

LOCAL PRODUCE

All our produce is locally sourced from Ayrshire suppliers, delivering daily to ensure our food is made from the freshest ingredients.
GF : Gluten Free V : Vegetarian

LUNCH THE WATERFRONT DINNER

Restaurant - Bar - Terrace

ALLERGIES

before ordering please speak to our staff about any allergies or intolerances you may have
celery | gluten | eggs | crustaceans | fish | molluscs
sulphur dioxide | lactose | mustard | nuts | sesame seeds | soya

STARTERS

SOUP OF THE DAY

with fresh crusty bread

4.25

THAI SPICED FISHCAKES

asian slaw, toasted sesame oil

5.95

PORK BELLY TEMPURA

chipotle mayo

6.50

GOATS CHEESE TRUFFLES (GF/V)

Rolled in black sesame seeds, toasted hazelnuts, parmesan dust, crushed pink peppercorns

5.95

STEAMED SCOTTISH MUSSELS

garlic cream sauce & garlic bread

starter 7.45
main 12.50

CHICKEN LIVER, PORT & BRANDY PATE

pear & ginger chutney, toasted bread

5.95

SEARED WEST COAST SCALLOPS (GF)

black pudding pakora, apple puree

8.95

LANGOUSTINE BISQUE

rouille & toasted parmesan croutons

7.45

SAUTEED KING PRAWNS

chorizo, chilli & garlic, toasted ciabatta

7.95

BOARDS

SEAFOOD BOARD

please ask your server for today's selection

for 1 8.25
for 2 15.95

BREAD BOARD (V)

selection of breads served with olive tapenade, sun-blushed tomatoes, balsamic & olive oil

for 1 6.25
for 2 10.95

MEDITERRANEAN BOARD

cured meats, olives, grilled halloumi, sun-blushed tomatoes, toasted bread sticks

for 1 8.25
for 2 15.95

SALADS

CAESAR (V)

baby gem, focaccia croutons, parmesan, maple cured bacon anchovies 0.50 poached egg 1.00 sliced chicken 1.50

starter 5.65
main 10.95

RIBEYE STEAK SALAD (GF)

tomatoes, red onion, mixed leaf salad & boiled potatoes, watercress pesto dressing

19.95

CHINESE CRISPY BEEF

chinese vegetable & noodle salad, chilli lime dressing

starter 6.50
main 10.95

APPLE & BLUE MURDER CHEESE (GF/V)

toasted maple walnuts

starter 5.65
main 10.95

OUR SIGNATURE COCKTAIL

AYRSHIRE SPARKLE

Our jazzed up G&T! This sophisticated drink of local hendricks gin, prosecco, elderflower, muddled cucumber truly has the "Ayrshire Sparkle."

MEAT

CRISP PORK BELLY (GF)

pea puree, seared west coast scallops, creamed potatoes, pan jus

14.95

LAMB BOURGUIGNON

creamed potato, baby carrots

13.95

SUPREME OF CHICKEN (GF)

smoked bacon, dauphinoise potatoes, haricot vert, pan jus

12.50

SPICY MOROCCAN LAMB MEATBALLS

giant cous cous, spiced tomato sauce

11.95

BREAST OF GRESSINGHAM DUCK (GF)

potato rosti, roast beetroot, tender stem broccoli, raspberry jus

17.95

GRIDDLED CHICKEN BREAST (GF)

lemon, thyme & garlic, red pepper salsa, braised herb rice

11.95

FISH & SEAFOOD

CRISP SEA BASS FILLETS (GF)

saute potatoes, asparagus, lemon & caper butter

15.95

SEARED SHETLAND SALMON (GF)

saffron potatoes, mussel & king prawn cream sauce

14.50

WEST COAST FISH & CHIPS

battered haddock, homemade tartare sauce, fries, mushy peas

11.95

NORTH COAST LANGOUSTINE TAIL SCAMPI

battered langoustine tails, homemade tartare sauce, fries, mushy peas

15.95

PEAT SMOKED HADDOCK RISOTTO (GF)

petit pois, soft poached hens egg

11.95

SEAFOOD TAGLIATELLI

lemon caper pesto, cream sauce

12.50

VEGETARIAN

RED LENTIL & CHICK PEA DAHL (V)

lime & coriander yoghurt, naan bread

11.50

PEA & ASPARAGUS RISOTTO (GF/V)

parmesan shavings, soft poached hens egg

11.50

POLENTA CAKE & GOATS CHEESE STACK (GF/V)

mediterranean vegetable & tomato sauce

starter 5.95
main 10.95

SPINACH & RICOTTA RAVIOLI (V)

parmesan shavings, pesto oil

starter 5.95
main 10.95

BURGERS

served on toasted bap with mayo, baby gem lettuce, tomato, beer battered onion rings & fries

STEAK BURGER

12.50

MEXICAN BEAN BURGER, LIME MAYO, SALSA (V)

11.50

BBQ CHICKEN BURGER

12.50

PULLED PORK, PEPPERCORN SAUCE & BLUE CHEESE BURGER

12.50

EXTRA TOPPINGS

cheddar cheese | black pudding | haggis | fresh chillies
maple cured bacon | blue cheese | brie

1.00
1.50

double any burger for 5.50

GRILL & STEAK SELECTION

all our steaks aged for a minimum of 21 days, cooked to your preference & served with mushroom, roast tomato, beer battered onion rings, fries & watercress

8oz SIRLOIN

21.95

8oz RIBEYE

22.95

8oz FILLET

24.95

10oz LAMB GIGOT CHOP

18.50

ADD A SAUCE

red wine jus 1.95 | garlic & herb butter 2.25 | mushroom cream 2.75
peppercorn 3.25 | blue cheese cafe au lait 3.55
surf & turf (king prawn) 3.75 | posh surf & turf (langoustines) 7.95

BBQ RACK OF RIBS (GF) fries, corn on the cob, BBQ sauce 18.95

SIDES

FRIES plain

2.75

cajun spiced, smoked paprika, chilli & parmesan, sea salt & rosemary

2.95

BEER BATTERED ONION RINGS

2.95

SWEET POTATO WEDGES

3.25

GARLIC CIABATTA | WITH CHEESE

2.45 | 2.75

HOUSE SALAD

balsamic or honey & mustard dressing

2.95

HOUSE COLESLAW

2.50

MIXED VEGETABLES & POTATOES

2.45