

a la carte DINNER MENU

TO START

Western House Prawn & Smoked Salmon Cocktail

Seafood Dressing, Lemon, Fine Leaf Salad,
Sourdough Croutons
£12.00

Soup du Jour

Salted Scottish Butter, Crusty Bread Roll
Please ask your server for further details
£8.00

Poached Winter Fruits

Homemade Nut Granola, Chilled Cherry &
Cranberry Soup, Raspberry Sorbet
£9.00

Smoked Duck & Chicken Terrine

Celeriac Remoulade, Piccalilli, Sourdough Bread
£10.00

Chicken Liver Pate

Kumquat & Vanilla Caramelised Onion Chutney,
Warm Toasted Brioche
£10.00

Salt Baked Girvan Beetroots

Whipped Goat's Cheese, Clementine, Rocket &
Sunflower Seed Salad, Aged Balsamic
£10.00

Langoustine Bisque

Aged Parmesan, Aioli, Croutons
£9.00

MAIN COURSE

Roast Fillet of Scotch Beef

Haggis & Potato Dauphinoise, Cauliflower
Cheese Puree, Buttered Turnip, Pink Peppercorn
& Whisky Sauce
£37.00

Chicken & Sweetcorn Pot Noodle

Tempura Spring Onion, Sweetcorn Volute, Hoi Sin
Noodles, Coriander
£19.00

Winter Vegetable Wellington

Chateau Potatoes, Mushroom Duxelle, Walnut
Pesto, Buttered Sprouts
£19.00

Loch Duart Salmon Provencal

Buttered Fondant Potato, Pepperonata, Slow
Cooked Onion, Chargrilled Courgette, Basil
Pesto, Red Pepper Dressing
£19.00

Slow Cooked Duck

White Bean & Toulouse Sausage Cassoulet,
Dijon Mustard, Orange
£19.00

Sea Bass

Petit Boules de Legumes, Chilli, Coconut,
Smoked Mussels, Coriander
£20.00

ON THE SIDE

Skinny Chips £5.00 • House Salad £5.00 • Thick Chips, Parmesan, Truffled Mayo £6.00
Buttered Vegetables £6.00 • Tator Tots, Peppercorn Mayo £6.00

*Should you require assistance with allergen advice or have any allergens or intolerances to certain food types,
please do not hesitate to ask our Management Team.*

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DINNER MENU

THE SWEET SPOT

Eton Mess

Winter Berries, Chantilly Cream,
Raspberry Ripple Ice Cream
£9.00

Pink Lady Apple Tart Tatin

Vanilla Custard, Vanilla Ice Cream
£9.00

Chocolate & Cherry Brownie

Amarena Cherries, Chantilly Cream, Kirsch
£9.00

Baked Salted Caramel Crème Brûlée

Blackthorn Salt, Hazelnut Croquant,
Arran Gold Ice Cream
£9.00

Trio of Ice Cream

Your server will be happy to advise you
of the available flavours
£7.50

Selection of British and Continental Cheeses

Crackers, Quince, Grapes, Homemade Chutney
£13.00

TO FINISH

Petit Fours and Coffee

£5.00pp

Western House Hotel

AT AYR RACECOURSE



**If dining with us on a Dinner Inclusive Rate these items will incur a supplementary charge of £10.
For tables of 6 or more a discretionary optional service charge of 10% shall be added onto your bill.*