



Nestled between fertile farmland and abundant seas our brigade of talented chefs are spoilt for choice from Scotland's larder.

Wherever possible we aim to support small producers, local farmers and fishermen and in doing so bring some of the best and freshest produce available to your plate. As you look out over the Firth of Clyde you will understand why seafood takes a leading role in our menu.

If seafood is not your preference you will be delighted to learn that we use an award winning Ayrshire butcher to offer a large selection of meat based dishes too. Our premium quality steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

Our hugely popular plant based menu has been reinvented again and offers dishes that would tempt the most committed carnivore and leave nobody disappointed. With a range of healthier and more sustainable options this is food that does good as well as tasting great.

Our kitchen brigade have been working hard behind the scenes, testing dishes and techniques to bring you a fresh and exciting menu. We have created a range of dishes that make the wonderful produce the main event, cooked with the greatest of care and presented with subtle creativity. With ingredients so good, such as seafood directly from the boat to your plate all we need to do is add a little heat and an occasional interesting twist or technique.

On behalf of everyone at Seamill Hydro, from the team serving delicious food to the team creating it and all the other people behind the scenes making it possible, we would like to express our deepest gratitude to you for choosing to dine at the Orangery restaurant.

Starters

Soup of the Day £6.50
fresh bread roll

Cullen Skink £9.95
traditional smoked haddock soup with potato and ayrshire bacon

Haggis Bon Bons £10.25
creamed potato, roasted neeps, peppercorn cream

Chilli and Lime Tiger Prawns £10.25
toasted sourdough, pico de gallo, gem lettuce

Warm Salad of Chorizo, Black Pudding and Tomato £9.50
gem lettuce, herb croutons, sriracha mayo

Salt and Chilli Spiced Chicken Tempura £9.50
carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

Buttermilk Fried Monkfish Bites £11.25
coated in franks hot sauce, pickles, crispy onions

Baked Ballochmyle Brie £9.75 **V**
crusty bread, black olives, pickled red onions, balsamic glaze

Prawn and Crayfish Cocktail £11.25
marie rose sauce, buttered bloomer bread, crispy capers, lemon wedge

Chicken Liver Pate £8.95
arran plum and apple chutney, crispy crostini, heirloom tomatoes, pickled shallots, herb oil

Thai Spiced Crab Cakes £9.75
curried fennel salad, lime mayo

Duo of Melon and Seasonal Fruit £8.75 **VE**
passionfruit syrup, raspberry sorbet

Mains

Slow Braised Feather Blade of Scotch Beef £20.50
haggis bon bons, peppercorn sauce, pomme puree, braised carrots

Oven Roast Monkfish £22.50
braised pilaf rice, seasonal greens, north atlantic prawn and lemon butter

Pork Loin Steak £19.95
local black pudding, dauphinoise potato, green bean fricassee, wholegrain mustard jus

Breaded Chicken Escalope £19.50
butternut squash puree, lyonnaise potatoes, chive cream

Mixed Seafood Risotto £18.95
capers, leeks, garden peas, parmesan

Roast Rump of Lamb £25.50
parmentier potatoes, sun blushed tomatoes, olive tapenade, crumbed feta

Pan Seared Fillets of Seabass £20.50
chorizo and bean cassoulet, wilted spinach, olive tapenade

Cajun Spiced Chicken Breast £18.95
rice pilaf, thai curry cream, spiced red onion relish, sour cream

Rad Classics

Traditional Steak and Beef Sausage Pie £17.95
pomme puree, tenderstem broccoli, braised carrot

Oven Roasted Breast of Chicken £19.50
lyonnaise potatoes, roast root vegetables, local haggis, mixed peppercorn sauce

Oven Baked Beef Lasagne £16.95
glazed with mature cheddar, crisp salad, toasted garlic ciabatta

Beer Battered Fillet of Haddock £18.50
fries, pickled onions, homemade tartare sauce, lambs lettuce

21 Day Aged Steaks

Sourced from an award winning Ayrshire butcher our steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

All steaks served with a field mushroom, topped with a field mushroom, charred tomato, balsamic roasted red onion and hand cut chips.

