western Cape, South Africa		21.60
Perfectly balanced with a zingy lime freshness and crisp refreshing finish			
MACON VILLAGES BLANC	Marie Louise Parisot - Burgundy, France		35.50
Crisp and elegant with a lovely streak of minerality			

AROMATIC, JUICY, FRUITY, RIPE		175ml	750ml
CHARDONNAY	Dry River - Australia	6.05	23.70
Bursting with tropical fruit, citrus and floral aromas			
CHARDONNAY	Ferngrove - New South Wales, Australia		31.75
Impeccably structured. Stone fruit, nuttiness and a subtle touch of oak			
SAUVIGNON BLANC	Cliff Edge - Marlborough, New Zealand		29.15
A wine of instant appeal with a refreshing acidity			
VIIGNIER RESERVE	Barton & Guestier - Languedoc, France	6.65	27.50
Superb food wine. Fresh on the palate, with considerable heft			

RESERVE SELECTION		175ml	750ml
SANCERRE (SAUVIGNON BLANC)	Les Doigts d'Or de Dolly Sancerre - Loire Valley, France		46.55
Gooseberry and citrus fruits developing into crisp, dry and refreshing flavours on the palate.			
CHARDONNAY	McManis - California, USA		36.30
A buttery, creamy texture, framing tart flavours of pineapples, peaches and vanilla oak			
POUILLY-FUISSE VIELLES VIGNES	Christophe Cordier - Burgundy, France		62.50
Power, depth and complexity			

RED WINE

SPICY AND WARMING		175ml	750ml
CABERNET / MERLOT	Dudley's Stone - Western Cape, South Africa	5.40	21.35
Intense aromas of fruit and spice			
PINOT NOIR	Sensi Collezione - Venice, Italy		28.60
Raspberry and cherry with a touch of vanilla. Silky on the palate			
RIOJA CRIANZA	El Meson Rioja - Rioja, Spain		30.30
A more elegant and subtle Rioja with a lighter touch of oak than the current fashion			
SHIRAZ	Dry River - Australia	6.05	23.75
Supple, juicy, classic Australian Shiraz			

RICH AND INTENSE		175ml	750ml
CABERNET SAUVIGNON/SYRAH (Gran Reserva)	Vistamar - Maipo Valley, Chile		35.10
Full, well balanced and persistent with hints of plum and elegant oak.			
MALBEC (Limited Edition)	Pascual Toso - Mendoza, Argentina		34.90
Pure, glossy, rich and full.			
GRENACHE NOIR RESERVE	Barton & Guestier - Languedoc, France	6.20	24.65
Ripe and juicy with a sprinkling of herbs.			
SHIRAZ	Ferngrove, Frankland River, Australia		31.75
Stylistically between the savoury Rhone and Oz fruitfulness. Ripe fruit and spice.			

SMOOTH AND FRUITY		175ml	750ml
CHIANTI	Il Caggio Chianti - Tuscany, Italy		26.45
A lovely, youthful style of Chianti that displays fresh cherry and strawberry fruit			
MERLOT	McManis - California, USA		36.30
A fruit forward wine with a soft, velvety finish			
MERLOT	Tierra Del Rey - Central Valley, Chile	5.70	22.55
A great little guzzling merlot. Ripe red fruits and plum jam			
MONTEPULCIANO D'ABRUZZO	Sensi Collezione - Venice, Italy		27.75
Warming and smooth with aromas of violets and spice			
TEMPRANILLO	Vina Arroba, Spain	5.10	20.30
Gentle, ripe red berry aromas with a smooth finish			

RESERVE SELECTION		175ml	750ml
CHATEAUNEUF-DU-PAPE	Barton & Guestier - Rhone, France		52.95
Stunning depth and complexity of terroir infused fruit.			
NO.7 ROUGE	Domaine La Croix Belle - Languedoc, France		42.35
A Grand Vin of Languedoc. Elegant, full and complex			
PINOT NOIR	Ventisquero Grey Glacier - Leyda Valley		41.30
Great complexity of fruit accompanied by luscious silky tannins.			

SPARKLING & CHAMPAGNE

SPARKLING		125ml	750ml
BOLLINGER Champagne N.V.			83.75
A rich full-bodied style of non-vintage			
BRUT N.V.	Jacques Bardelot - Champagne, France		49.75
Mineral, fresh, elegant and very long on the palate.			
DOM PERIGNON			206.70
Intensely floral, with perfumed jasmine that dominates the bouquet. Definitely the savoury side of Dom. Nothing remotely sweet or fat, though it's as intense as a Montrachet			
PROSECCO BRUT N.V.	Il Caggio - Veneto, Italy	5.30	28.90
A fine mousse burst on the palate giving way to a fresh and fruity style.			

DESSERT WINE		125ml	375ml
MOSCATEL	Vistamar - Limari Valley, Chile	6.10	17.75
Stunningly fresh and delicious sweetie with delicate floral notes			

ROSÉ WINE		175ml	750ml
PINOT GRIGIO ROSÉ	Il Caggio - Veneto, Italy		23.30
Elegant, enticing and full of fruit.			
ZINFANDEL ROSÉ	Wildwood, USA	5.30	21.20
Deliciously ripe with sweet strawberry and raspberry notes			

WINE FLIGHTS

A flight of wine is the perfect opportunity to compare, contrast and discover new favourites! Explore the world of wine from your table with 50ml each of three contrasting styles of wine side by side. Enjoy a flight as an aperitif or discover how each wine pairs with your meal. You can either select three or more wines from our wines by the glass selection or choose one of the selections below.

(Prices shown are for 3 x 50ml glass tasters)

ROUND THE WORLD WHITES 5.70

CHARDONNAY Dry River - South Eastern Australia
 PINOT GRIGIO Il Caggio - Veneto, Italy
 VIIGNIER RESERVE Barton & Guestier - Languedoc, France

GRAPE WHITE DISCOVERY 5.40

PARDINA / CHARDONNAY Vina Arroba - Spain
 PINOT GRIGIO Il Caggio - Veneto, Italy
 SAUVIGNON BLANC Tierra Del Rey - Chile

ROUND THE WORLD REDS 5.70

MERLOT Tierra Del Rey - Chile
 SHIRAZ Dry River - South Eastern Australia
 GRENACHE NOIR - Barton & Guestier - Languedoc, France

GRAPE RED DISCOVERY 5.40

CABERNET / MERLOT
 Dudley's Stone - Western Cape, South Africa
 MERLOT Tierra del Rey - Chile
 TEMPRANILLO Vina Arroba - Spain

