

COAST

RESTAURANT & BAR

EVENING 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

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

DUCK LIVER PARFAIT 9.95 
Medjool date, blood orange, candied walnut crumble,
chicory, sourdough

FILLET OF HOT SMOKED SALMON 11.95 
Little gem leaves, tarragon dill and lemon mayo,
fresh cucumber and dill salad

GAILES LUXURY SEAFOOD COCKTAIL 11.95 
Fresh tiger prawns, crayfish tails bound in Bloody Mary sauce,
gem lettuce, crab rouille, caviar, lemon

FETA AND WATERMELON 9.95  
Tomato and root ginger purée, sourdough croutons, heirloom
tomato, black olive, basil

CRISPY FRIED PORK BELLY BITES 10.95 
White miso and chilli glaze, dressed leaves,
mint yoghurt, fresh chillies, coriander

HAGGIS NEEPS AND TATTIES 10.95
Creamed potato, bashed black pepper neeps, haggis,
green peppercorn, shallot cream

MAINS

PAN SEARED FILLET OF SEABASS 23.95 
Smoked Ayrshire ham hough and mussel butter beans, sea
vegetables, watercress, herb oil

LOIN OF WEST HIGHLAND VENISON 24.95 
Heritage beets, haunch pie with smoked potato, spinach,
carrot, bramble jus

STEAK FRITES 24.95
Marinated flat iron steak, seasoned fries, shallot,
green peppercorn sauce

FILLET OF PORK WRAPPED IN SMOKED PANCETTA 21.95
Filled with rosemary and lemon stuffing, rapeseed crushed
potatoes, cavolo nero, glazed baby apples, pork cider
and grain mustard sauce

PEA AND SHALLOT TORTELLINI 19.95 
Green goddess sauce, spinach, parmesan
+ Simpslnns cured salmon 4.00
+ Butter-roasted chicken breast 4.00

SLOW-BRAISED STEAK PIE 22.95
Arran mustard potato purée, bashed neeps and carrots, broccoli

**LEMON AND HERB HUMMUS WITH
KHOBEZ FLAT BREAD 19.95**  
Charred tenderstem broccoli, cumin roasted carrots, fresh
chillies, coriander, vegan yoghurt

BREAST OF CHICKEN 23.95 
Crispy gnocchi, king oyster mushroom, tender stem broccoli,
cep mushroom velouté

BEER-BATTERED SCOTTISH HADDOCK 21.95 
Tartare hollandaise, fries, lemon, pickled onion

INDIAN SPICED BUTTER CHICKEN 22.95 
Marinated chicken breast, rice pilaf, mint yoghurt,
coriander, flat bread

SALADS

CRISPY BREADED GOATS' CHEESE 16.95 
Vegan alternative - vegan feta
Gem lettuce, heritage beets, celeriac slaw,
walnut crumble, honey

FRIED BELLY PORK 19.95
Miso and chilli glaze, dressed leaf salad, pickled cucumber, mint
yoghurt, spring onions, rice cracker, coriander

CLASSIC PRAWN AND CRAYFISH 19.95
Large tiger prawns, crayfish tails bound in Bloody Mary sauce,
pineapple, slaw, dressed little gem, tomatoes, lemon, brown bread

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

FROM THE CHARGRILL

All served with roast plum tomato, field mushroom, fries

7oz FILLET 37.95

8oz SIRLOIN 35.95

CHARGRILLED CHICKEN BREAST 21.95

add a sauce for the above steaks 4.75
creamy peppercorn, diane, red wine jus

SURF 'N TURF 7.95

King prawns, garlic butter

GAILES GOURMET BURGERS FROM THE GRILL

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

CHOOSE FROM:

2 x SMASHED BEEF PATTIES 20.95

BUTTERMILK CHICKEN BREAST 20.95 
in our spiced crispy coating

CHARGRILLED VEGAN BURGER 19.95 

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

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

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DESSERTS

GAILES STICKY TOFFEE PUDDING 9.95 
Blackthorn salted caramel sauce, 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 Dairies
raspberry sorbet, sorrel

CHEESECAKE OF THE DAY 9.95 
Ask your server for today's cheesecake

LOCAL & 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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gailshotel.com