



Starters

- Chef's Homemade Soup of the Day** £6.25
crusty roll
- Chicken Liver Parfait** £8.75
arran onion chutney, mini oatcakes
- Prawn and Crayfish Cocktail** £10.25
lime marie rose sauce, buttered brown bread
- RAD Tower of Haggis and Black Pudding** £8.75
peppercorn cream, crispy fried onions
- Hot Honey and Sriracha Chicken Bao Buns** £9.50
roasted peppers and onions, homemade coleslaw

- Halloumi Pakora** £8.50 **V**
large poppadom, spicy onions, mint yoghurt dip
- BBQ Pulled Pork Potato Skins** £9.25
smoked cheese, garlic mayonnaise
- Seasonal Melon and Pineapple Coupe** £8.50 **VE**
mango yogurt ice, passionfruit syrup
- Goujons of Sole** £10.75
pea puree, black pudding, gaufrette potato
- Crispy Tempura Chicken** £8.95 **Vegetable** £8.25 **V**
sweet chilli dip, curried mayonnaise

Main Course Crispy Tempura with Fries
Chicken £17.50 **Vegetable** £16.50 **V**

Mains

- Braised Ribeye of Beef** £19.95
chasseur sauce, Yorkshire pudding, roast potatoes, root vegetables
- Breast of Chicken, Chorizo and Cream Cheese Wellington** £19.50
sweet chilli and sriracha cream sauce, potato gratin, tenderstem broccoli
- Teriyaki Fillet of Salmon Chicken** £16.95 £15.50 **Vegetables** £17.50 **V**
shredded stir-fried vegetables, soft egg noodles, prawn crackers
- Herb Crusted Rack of Lamb** £25.50
mint gravy, black pudding mash, braised cabbage
- Breast of Cajun Chicken** £17.95
mango and coconut curry cream, coriander rice, toasted flatbread, sauteed green vegetables
- Battered Fillet of Angel Haddock** £18.50
chipped potatoes, minted peas, tartar mayonnaise, lemon wedge

- Medallions of Pork Topped with Apple Compote & Black Pudding** £19.95
sauteed potatoes, creamed mash, seasonal vegetables, peppercorn cream
- Shredded Sticky Beef Poke Bowl** £19.50
coriander rice, floured tortillas, shredded onions and peppers, mature cheddar, salsa, sour cream
- Baked Fillet of Seabass with King Prawns** £22.50
garlic butter, roasted vegetables skewer, creamed mash potato
- Beef Tournedos Rossini** £22.95
4oz fillet medallion, pate, madeira wine jus, herb crostini, dauphinoise potato, romanesco vegetable

Chicken Rigatoni £17.95
basil, tomato and mascarpone cream, parmesan dust, toasted garlic ciabatta (vegetarian option available £16.50 **V**)

Grill

- Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.
- Sirloin Steak** £33.95
7oz steak, onion rings, truffle and parmesan macaroni
- Fillet Steak** £35.95
7oz steak, onion rings, truffle and parmesan macaroni
- Butterfly Breast of Chicken** £16.50
fries, onion rings, truffle and parmesan macaroni
- RAD Double Burger** £17.50
2x 6oz burger, applewood smoked cheddar, bacon, salsa, homemade slaw, salad, fries
- Highlander Burger** £16.95
6oz steak burger, haggis, crispy fried onions, peppercorn sauce, homemade slaw, fries
- Halloumi Burger** £16.50 **V**
cajun mayonnaise, homemade slaw, fries
- Southern Fried Chicken Burger** £16.95
ranch mayo, little gem lettuce, tomato, parmesan shavings, homemade slaw, fries
- ADD SAUCE £3.50**
peppercorn / red wine gravy / garlic butter / blue cheese / béarnaise

On The Side

- Garlic Bread — £4.50
- Crispy Onion Rings — £4.50
- Fries — £4.50
- Chilli Fries, Cajun Fries — £4.75
- Truffle & Parmesan Fries — £4.95
- Buttered Baby Vegetables — £4.50
- Sauteed Green Vegetables — £4.50
- Creamed Mash Potato — £4.50
- Truffle and Parmesan Macaroni — £5.50
- Truffle Cauliflower Cheese — £5.50

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

Desserts

- Chef's Cheesecake of the Day** £8.50
chantilly cream, fresh fruit
- Sticky Toffee Pudding** £8.50
butterscotch sauce, vanilla ice cream
- Raspberry Mousse filled Brandy Basket** £8.50
raspberry ripple ice cream, berry compote
- Lemon Meringue Sundae** £8.50
fresh strawberries, lemon curd, chantilly cream, lemon meringue ice cream
- Banoffee Toasted Waffle** £8.50
tablet ice cream, toffee sauce
- Mango Crème Brulee** £8.50
homemade shortbread, mascarpone cream
- Caramel Apple Crumble Tart** £8.75
crème anglaise, butterscotch sauce, cinnamon ice cream

