

Our beef is hand selected by our Chef de Cuisine, Paul Cuthbert, using locally sourced Prime Scotch Beef to ensure we serve only the highest quality of local Scottish aged meat produce. All of our beef is also registered with the Scottish Beef Club for authenticity. Our vegetables and potatoes are of Scottish provenance when in season, and our fish is caught from sustainable Scottish sources wherever possible. All desserts and sauces are made in house by our chefs and all dairy products and eggs used to create the dishes are of Scottish origin.

Jockey Club Restaurant

To Start

Sautéed Woodland Mushrooms with Truffle Butter Toasted Brioche	£6.95
Chicken Liver Parfait with Red Onion Chutney Light Crouton	£7.95
Ham Hock & Petit Pois Terrine Spiced Apple Chutney & Melba Toast	£7.95
Scottish Smoked Salmon Croquette Corse Grain Mustard Cream & Celeriac Remoulade	£8.95
Cucumber & Mint Cheesecake Tomato Salsa & Citrus Dressing	£7.95
Western House Cullen Skink Crispy Smoked Ayrshire Bacon Lardons & Braised Leeks	£5.95
Scottish Hot Smoked Salmon & Individual Prawn Cocktail Waldorf Salad & Marie Rose Sauce	£9.95
Crisp Tempura of Vegetables/Chicken Breast/King Prawn Sweet Chilli Sauce & Watercress Thai Salad	£6.95/ £7.95/ £8.95
Warm Oriental Spiced Chicken Parsnip Crisps, Fine Leaves & Port Jus	£8.95

Main Course

All of our Main Courses are served with a side of Seasonal Vegetables

6oz Scotch Fillet of Beef Truffle Crouton, Fried Egg, Bacon Lardon with Provincial Styled Sace & Red Wine Jus	£24.95
Roast Breast of Chicken Haggis Fritter & Whisky and Cracked Black Peppercorn Cream	£16.95
Pan Fried Tender Loin of Scottish Lamb Wrapped in a Parmesan Cheese Omelette on Wild Scottish Raspberry & Rosemary Jus, Served with flummery of Field and Forrest Mushrooms and Potato Halo	£17.95
Trio of Chicken Chicken Pie, Chicken & Mustard Bon Bon & Chargrilled Chicken Breast, Arran Mustard Cream & Tarragon Jus	£15.95
West Coast Seafood Herb Crumbed Scottish Salmon, Pan Seared Seabass & Pin Wheel of Lemon Sole. Served with Braised Baby Gem Lettuce and a Citrus & Basil Sauce	£17.95
Pan Fried Halibut Roast Pepper and Fennel and Chilli & Smoked Garlic Sauce	£20.95
Pan Fried Duck Breast Poached Baby Toffee Apples & Berry Jus	£17.50

The Grill

The dishes from our Grill Section are accompanied by a Classic Grill Garnish of Perthshire Flat Cap Mushroom, Tomato, Fresh Handmade Onion Rings, and Homemade Chips & Salad along with a choice of sauce from Peppercorn, Béarnaise, Red Wine Jus or Blue Cheese.

Prime '28 Day' Dry Aged Scotch Rib Eye 8oz	£22.95
Prime '28 Day' Dry Aged Scotch Sirloin 8oz	£24.95
Free Range Chicken Escalope	£15.95

Favourites

The Western House Beef Burger An 8oz Beef Burger hand made using locally sourced Prime Scotch Beef, Matured Scottish, Cheddar & Ayrshire Bacon served with our Home Made Relish, Hand Cut Chips on a Toasted Onion & Rosemary Bap	£11.95
Goujons of Sole Fillet with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce	£14.95
Beer Battered Haddock with Hand Cut Chips Mushy Peas & Home Made Tartar Sauce	£12.95
Three Egg Omelette with a Filling of your choice Perthshire Mushroom, Ayrshire Bacon or Scottish Cheese Hand Cut Chips & Tossed House Salad	£9.95
Classic Caesar Salad with or without Chicken Baby Gem, Boiled Egg, Anchovies & Parmesan	Starter £6.95/Main £9.95
Nicoise with Peppered Yellow Fin Tuna Green Beans & Heritage Tomatoes	Starter £8.95/Main £11.95