8oz Fillet £36.50 **6oz Sirloin** £25.50

Add Tiger Prawns £10.25

six scottish tiger prawns cooked in garlic butter

Add Sauce £4.50

peppercorn, diane, red wine jus, garlic and rosemary butter

Burgers

Double Bacon Cheeseburger £18.50

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

vegetarian option available £16.75 **V**

Highlander Burger £17.95

6oz steak burger, haggis, peppercorn sauce, toasted sourdough bun, homemade slaw, fries

Breaded Chicken Burger £17.95

toasted sourdough bun, shaved parmesan, garlic aioli, homemade slaw, fries

Sides

Fries £4.25

Cajun Fries £4.75

Salt and Chilli Fries £4.75

Truffle and Parmesan Fries £5.25

Buttered New Potatoes £4.50

House Salad £4.25

Beer Battered Onion Rings £4.95

Salt and Chilli Halloumi Fries £8.25

Green Vegetables with Parmesan £4.75

Garlic Bread £4.25

Garlic Bread topped with Cheese £4.50

Smoked Cheddar and Leek Macaroni £5.75

Desserts

Warm Hydro Sticky Toffee Pudding £8.75

salted caramel sauce, honeycomb ice cream

Limoncello and Pistachio Tiramisu £8.75

handmade shortbread, vanilla ice cream

Chef's Cheesecake of the Day £8.75

fruit garnish, ice cream

Strawberry and Clotted Cream Gateaux £8.75

white chocolate shards, strawberry ice cream

Warm Chocolate Brownie S'mores £8.75

nutella sauce, vanilla and chocolate ice cream

Rhubarb and Apple Crumble £9.25

anglaise sauce, vanilla ice cream

Tropical Fruit Basket £8.75

homemade coconut basket, poached mango, pineapple compote, passion fruit syrup, mango yoghurt ice

Trio of Ice Cream £7.75

vanilla, honeycomb, chocolate, tablet, coconut
Choice of sauces: toffee, chocolate, raspberry

Selection of Scottish Cheese £11.25

quince jelly, grapes, celery, arran oaties



ORANGERY

If you have an allergy please inform your server, when ordering your server will repeat back to you that the dish is to be free of the specified allergen(s). When your dish is served your server will confirm the dish is free from the specified allergen(s). Please double check with your server if these allergy control measures are not followed. Please note that our kitchen uses a wide range of allergens and although care is taken trace amounts may be present in any dish. Extensive allergen ingredient list is available upon request.

Light Bites Served 12.00pm-4.45pm

Hot Honey and Soy Glazed Chicken

Bao Bun £15.50

oriental slaw, chillies, coriander

Chilli Beef Nachos £12.50

jalapenos, sour cream, mature cheddar

Chicken Shawarma £15.50

garlic and cumin chicken skewers, warm flat bread, pickled slaw, sriracha mayo

Black Pudding Balls £11.50 **VE**

cracked black pepper and chive mayonnaise

Sandwiches Served 12.00pm-4.45pm

Served on white or brown bloomer, tortilla crisps, homemade coleslaw, salad garnish

Smoked Applewood, Branston

Pickle, Beef Tomato £8.75

vegan option available **VE**

Honey Roast Ham, Dijon Mustard

Mayo, Beef Tomato, Crispy Onions, Rocket £9.25

Smoked Salmon, Lemon and Chive

Cream Cheese, Cucumber £10.50

Tuna Mayonnaise, Red Onion,

Cucumber, Gem Lettuce £8.75

Cajun Chicken, Curried Mayonnaise,

Cucumber Raita, Rocket £9.25

Egg and Chive Mayonnaise,

Cucumber, Lambs Lettuce £8.75

Toasted Sandwiches Served 12.00pm-4.45pm

Roast Chicken Club £11.50

ayrshire bacon, mayo, gem lettuce, tomato, red onion

B.L.T. £11.50

ayrshire bacon, basil mayo, gem lettuce, sunblushed tomato, red onion

ADD FRIES £3.50 OR SOUP £5.00 TO YOUR SANDWICH OR TOASTED SANDWICH



Classic Afternoon Tea £39.95 For 2

Served 2.45pm-4.45pm

**A selection of freshly made sandwiches
with the following fillings:**

Honey Roast Ham, Dijon Mustard Mayo, Beef Tomato, Crispy Onions, Rocket

Egg and Chive Mayonnaise, Cucumber, Lambs Lettuce

Smoked Applewood, Branston Pickle, Beef Tomato

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Hydro Handmade Sausage Roll

Haggis Bon Bon

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A pot of tea or filter coffee per person

