

LUNCH MENU

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STARTERS

Soup of the Day

Scottish Butter, Sourdough Roll

Classic Cullen Skink

Smoked Haddock, Potato Velouté,
Leeks, Chives, Croutons

Cep & Chestnut Mushroom Parfait

Crispy Shallot Rings, Pickled Shimeji
Mushroom, Toasted Sourdough

Assiette of Girvan Beetroot

Whipped Goat's Cheese, Heather Honey,
Roasted Pinenut, Clementine, Aged
Balsamic

Curried Salmon, Haddock & Prawn Fishcake

Asian Coleslaw, Cashew Nuts, Bang Bang
Dressing

Honey Thyme Roast Peach, Cured Ham, Burrata

Pickled Shallot, Mint & Basil Salad

Haggis Pakora

Spiced Onion Mayonnaise, Coriander

MAIN COURSES

Chicken Cordon Bleu

Hasselback Potato, Wild Mushroom,
Dijonnaise Sauce

Roast Pumpkin & Sweet Potato Orzo Pasta

Tallego Cheese, Chestnut, Sage

Sirloin of Scotch Beef (£5 Supplement)

Pomme Frites, Watercress Salad,
Chimichurri Sauce

Salmon & Prawn Makhani

Coronation Rice, Coriander, Garlic Naan
Bread

Locally Caught Haggis, Neeps & Tatties

Whisky Cream Sauce

Steamed Lemon Sole

Buttered Spinach, Warm Tartar Fish Sauce,
Lemon, Dill, Crushed New Potato

Western House Fish & Chips

Battered Haddock, Chips, Peas, Lemon,
Tartar Sauce, Curried Mayonnaise

DESSERTS

Blackthorn Salted Caramel

Crème Brûlée

Hazelnut, Arran Gold Ice Cream

Warm Prune & Armagnac

Frangipane Tart

Crème Anglaise, Vanilla Ice
Cream

Affogato

Arran Dairy Ice Cream, Double
Shot of Espresso

Red Wine Poached Pear

Walnuts, Sultana Soda Bread, Blue
Cheese

Chocolate & Cherry Brownie

Honeycomb Ice Cream

Chef's Selection of Cheese

Please ask your server for today's
selection (Supplement £4)

In House Ice Cream

Please ask your server for today's
availability

SIDES {a little extra}

Pickled Onion Rings £5

Locally Caught Haggis Bites £6

House Salad, French Dressing £5

Tator Tots, Peppercorn Mayo £5

Skinny or Thick Chips £5

Add Truffled Parmesan £2

Garlic Bread £5

2 COURSES

£22.95 per person

3 COURSES

£27.95 Per person