

*a la carte*  
**DINNER MENU**

TO START

**Soup of the Day**

Scottish Butter, Sourdough Roll  
£6.00

**Troon Langoustine Bisque**

Saffron Aioli, Crouton, Parmesan  
£8.00

**Thai Spiced Native Seafood Fish Cake**

Asian Slaw, Lemongrass & Chilli Dressing  
£10.00

**Whipped Chicken Liver Parfit**

Toasted Brioche, Sweet Wine Jelly  
£9.00

**Fried Calamari**

Bang Bang Dressing, Cashew Nut Salad  
£9.50

**Girvan Beetroot Salad**

Goat's Cheese Mousse, Walnuts, Sherry  
£9.00

**Burrata & Heirloom Tomato Bruschetta**

Cured Ham, Shallot, Pesto, Aged Balsamic,  
Rocket Salad  
£10.00

**Potted J Peroni's Hot Smoked Salmon**

Pickled Cucumber, Toasted Sourdough  
Crouton, Crème Fraiche, Yozu  
£12.00

**Truffled Chicken & Morel Vol-au-Vent**

Aged Parmesan, Tarragon Sherry Sauce  
£11.00

MAIN COURSE

**Shallow Fried Breaded Lemon Sole**

Buttered Asparagus & Spinach,  
Potato Salad, Tartar Sauce  
£20.00

**Loch Duart Salmon Provencal**

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

**Wild Mushroom & Spinach Orzo Pasta**

Truffled Mascarpone, Parmesan  
£16.00

**Braised Lamb Shank**

Crushed New Potatoes, Roasted Carrots,  
Mint Lamb Jus  
£24.00

**Steak from the Grill**

Mushroom, Caramelised Shallot, Celeriac,  
Pomme Frites, Pink Peppercorn Sauce  
10oz Sirloin - £32.00  
10oz Ribeye - £34.00  
8oz Fillet - £38.00

**Locally Caught Haggis, Neeps & Tatties**

Whisky Cream Sauce  
£16.00

**Chicken Schnitzel**

Fried Egg, Pineapple, Skinny Chips,  
Tarragon & Lemon Gravy  
£18.00

ON THE SIDE

Locally Caught Haggis Bites £6.00 • House Salad, French Dressing £5.00 • Garlic Bread £5.00  
Tator Tots, Peppercorn Mayo £5.00 • Skinny or Thick Chips £5.00 (*Add Truffled Parmesan £2*)

*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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THE SWEET SPOT

**Blackthorn Salted Caramel Crème Brûlée**

Hazelnut, Arran Gold Ice Cream  
£9.00

**Pink Lady Apple Tarte Tatin**

Crème Anglaise, Vanilla Ice Cream  
£10.00

**Exotic Mango Cheesecake**

Lime Meringue, Roasted Pineapple & Chilli Compote,  
Coconut Ice Cream  
£9.00

**Rhubarb & Blackberry Pavlova**

Crème Patisserie, Gingernut Crumb, Rhubarb Ripple Ice Cream  
£9.00

**Amaretto & Orange Tiramisu**

Dark Chocolate, Amarena Cherry  
£9.00

**Trio of Scottish Cheese**

Cheddar, Brie, Blue, Crackers, Quince, Grapes,  
Homemade Chutney  
£12.00

**In House Ice Cream**

Please ask your server for today's availability  
1, 2, 3 Scoops - £2.95 / £4.50 / £5.95

TO FINISH

**Petit Fours and Coffee**

£6.00pp

**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.*