Vegetarian

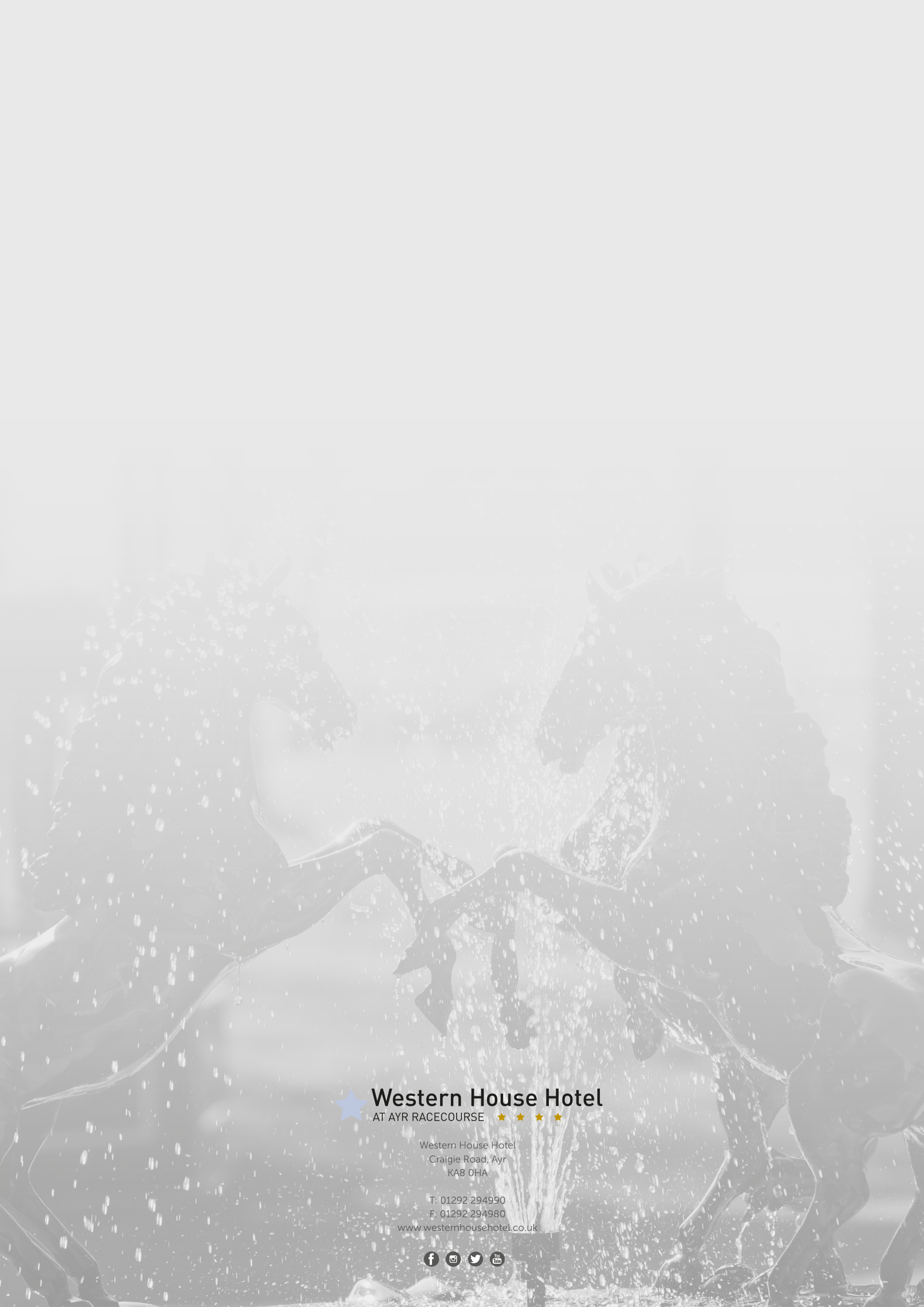
Duo of Spinach & Beetroot Ravioli Butter Nut Squash and Sweet Potato Filling & Smoked Garlic infused Tomato Sauce	£10.95
Seared Halloumi Pickled Beetroot, Black Olives, Coriander Crouton with Pomegranate Seed Dressing	£10.95
Stuffed Perthshire Mushrooms of Red Onion, Petit Pois and Potatoes Mango and Curry Cream with Fragrant Rice	£10.95

Side Dishes

French Fried Onion Rings	£3.95
Hand Cut Chips	£3.95
Rocket & Parmesan Salad	£3.95
House Tossed Salad with Balsamic Dressing	£3.95
Melange of Seasonal Vegetables	£3.95
Buttered Mash Potatoes	£3.95
Ayrshire Bacon and Pea Croquettes	£3.95

Desserts

Homemade Sticky Toffee Pudding Toffee Sauce, Vanilla Ice Cream & Sauce Anglaise	£5.50
Western House Lime Cheesecake Earl Grey Tea Glaze, Raspberry Sorbet & Pink Macaron	£5.50
Perthshire Strawberries & Cream Peppered Brandy Snaps	£5.50
Mango & Passionfruit Panna Cotta Sweet Caramelised Pineapple Chutney	£5.50
Western House Baked Alaska Moet of Chilled Custard, Feathered with Raspberry Puree	£5.50
Homemade Mini Cinnamon Doughnuts Duet of Chilled Sauce Anglaise & Toffee Sauce	£5.50
Perthshire Strawberry Shortbread Mille Fois Strawberry Syrup & Apple Liqueur Coulis	£5.50
Dark Chocolate Ganache Pot Perfumed with Drambuie and served with Salted Popcorn & Perthshire Berries	£5.50
Assiette of Fine Cheeses with Chutney & Oatcakes Strathdon Blue, Mature Barweys Cheddar & Howgate Brie with Celery, Grapes, Dried Apricots, Chutney & Arran Oatcakes	£7.95



 **Western House Hotel**
AT AYR RACECOURSE ★ ★ ★ ★

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