

AILSAMENU

STARTERS

Soup of the day

served with fresh bread

Our own vegetable pakora

with a hot dipping sauce and crispy carrot salad (v)

The Gailes chicken liver pâté

with red onion marmalade, Arran oaties, salad leaves and house dressing

Seasonal melon

with seasonal fruits and raspberry sorbet (v)

Classic prawn cocktail

in a spiced tomato dressing with lemon and served with buttered brown bread

MAINS

Oven baked fillet of salmon

on crushed new potatoes with spring onions, wilted greens and a lemon hollandaise

Breast of chicken filled with Ayrshire haggis

served on a creamy grain mustard sauce with seasonal greens

Braised diced Scottish beef

in a rich Arran ale gravy with buttery mash, seasonal vegetables and crisp puff pastry

Thai green chicken curry

flavoured with lemongrass, coconut, ginger and served on steamed rice with mini naan

Scottish 8oz sirloin steak

*with grilled flat cap mushroom, tomato, skinny fries and salad garnish
(£7.00 supplement)*

Tagliatelle

with sun-blushed tomatoes, olives, pine nuts, garlic, chilli and served with garlic bread (v)

DESSERTS

Zesty lemon meringue pie

with sweetened whipped cream

The Gailes cheesecake

with berry compote

The Gailes sticky toffee pudding

with warm fudge sauce and vanilla ice cream

(includes tea and coffee)

TWO COURSES £22.95 | THREE COURSES £26.95

gailshotel.com