

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
Galantine of Juniper Slow Roasted Duck Parma Ham, Piccalilli & Mustard Mayonnaise	£7.95
Scottish Smoked Salmon Croquette Corse Grain Mustard Cream & Celeriac Remoulade	£8.95
Summer Fruits Berry Jelly, Spiced Pomegranate Salad and Gine & Lime Granita	£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 Peas a la Francaise, Red Wine Jus & Parsnip Crisps	£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 Perthshire Mushrooms.	£17.95
Seared West Coast Salmon Chargrilled Pineapple and Chilli Noodle Salad with Spiced Dressing	£12.95
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 Sweet Port Jus and Ayrshire Bacon Bon Bon	£21.95
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 Pepered Yellow Fin Tuna Green Beans & Heritage Tomatoes	Starter £8.95/Main £11.95

Vegetarian

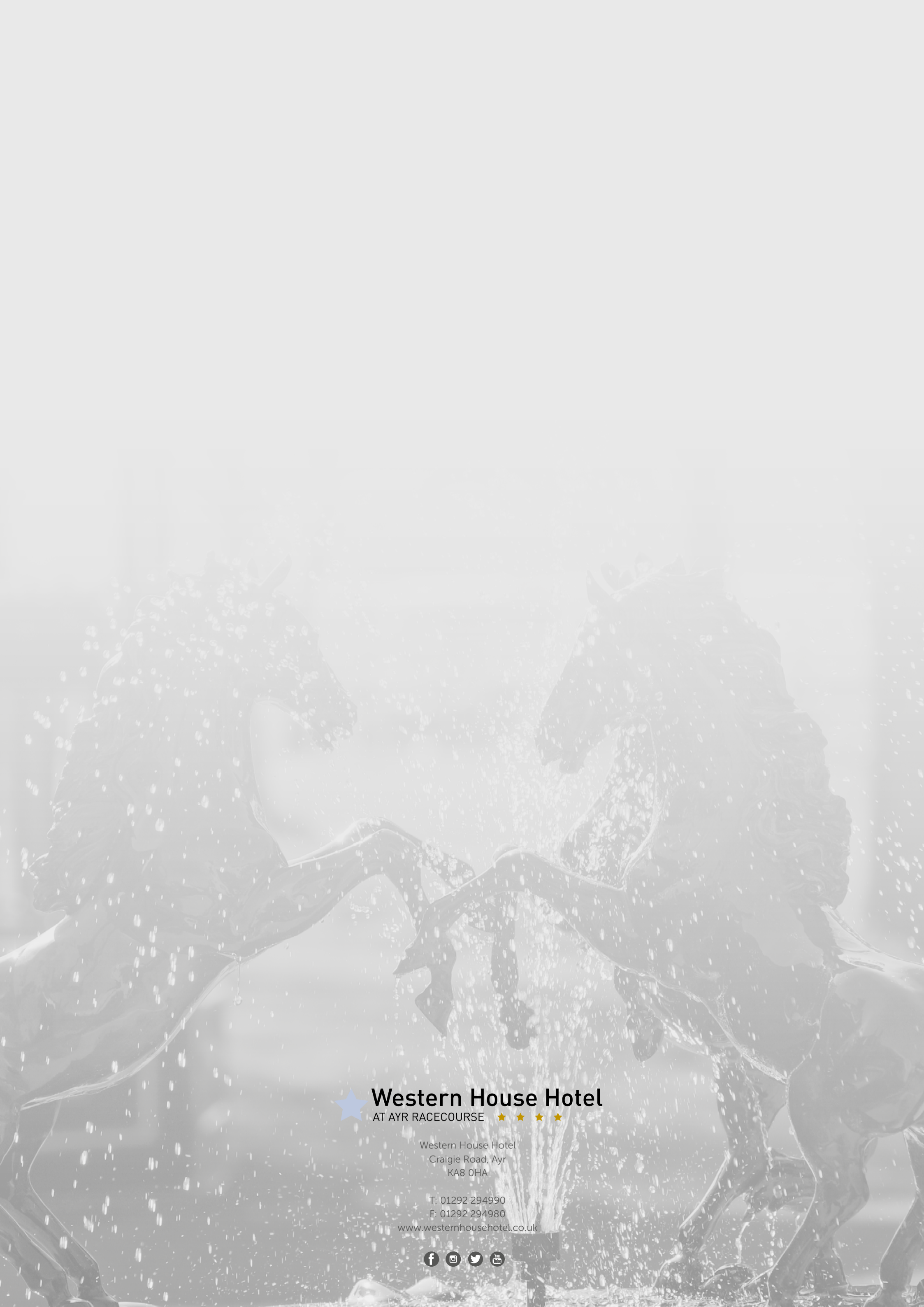
Gnocchi with Field & Forrest Mushrooms Warm Celeriac and Carrot & Butternut Squash Purees	£10.95
Stir Fried Chickpeas Mango Curry & Coconut Milk, Cracked Black Pepper Pancake & Chive Rice	£10.95
Roast Pepper with Spiced Cauliflower Couscous Puy Lentils, Herb Cream Cheese & Smoked Garlic Tomato Sauce	£10.95
Baked Goats Cheese Tartlet Caramelised Red Onion, Sweet Beetroot Dressing and a Rocket & Tomato Salad,	£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	£5.90
Western House Vanilla Cheesecake Perthshire Berries & Sauce Anglaise	£5.90
Perthshire Strawberries & Cream Peppered Brandy Snaps	£5.90
Mango & Passionfruit Panna Cotta Sweet Caramelised Pineapple Chutney	£5.90
Western House Baked Alaska Moet of Chilled Custard, Feathered with Raspberry Puree	£5.90
Homemade Mini Doughnuts Cinnamon Sugar, Chilled Sauce Anglaise & Toffee Sauce	£5.90
Tiramisu Dark Chocolate Ice Cream, Apple Liqueur Sauce & Tonka Bean Dust	£5.90
Trio of Ice Cream Salt & Sweet Popcorn & Mango Puree	£5.90
Assiette of Fine Cheeses with Chutney & Oatcakes Strathdon Blue Cheese, 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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