Tiffin Afternoon Tea £48.95 For 2

Served 2.45pm-4.45pm

**A selection of freshly made sandwiches
with the following fillings:**

Honey Roast Ham, Dijon Mustard Mayo, Beef Tomato, Crispy Onions, Rocket

Egg and Chive Mayonnaise, Cucumber, Lambs Lettuce

Smoked Applewood, Branston Pickle, Beef Tomato

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Smoked Salmon on Toasted Sourdough and Guacamole

Mini Bacon, Lettuce and Tomato Slider

Goats Cheese and Red Pepper Quiche

Mini Cup of Soup of the Day

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A selection of petit four

A pot of tea or filter coffee per person



Non-Gluten Containing Ingredients Menu

Starters

Soup of the Day £6.50

fresh bread roll (ask server)

Cullen Skink £9.95

traditional smoked haddock soup
with potato and ayrshire bacon

Chilli and Lime Tiger Prawns £10.25

toasted bread, pico de gallo, gem lettuce

Salt and Chilli Spiced**Chicken Tempura** £9.50

carrot, ginger and sesame salad,
sweet chilli sauce, garlic mayonnaise

Baked Ballochmyle Brie £9.75 **V**

toasted bread, black olives, pickled red on-
ions, balsamic glaze

Prawn and Crayfish Cocktail £11.25

marie rose sauce, buttered bread,
crispy capers, lemon wedge

Chicken Liver Pate £8.95

arran plum and apple chutney, oatcakes,
heirloom tomatoes, pickled shallots, herb oil

Duo of Melon and**Seasonal Fruit** £8.75 **V**

passionfruit syrup, raspberry sorbet

Mains

Slow Braised Feather**Blade of Scotch Beef** £20.50

peppercorn sauce, pomme puree,
braised carrots

Oven Roasted Monkfish £22.50

braised pilaf rice, seasonal greens, north
atlantic prawn and lemon butter

Pork Loin Steak £19.95

dauphinoise potato, green bean fricassee,
wholegrain mustard jus

Mixed Seafood Risotto £18.95

capers, leeks, garden peas, parmesan

Roast Rump of Lamb £25.50

parmentier potatoes, sun blushed
tomatoes, olive tapenade, crumbed feta

Pan Seared Fillets of Seabass £20.50

chorizo and bean cassoulet, wilted spinach,
olive tapenade

Cajun Spiced Chicken Breast £18.95

rice pilaf, thai curry cream, spiced red onion
relish, sour cream

Oven Roasted Breast of Chicken £19.50

lyonnaise potatoes, roast root vegetables,
mixed peppercorn sauce

Beer Battered Fillet of Haddock £18.50

fries, pickled onion, homemade tartar
sauce, lambs lettuce

Desserts

Warm Chocolate Fudge Cake £8.75

handmade shortbread, vanilla ice cream

Tropical Fruit Basket £8.75

homemade coconut basket, poached
mango, pineapple compote, passion fruit
syrup, mango yoghurt ice

Trio of Ice Cream £7.75

vanilla, honeycomb, chocolate, tablet,
coconut.

Choice of sauces: toffee, chocolate,
raspberry

Selection of Scottish Cheese £11.25

quince jelly, grapes, celery, arran oaties

Dairy Free Menu

Starters

Soup of the Day £6.50

fresh bread roll (ask server)

