

Lunchtime Set Menu

Soup of the Day (v)
With crusty bread & butter

Smooth Chicken Liver Parfait
Arran oatcakes & red onion marmalade

Warm Salad of Potato, Red Onion and Chorizo
Drizzled with balsamic glaze

MacSweens Haggis Bon Bons
With creamy peppercorn sauce

Classic Bruschetta
Vine tomatoes, garlic and basil oil

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Sizzling Chicken Fajitas
Served with sour cream, salsa, cheese, guacamole and tortilla wraps

8oz Ribeye Steak
Served with skin-on chips, tomato, mushroom and onion rings

Penne Irrocco
Cajun chicken, chorizo, red onion, fresh chillies and cream

Oven Baked Salmon
Served with baby potatoes, buttered vegetables and lemon chive cream

Crisp Filo tartlet of Roasted Vegetables
Goats cheese, new potatoes and Napoli sauce

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Sticky Toffee Pudding
Served with vanilla ice cream

Trip of Ice-Cream
Vanilla, chocolate and strawberry with raspberry coulis

Selection of Cheeses
Scottish and continental cheese with biscuits and fruit chutney

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Tea of Coffee

2 Courses £15.95 per person / 3 Courses £17.95 per person

*A 10% discretionary service charge will be added to tables of 6 or more,
all of which will go directly to your server.*

Gold Menu

Soup of the Day (v)
With crusty bread & butter

Smooth Chicken Liver Parfait
Arran oatcakes & red onion marmalade

MacSweens Haggis Bon Bons
With creamy peppercorn sauce

Classic Bruschetta
Vine tomatoes, garlic and basil oil

Warm Salad of Potato, Red Onion and Chorizo
Drizzled with balsamic glaze

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Oven Baked Salmon
Fresh buttered vegetables, new potatoes, lemon and chive cream sauce

Roast Supreme of Chicken
MacSween haggis, neeps and tatties, buttered vegetables & Arran whisky cream sauce

8oz Ribeye Steak
Served with skin-on-chips, grilled mushroom, tomato and onion rings

Penne Primavera
Roasted vegetables in a light tomato and garlic sauce

Sizzling Vegetable Fajitas
Served with sour cream, salsa, guacamole, cheese and tortilla wraps

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Apple and Caramel Crumble
Served with vanilla ice-cream

Selection of Cheeses
Scottish and continental cheeses with biscuits and fruit chutney

Trio of Ice-Cream
Vanilla, chocolate and strawberry with raspberry coulis

Warm Chocolate Fudge Cake
Served with vanilla ice-cream

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Tea of Coffee

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Platinum Menu

Soup of the Day (v)
With crusty bread & butter

MacSween's Haggis, Neeps and Tatties
With a MacAllan whisky cream sauce

Creamy Garlic Mushroom Crostini
On toasted ciabatta with mixed leaves

Seared King Prawns
With sweet chilli, garlic sauce and toasted focaccia crouton

Smooth Chicken Liver Parfait
Arran oatcakes & red onion marmalade

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8oz Sirloin Steak
Served with skin-on chips, grilled mushroom, tomato and onion rings

Penne Irrocco
Cajun chicken, chorizo, red onion, fresh chillies and cream

Crisp Filo Tartlet of Roasted Vegetables
Goats cheese served with new potatoes and Napoli sauce

Seared Breast of Gressingham Duck
Creamed savoy cabbage, bacon, new potatoes and red wine sauce

Sizzling Chicken Fajitas
Served with sour cream, salsa, cheese, guacamole and tortilla wraps

Spiced Fillet of Sea Bass
Served with grilled king prawns, mashed potatoes, buttered vegetables and a herb butter sauce

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Peanut Butter and Honeycomb Cheesecake
Served with Chocolate Ice Cream

Selection of Cheeses
Scottish and continental cheeses with biscuits and fruit chutney

Chocolate Nut Brownie
With fresh raspberries and whipped cream

Trio of Sorbet
Lemon, mango and strawberry with mixed berry compote

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Tea of Coffee

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