

COAST

RESTAURANT & BAR

LUNCH MENU

Please inform your server when ordering if you require a made without gluten or vegan alternative.

 Made without gluten alternative available

 Vegan alternative available

 Vegetarian

If you have a food allergy or intolerance, please speak to a member of our team before ordering. Menu items and ingredients may change. Please check allergen information each time you visit. Please see our allergen information for further details.



THE
GAILES
HOTEL & SPA

APPETISERS

OLIVES 4.95

SHARING BREAD 7.95

STARTERS

SOUP OF THE DAY 7.50  

Chunk of bread, Blackthorn salted whipped butter

TRADITIONAL CULLEN SKINK 10.95

Smoked haddock, leeks, potato, cream, chunk of bread

DUCK LIVER PARFAIT 9.95 

Medjool date, blood orange, candied walnut crumble, chicory, sourdough

SCOTTISH MUSSELS 11.50 

Smoked sriracha butter, leek, coriander
or
marinière, shallot, white wine, garlic, cream

BAKED GOATS' CHEESE 9.95 

Wrapped in feuille de brick pastry, heritage beets, aged sherry vinegar, honey, carrot tops

GAILES LUXURY SEAFOOD COCKTAIL 11.95 

Fresh tiger prawns, crayfish tails bound in Bloody Mary sauce, gem lettuce, crab rouille, caviar, lemon

HAGGIS NEEPS AND TATTIES 10.95

Creamed potato, bashed black pepper neeps, haggis, green peppercorn, shallot cream

FETA AND WATERMELON 9.95  

Tomato and root ginger purée, sourdough croutons, heirloom tomato, black olive, basil

MAINS

PAN SEARED FILLET OF SEABASS 21.95 

Smoked Ayrshire ham hough and mussel butter beans, sea vegetables, watercress, herb oil

PEA AND SHALLOT TORTELLINI 17.95 

Green goddess sauce, spinach, parmesan
+ SimpsInns cured salmon 4.00
+ Butter-roasted chicken breast 4.00

CLASSIC BOOKMAKER TOAST 17.95

Sliced steak, toasted sourdough, dijonnaise, gem lettuce, fresh horseradish, egg yolk, seasoned fries

SLOW-BRAISED STEAK PIE 19.95

Arran mustard potato purée, bashed neeps and carrots, broccoli

BREAST OF CHICKEN 21.95 

Crispy gnocchi, king oyster mushroom, tender stem broccoli, cep mushroom velouté

BEER-BATTERED SCOTTISH HADDOCK 19.95 

Tartare hollandaise, fries, lemon, pickled onion

STEAK FRITES 21.95

Chargrilled flat iron steak, seasoned fries, black pepper, cognac cream

INDIAN-SPICED BUTTER CHICKEN 19.95 

Marinated chicken breast, rice pilaf, mint yoghurt, coriander, flat bread

SANDWICHES & WRAPS

Available in wraps or sandwiches in thick cut brown bread, white bread or gluten free bread

CLASSIC BLT 11.95 

Grilled Ayrshire bacon, black pepper mayo, gem lettuce, sliced tomato

PRAWN AND CRAYFISH 11.95 

Bound in a spiced Marie Rose, gem lettuce, sliced tomato

HAGGIS AND CHEESE 11.95

Warm local haggis, smoked cheddar cheese, celeriac slaw

VEGAN FETA, SPINACH AND AVO 10.95  

Crumbled feta, spinach, avo, Arran tomato chutney

TUNA MAYO 10.95 

Red onion, cracked black pepper, cucumber
(add a mug of soup 4.50 | add fries 4.50)

SUNDAY ROAST 24.95

Garlic and rosemary roast beef, crisp roast potatoes, roasted carrots, caramelised red cabbage, cauliflower cheese gratin, Yorkshire pudding, rich red wine jus

GAILES GOURMET BURGERS FROM THE GRILL

On a toasted brioche bun with SimpsInns burger sauce, gem lettuce, pickles, red onion, fries

CHOOSE FROM:

2 x SMASHED BEEF PATTIES 19.95

BUTTERMILK CHICKEN BREAST 19.95 

in our spiced crispy coating

CHARGRILLED VEGAN BURGER 17.95 

BURGER TOPPINGS:

Cheddar cheese/vegan cheese 2.00

Grilled bacon 2.50

Battered haggis fritter 2.50

Fried hen's egg 2.50

Beer battered onion rings 2.50

SALADS

CRISPY BREADED GOATS' CHEESE 16.95 

Vegan alternative - vegan feta

Gem lettuce, heritage beets, celeriac slaw, walnut crumble, honey

FRIED BELLY PORK 17.95

Miso and chilli glaze, dressed leaf salad, pickled cucumber, mint yoghurt, spring onions, rice cracker, coriander

CLASSIC PRAWN AND CRAYFISH 17.95

Large tiger prawns, crayfish tails, Bloody Mary sauce, pineapple, slaw, dressed little gem, tomatoes, lemon, brown bread

SIDES

CREAMED POTATOES 4.50

Buttered leeks, fresh horseradish

FRIES 4.50  

Plain, salt and chilli, parmesan and truffle, cajun

GARDEN SALAD 5.50  

Baked beets, heirloom tomatoes

BBQ LOADED FRIES 7.75

Bacon, cheese, BBQ sauce

HIGHLANDER FRIES 7.75

Haggis, cheese, peppercorn sauce, crispy onions

CELERIAC SLAW, WATERCRESS, HONEY 3.50 

GREENS, ROASTED HAZELNUTS, BROWN BUTTER 4.75  

BEER-BATTERED ONION RINGS 4.50

BREAD & BLACKTHORN SALTED WHIPPED BUTTER 2.50

COAST

RESTAURANT & BAR

(served until 5pm Friday-Sunday)

DESSERTS

GAILES STICKY TOFFEE PUDDING 9.95 

Blackthorn salted caramel, banana, Arran Dairies tablet ice cream

WARM APPLE, PEAR AND TOFFEE 

CRUMBLE TARTLET 9.95

Malted anglaise, Arran Dairies vanilla ice cream

DARK CHOCOLATE TRUFFLE TORTE 9.95  

Fresh raspberries, raspberry coulis, Arran Diaries raspberry sorbet, sorrel

CHEESECAKE OF THE DAY 9.95 

Ask your server for today's selection

LOCAL AND CONTINENTAL CHEESES 12.50  

Bannocks, apple, celery, grapes, Ayrshire honey, onion chutney

SELECTION OF ARRAN DAIRIES ICES 9.50  

Ask your server for today's selection

SELECTION OF ARRAN DAIRIES SORBETS 9.50  

Mango and passion fruit coulis, fresh whipped cream, wafer

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