Cullen Skink £9.95

traditional smoked haddock soup
with potato and ayrshire bacon

**Warm Salad of Chorizo,
Black Pudding and Tomato** £9.50

gem lettuce, herb croutons, sriracha mayo

**Salt and Chilli Spiced
Chicken Tempura** £9.50

carrot, ginger and sesame salad,
sweet chilli sauce

Avocado and Bacon £8.25 **VE**

toasted flatbread

Prawn and Crayfish Cocktail £11.25

marie rose sauce, bloomer bread,
crispy capers, lemon wedge

**Duo of Melon
and Seasonal Fruit** £8.75 **VE**

passionfruit syrup, raspberry sorbet

Garlic Mushrooms £9.25 **VE**

toasted flatbread

Black Pudding Arancini £8.95 **VE**

cracked black pepper and chive
mayonnaise

Curried Cauliflower Bites £9.25 **VE**

warm garlic naan, pickled red onions,
curried mayo

Mains

Slow Braised Feather**Blade of Scotch Beef** £20.50

haggis bon bons, rich jus, potatoes,
braised carrots

Pork Loin Steak £19.95

local black pudding, potatoes, green bean
fricassee, wholegrain mustard jus

**Traditional Steak and
Beef Sausage Pie** £17.95

potatoes, tenderstem broccoli,
braised carrot

Oven Roasted Breast of Chicken £19.50

potatoes, roast root vegetables,
local haggis, rich jus

Beer Battered Fillet of Haddock £18.50

fries, pickled onions, homemade tartar
sauce, lambs lettuce

Pan Seared Fillets of Seabass £20.50

chorizo and bean cassoulet, wilted spinach,
olive tapenade

**Creamy Braised Leek and Chestnut
Mushroom Pie** £17.25 **VE**

mustard mash, celeriac puree,
sprouting broccoli

Cauliflower Shawarma £17.25 **VE**

braised rice, warm flatbread, red cabbage
salad, avocado sauce

**Portobello Mushroom Kiev Filled with
Garlic Creamed Leeks** £17.25 **VE**

parmentier potatoes, green bean and red
onion fricassee

**Butternut Squash, Spinach,
Feta Wellington** £17.25 **VE**

lyonnaise potatoes, seasonal vegetables,
rich jus

**Chickpea, Cauliflower and Butterbean
Curry** £17.25 **VE**

braised rice pilaf, spiced red onions,
garlic bread

Desserts

Sticky Toffee Pudding £8.75

toffee sauce, vanilla ice cream

Warm Belgian Waffles £8.75

vanilla ice cream, shortbread

Chocolate and Clemetine Tart £8.75

orange sorbet

Caramelised Biscuit Cheesecake £8.95

toffee sauce, vanilla ice cream

**Chocolate and Honeycomb
Coupe** £9.25

honeycomb, brownie, ice cream,
toffee sauce

Vegan Menu

Starters

Soup of the Day £6.50
fresh bread roll (ask server)

Garlic Mushrooms £9.25
toasted flatbread

Black Pudding Arancini £8.95
cracked black pepper and chive
mayonnaise

Avocado and Bacon £8.25
toasted sourdough, pico de gallo

Curried Cauliflower Bites £9.25
warm garlic naan, pickled red onions,
curried mayo

**Duo of Melon and Seasonal
Fruit** £8.75
passionfruit syrup, raspberry sorbet

Mains

**Creamy Braised Leek and
Chestnut Mushroom Pie** £17.25
mustard mash, celeriac puree,
sprouting broccoli

Cauliflower Shawarma £17.25
braised rice, warm flatbread,
red cabbage salad, avocado sauce

**Portobello Mushroom Kiev Filled
with Garlic Creamed Leeks** £17.25
parmentier potatoes, green bean
and red onion fricassee

**Butternut Squash, Spinach, Feta
Wellington** £17.25
lyonnaise potatoes, seasonal
vegetables, rich jus

**Chickpea, Cauliflower
and Butterbean Curry** £17.25
braised rice pilaf, spiced red onions,
garlic bread

Desserts

Sticky Toffee Pudding £8.75
toffee sauce, vanilla ice cream

Warm Belgian Waffles £8.75
caramelized bananas, toffee sauce,
coconut ice cream

**Chocolate and
Clementine Tart** £8.75
orange sorbet

**Caramelised Biscuit
Cheesecake** £8.95
toffee sauce, vanilla ice cream

**Chocolate and Honeycomb
Coupe** £9.25
honeycomb, brownie, ice cream,
toffee sauce