APPETISERS

Daily Mug of Soup served with Mop Up Bread £7
Salt & Chilli Squid, Lime & Coriander £8
Char Grilled Marinated Lamb Salad, Beetroot Hummus, Alisa Craig Goats Cheese & Pomegranate £13
Roasted Heirloom Carrot Salad, Yoghurt, Toasted Seeds & Coriander Oil £9.50
Chicken Liver Pate, Onion Chutney, Grilled Fruit Loaf £8
Potted Smoked Ham Hough, Piccalilli, Celeriac Remoulade & Toasted Brioche £8
Duel In The Sun Prawn Cocktail with Crisp Ice Berg Lettuce & Marie Rose Sauce £11
Oak Smoked Scottish Salmon
Capers, Red Onion, Horseradish Cream & Melba Croutons £14
Warm Goats Cheese Tart, Caramelised Red Onion & Balsamic £9
Eyemouth Crab on Toast, Avocado, Bib Lettuce, Fennel & Dill Crème Fraiche £14
Pan Seared Scallops, Stornoway Black Pudding, Whisky Scented Pear Purée £16

JOSPER GRILL

All our beef is certified Scotch, from specially selected farms and dry aged for a minimum 28 Days on the bone.

Our Steaks Are Served with Vine Tomato, Rocket Salad and a Choice of Shallot & Red Wine, Chimichurri, Béarnaise or Whisky Peppercorn sauce.

Flat Iron Steak 8oz £20  12oz £27
Sirloin 8oz £32  12oz £42
Fillet 8oz £36  12oz £47
Ribeye Steak 8oz £28  12oz £38
Club Steak for Two 24oz £80

Grilled Surf & Turf Platter (serves 4) £55.00 per person
Native Blue Lobster, Grass Fed Beef Rib Steak, Marinated Scotch Lamb Cutlets, Flat Iron Steak & Spiced Free Range Chicken
French Fries, Onion Rings, Caesar Salad

Blue Scottish Lobster
During the majority of the year and weather permitting all our lobsters are sourced locally from the water off the Ayrshire coast.

Grilled Whole Scottish Lobster with Wild Garlic Butter £60
Half Lobster £34
Baked Lobster Mac ‘n’ Cheese £34

Please inform your order taker of any special dietary requirements, including any food allergies or intolerance that we should be made aware of when preparing your menu request. If you require further information on the ingredients in our menu items or the steps that we have taken to minimize cross contamination with specific ingredients, please ask us so that we may assist you in making an informed or alternative choice.
Mains

Luxury Fish & Chips
Kilbrannan Sound Lobster & Scallop with Chilli Salt Squid, Beer Battered Haddock, Mushy Peas & Tartare Sauce £30

Fish & Chips
Beer Battered Haddock, Mushy Peas & Tartare Sauce £21

Rib Steak Burger, Dunlop Cheddar, Lettuce, Tomato, Pickle £21

Rigatoni with Braised Short Rib Ragu, Chipotle & Cairnsmore Sheep Cheese £17

King Prawn Linguine, Chilli, Garlic & Olive Oil £22

Highland Venison Bourguignon, Heirloom Carrot, Mushroom, Smoked Bacon & Paris Mash £19

Clash Farm Pork Belly, Roast Cauliflower Purée, Smoked Bacon & Baby Gem £19

Confit of Duck Leg with Cabbage, Smoked Ham Hough, Carrots & Potatoes £23

Pot Roasted Cod with White Bean, Chorizo & Shellfish Stew £20

Jasper Grilled Marinated Chicken Caesar Salad with Parmesan & Croutons £16

Sides

Mixed Salad

Buttery Mash

Chubby Chips or French Fries with Sea Salt & Aioli

Beer Battered Onion Rings

Sautéed Chestnut Mushroom with Spinach & Truffle Oil

Tender Stem Broccoli with Chilli, Garlic & Parmesan

Jasper Roasted Sweet Potato with Cumin, Coriander Yoghurt, Crunchy Shallot & Candied Walnut

Smoked Barwheys Cheddar Mac & Cheese with Brioche Crust

Bone Marrow with Parsley Crumb, Capers & Crisp Onions

£5 each

Desserts

Knickerbocker Glory Vanilla Ice Cream, Meringue, Fresh Berries, Mango, Pistachio Nuts £8

Stem Ginger & Dark Chocolate Mousse with Bee Pollen Ice Cream £6

Hot Dark Chocolate & Marshmallow Fondant with Vanilla Ice Cream £7.50

Mango Panna Cotta with Lime Scented Mango & Coconut Sorbet £6

Trump Turnberry Whisky Soaked Sticky Toffee Pudding Butterscotch Sauce £8

Scottish Artisan Farmhouse Cheese with Bread, Oatcakes & Chutney £8

Tea & Coffee

A selection of Fine Tea £3.50

Freshly Brewed Coffee, Decaffeinated Coffee, Espresso, Cappuccino, Café Latte, Macchiato £3

Double Espresso £4

Hot Chocolate £3.75