



## SET MENU SELECTOR

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### STARTERS

Soup's <sup>(v)</sup>

*Choice of one:*

-  Roast plum tomato soup, finished with a swirl of basil cream
-  White onion velouté with a drizzle of parsley oil
-  Cauliflower soup topped with crisp pumpkin seeds

### Chicken Liver Parfait

Served with red onion chutney, mixed leaves, and Arran oaties

### Duo of Smoked Salmon

*Supplement charge £3*

Accompanied by peas, beans, radish, cream cheese, croutons, & lemon oil

### Heritage Tomato & Mozzarella Tartlet <sup>(v)</sup>

With rocket pesto and shaved pecorino

### Haggis, Neeps & Tatties <sup>(vg available)</sup>

Arran mustard sauce

### Greek Salad <sup>(vg available)</sup>

Feta, red onion, olives, and a red wine vinaigrette

### Prawn & Crayfish Cocktail

*Supplement charge £3*

On a bed of crisp iceberg, served with brown bread & butter

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<sup>(v)</sup> Vegetarian   <sup>(vg)</sup> Vegan

We prepare and serve food and drinks that may contain allergens. Together with our trusted suppliers, we take every care in preparing your meals and beverages.

However, please be aware that our kitchen and bar operations involve shared preparation and cooking areas.

Variations in food and drink may occur due to ingredient substitutions, recipe changes, or preparation methods. As a result, we cannot guarantee that any menu item is completely free from allergens.

If you have a food allergy, intolerance, or Coeliac disease, please speak to a member of our team about the specific ingredients in your order before making your selection.



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### MAINS

#### Braised Shin of Beef

Creamed potatoes, pearl onions, tarragon, and sun-blushed tomato sauce, served with buttered green beans

#### Pork Belly

With potato purée, buttered kale, apple sauce, and pan juices

#### Roast Sirloin of Beef

*Supplement charge £7*

With classic roast accompaniments, Yorkshire pudding, and red wine jus

#### Pan-Seared Seabass

Served with pomme écrasée, wilted baby leaves, chive caviar sauce, and lemon oil

#### Chicken Balmoral

Roast root vegetables, potato fondant, and Arran mustard jus

#### Roast Halibut

*Supplement Charge of £10*

Feta, red onion, olives, and a red wine vinaigrette

#### Pan-Fried Gnocchi <sup>(v)</sup>

With peas, beans, semi-dried tomatoes, spinach, and Parmesan cream

#### Wild Mushroom & Artichoke Pithivier <sup>(vg)</sup>

With peas, beans, semi-dried tomatoes, spinach, and Parmesan cream

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### DESSERTS

#### Chocolate Delice

With fresh honeycomb and vanilla ice cream

#### Lemon Tart

Served with raspberry crumb and raspberry sorbet

#### Sticky Toffee Pudding

With warm toffee sauce and vanilla ice cream

#### Cranachan Cup

Traditional Scottish cranachan with whisky-soaked raspberries,  
toasted oats served in a chocolate cup

#### Baked Vanilla Cheesecake

With vanilla syrup and semi-whipped cream

#### Chocolate & Orange Tart <sup>(vg)</sup>

Served with popcorn and orange sorbet

#### Trio of Arran Ice Cream

#### Warm Chocolate Fondant

*Supplement Charge of £3*

Served with Arran vanilla ice cream

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