Artisan Cheese Platter £10.75
truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, Arran oatcakes, biscuit selection, plum and apple chutney

Luxury Chocolate Fudge Cake £10.50
chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

Trio of Ice Cream £7.50
vanilla, mint, raspberry ripple
choice of sauces: toffee, raspberry and chocolate

LIGHT BITES

Triple Club Sandwich *£13.50*
chicken, bacon, lettuce, beef tomato,
mayo, tortilla chips, homemade slaw

Chicken Fajita Wrap *£13.50*
onions, peppers, guacamole,
cheddar cheese, salsa

*Gluten Free option is available upon request

Steak and Onion Toasted Sourdough *£13.50*
peppered mayo, iceberg lettuce, crispy onions

Caesar Salad *£12.50*
crispy gem lettuce, parmesan,
creamy garlic caesar dressing
ADD CHICKEN **£3.00**
ADD SMOKED SALMON **£3.00**
ADD KING PRAWNS **£4.00**

ADD SOUP **£4.50** **ADD CHIPS** **£3.00**
TO YOUR LIGHT BITE DISH

FLATBREADS

all served with mixed salad

Cajun Chicken, Red Pepper, Mozzarella *£13.50*

**Chorizo, Red Onion Chutney,
Smoked Cheese** *£13.50*

Sweet Chilli Hummus, Charred Lime *£12.50*

*Gluten Free option is available upon request

BLOOMER SANDWICHES

all served with coleslaw, mixed salad, tortilla chips

Ham, Tomato, Wholegrain Mustard *£8.75*

Spicy Chicken Mayo *£8.95*

Prawn Marie Rose *£9.95*

Egg Mayo, Chives *£8.50*

*Gluten Free option is available upon request

Salads

all salads served with lettuce, cherry tomatoes,
red onion, herb crouton, house dressing,
herb buttered baby potatoes

Warm Chicken Bacon and Pineapple *£16.50*
wholegrain mustard dressing,
sunblushed tomatoes

Sliced Steak *£18.50*
crispy onions, balsamic glaze

Breaded Goujons of Sole *£18.50*
cracker black pepper mayo,
fresh chillies, lime dressing



Afternoon Tea

SERVED FROM 12PM-5PM

Indulge in a delicious Afternoon Tea while admiring the sweeping views of the
Ayrshire countryside in the Afton Restaurant at Lochside House Hotel.

Afternoon Tea for 1 *£26.95*

Afternoon Tea for 2 *£39.95*

Prosecco Afternoon Tea for 2 *£52.00*
with a glass of Prosecco

Prosecco Afternoon Tea for 2 *£76.00*
with a bottle of Prosecco

Champagne Afternoon Tea for 2 *£123.00*
with a bottle of House Champagne

Starters

Bang Bang Cauliflower *£8.50*
panko crumb, sweet chilli and siracha sauce,
sesame seeds

**Sun Blushed Tomato and
Red Onion Bruschetta** *£8.50*
balsamic glaze, fresh basil

Seasonal Melon and Pineapple Coupe *£8.50*
watermelon sorbet, passionfruit syrup

Crispy Vegetable Tempura *£8.50*
sweet chilli

**Main Course Crispy Vegetable Tempura
with Fries** *£16.50*

Mains

Sweet Chilli Vegetable Stir Fry *£16.50*
tenderstem broccoli, onions, courgette, boiled rice

Chick Pea Encroute *£16.50*
ratatouille, basmati rice

Tomato & Sriracha Spiced Rigatoni Pasta *£16.50*
applewood glaze

Moving Mountain Burger *£16.50*
toasted pretzel bun, chipotle mayonnaise,
little gem leaves, fries, salsa

Desserts

Sticky Toffee Pudding *£8.50*
vanilla ice cream

Dark Chocolate & Orange Tart *£8.50*
fruit sorbet

Coconut Cheesecake *£8.50*
fruit coulis, wild berries

Trio of Vanilla Ice Cream *£7.50*
raspberry sauce

Starters

- Chef's Homemade Soup of the Day** £6.25
crusty roll (ask server)
- Prawn and Crayfish Cocktail** £10.25
lime marie rose sauce, brown bread
- RAD Tower of Haggis and Black Pudding** £8.75
red wine jus, crispy fried onions
- Bang Bang Cauliflower** £8.25 **V**
panko crumb, sweet chilli and siracha sauce, sesame seeds
- BBQ Pulled Pork Potato Skins** £9.25
cheddar cheese, garlic mayonnaise

- Seasonal Melon and Pineapple Coupe** £8.50 **VE**
mango yogurt ice, passionfruit syrup
- Goujons of Sole** £10.75
cracked black pepper mayo, fresh chillies, lime

