

FATHER'S DAY MENU • 3 COURSES £37.50

STARTERS

Homemade Soup of the Day
crusty bread roll

Garlic and Parmesan Chicken Wings
rocket and red onion salad

Trio of Seafood
seared scallop, smoked salmon, crayfish,
lemon puree, peppered crostini's, charred lemon,
pea shoots

Honey Glazed Goats Cheese V
pickled golden beetroot, herb crouton, chickory
and rapeseed oil

Haggis and Potato Croquet
smoked turnip velouté, pea shoots, crispy shallots

Chicken Liver Pate
Arran plum and apple chutney, crispy crostini's,
heirloom tomatoes, pickled shallots, herb oil

MAINS

Roast Sirloin of Beef
Yorkshire pudding, red wine jus, rosemary roast
potatoes, glazed carrots, tender stem broccoli

Breaded Escalope of Chicken
sunblushed tomato and basil pesto linguine,
fresh parmesan shavings

Pan Seared Fillet of Cod
lyonnaise potatoes, smoked pancetta, creamed
savoy cabbage, spinach

Double Bacon Cheeseburger
toasted sourdough bun, house burger sauce,
beef tomato, onion, gem lettuce, pickles, fries

Braised Shoulder of Lamb
truffle creamed potatoes, glazed heritage carrots,
wilted spinach, savoy cabbage, thyme scented jus

Creamy Braised Leek and Chestnut Mushroom Pie VE
mustard mash, celeriac puree, sprouting broccoli

DESSERTS

Arran Gold Cheesecake
whipped cream, fruit garnish

Strawberry Eton Mess
raspberry ripple ice cream

Vanilla Crème Brulee
buttered shortbread

Apple and Plum Crumble Tartlet
anglaise sauce, vanilla ice cream

Warm Hydro Sticky Toffee Pudding
salted caramel sauce, honeycomb ice cream

Selection of Scottish Cheese
damson jelly, grapes, celery, Arran oaties

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink

V — VEGETARIAN VE — VEGAN