

SIGNATURE LUNCH MENU

2-COURSE 15.95 | 3-COURSE 19.95

STARTERS

SOUP OF THE DAY
with fresh crusty loaf

CHEFS PATE WITH APPLE AND PEAR CHUTNEY ●
house dressed leaves and Arran oats

GOATS CHEESE AND RED PEPPER BON BONS (V) ●
with tomato ragu and spinach

HOT SMOKED SALMON SALAD ●
with crisp gem, lemon aioli and vine tomatoes

SMASHED AVOCADO AND CRUMBLER FETA (V) ●
on toasted sourdough and free range poached egg

WATERMELON, FETA AND BLACK OLIVE SALAD ●
with orange syrup

MAIN COURSE

CLASSIC MARGHERITA PIZZA (V)
mozzarella, sliced tomato, oregano

CLASSIC CARBONARA
rigatoni pasta finished in garlic, white wine,
cured ham and parmesan cream

CAJUN BLACKENED CHICKEN ●
with smoked paprika cream and fries

THAI SPICED SALMON ●
with soy and ginger, charred broccoli and pak choi

SPICED BEEF STIR FRY
with soy glazed noodles and prawn crackers

RIGATONI ARRABIATTA ●
with vine tomatoes and chilli

SUPERFOOD SALAD ●●
kale, quinoa, chickpeas, carrot, mint, coriander,
pomegranate, avocado, omega seeds sprinkle,
honey and ginger dressing
add chargrill chicken/salmon 2.95 supplement

SOMETHING SWEET

CHEESECAKE OF THE DAY
with fresh whipped cream

MIXED BERRY PAVLOVA
with fresh whipped cream and fruit coulis

WAFFLE STACK
with Nutella, banana and Isle of Arran traditional
ice cream

TRIO OF ISLE OF ARRAN ICE CREAMS ●
with berry coulis and fresh whipped cream

TRIO OF ISLE OF ARRAN SORBETS ●●
with soft poached fruits

TARTE AU CITRON
with berry compote and whipped cream

“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.