- Crispy Tempura**
Chicken £8.95 **Vegetable** £8.25 **V**
sweet chilli dip, curried mayonnaise

- Main Course Crispy Tempura with Fries**
Chicken £17.50 **Vegetable** £16.50 **V**

Mains

- Braised Ribeye of Beef** £19.95
haggis, red wine jus, roast potatoes, root vegetables
- Teriyaki Fillet of Salmon** £16.95
Chicken £15.50 **Vegetables** £17.50 **V**
shredded stir-fried vegetables, soft egg noodles, prawn crackers
- Herb Crusted Rack of Lamb** £25.50
mint gravy, black pudding, roast potatoes, braised cabbage
- Medallions of Pork Topped with Apple Compote & Black Pudding** £19.95
sauteed potatoes, seasonal vegetables, red wine jus

- Shredded Sticky Beef Poke Bowl** £19.50
coriander rice, floured tortillas, shredded onions and peppers, cheddar, salsa

- Baked Fillet of Seabass with King Prawns** £22.50
garlic butter, roasted vegetables skewer, roast potatoes

- Sweet Chilli Vegetable Stir Fry** £16.50 **VE**
tenderstem broccoli, onions, courgette, boiled rice

- Chick Pea Encroute** £16.50 **VE**
ratatouille, basmati rice

- Tomato & Sriracha Spiced Rigatoni Pasta** £16.50 **VE**
applewood glaze

- Moving Mountain Burger** £16.50 **VE**
toasted pretzel bun, chipotle mayonnaise, little gem leaves, fries, salsa

Desserts

- Sticky Toffee Pudding** £8.50
vanilla ice cream

- Dark Chocolate & Orange Tart** £8.50
fruit sorbet

- Coconut Cheesecake** £8.50
fruit coulis, wild berries

- Trio of Vanilla Ice Cream** £7.50
raspberry sauce

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

- Sirloin Steak** £33.95
7oz steak, fries, tomato, mushrooms

- Fillet Steak** £35.95
7oz steak, fries, tomato, mushrooms

- Butterfly Breast of Chicken** £16.50
fries, tomato, mushrooms

- ADD SAUCE £3.75**
red wine gravy

Starters

- Chef's Homemade Soup of the Day** £6.25
crusty roll (ask server)
- Chicken Liver Parfait** £8.75
arran onion chutney, oatcakes
- Prawn and Crayfish Cocktail** £10.25
lime marie rose sauce, buttered bread

Mains

- Braised Ribeye of Beef** £19.95
chasseur sauce, roast potatoes, root vegetables

- Teriyaki Fillet of Salmon** £16.95
Chicken £17.50 **Vegetarian** £15.50 **V**
shredded stir-fried vegetables, basmati rice

- Breast of Cajun Chicken** £17.95
mango and coconut curry cream, coriander rice, sauteed green vegetables

- Medallions of Pork Topped with Apple Compote** £19.50
sauteed potatoes, creamed mash, seasonal vegetables, peppercorn cream

Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

- Sirloin Steak** £33.95
7oz steak, mushrooms, tomato, fries

- Fillet Steak** £35.95
7oz steak, mushrooms, tomato, fries

- Butterfly Breast of Chicken** £16.50
mushrooms, tomato, fries

- ADD SAUCE £3.75**
peppercorn / red wine gravy / garlic butter
blue cheese / béarnaise sauce

- BBQ Pulled Pork Potato Skins** £9.25
smoked cheese, garlic mayonnaise
- Seasonal Melon and Pineapple Coupe** £8.50 **VE**
mango yogurt ice, passionfruit syrup

- Shredded Sticky Beef Poke Bowl** £19.50
coriander rice, floured tortillas, shredded onions and peppers, mature cheddar, salsa, sour cream

- Baked Fillet of Seabass with King Prawns** £22.50
garlic butter, roasted vegetables skewer, creamed mash potato

- Beef Tournedos Rossini** £22.95
4oz Fillet Medallion, pate, madeira wine jus, dauphinoise potato, romanesco vegetable

Desserts

- Raspberry Mousse filled Brandy Basket** £8.50
raspberry ripple ice cream, berry compote

- Lemon Meringue Sundae** £8.50
fresh strawberries, lemon curd, chantilly cream, lemon meringue ice cream

- Mango Crème Brulee** £8.50
mascarpone cream

- Artisan Cheese Platter** £10.75
truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, oatcakes, plum and apple chutney

- Luxury Chocolate Fudge Cake** £8.50
chantilly cream, white chocolate flakes, fresh strawberries, clotted cream ice cream

- Trio of Ice Cream** £7.50
vanilla, mint, raspberry ripple
choice of sauces: toffee, raspberry and chocolate