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### APPETISERS

- **Daily Mug of Soup served with Mop Up Bread** £7
- **Salt & Chilli Squid, Lime & Coriander** £8
- **Heritage Dowhill Beetroot & Apple Salad, Whipped Goats Cheese & Candied Pecan** £9
- **Chicken Liver Pate, Tomato Chutney, Grilled Fruit Loaf** £8
- **Duo of Salmon: Beetroot-Cured & Potted Hot Smoked with Crème Fraiche, Toasted Raisin & Pecan Bread** £14
- **Duel In The Sun Prawn Cocktail with Crisp Ice Berg Lettuce** £11
- **Smoked Haddock & Chive Fishcakes, Saffron Mayo, Spring Onion & Tomato Salsa** £10
- **Braised Chicken Leg & Leek Terrine with Red Pepper Chutney** £10
- **Eyemouth Crab, Avocado, Fennel & Dill Crème Fraiche** £14

### MAINS

- **Luxury Fish & Chips**
- **Kilbrannan Sound Lobster & Scallop with Chilli Salt Squid, Beer Battered Haddock, Mushy Peas & Tartare Sauce** £32
- **Fish & Chips, Haddock, Mushy Peas & Tartare Sauce** £22
- **Arran Haggis Sausage with Mash, Neeps & Shallot Gravy** £14
- **Rib Steak Burger, Dunlop Cheddar, Lettuce, Tomato, Pickle** £21
- **Fettuccine with Roasted Chorizo, Red Peppers, Basil Wild Garlic Pesto & Parmesan** £17
- **Three Wee Burgers-Butter Milk Fried Chicken, Grass Fed Beef & Dill Crumbed Haddock** £19
- **King Prawn Linguine, Chilli, Garlic & Olive Oil** £23
- **Scottish Salmon, Chive Mash Potato, Tenderstem Broccoli & White Wine Lemon Butter Sauce** £21
- **Classic Caesar Salad with Parmesan & Crutons** £17
- **Jasper Grilled Marinated Chicken** £24

### 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 and Rocket Salad.**

- **Flat Iron Steak** 8oz £20
- **Rib Eye Steak** 8oz £28
- **Fillet Steak** 8oz £36

**Add Any Sauce** £2.00
- **Whisky Peppercorn Sauce**
- **Mustard & Applewood Cheese Sauce**
- **Chimichurri**
- **Garlic Butter**
- **Mushroom & Tarragon Sauce**
- **Béarnaise**

**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

### SIDES

- **Mixed Salad**
- **Maple & Orange Glazed Carrots**
- **Chubby Chips or French Fries with Sea Salt & Aioli**
- **Sweet Potato Fries**
- **Beer Battered Onion Rings**
- **Sautéed Chestnut Mushroom with Spinach & Truffle Oil**
- **Tender Stem Broccoli with Chilli, Garlic & Parmesan**
- **Josper Roasted Sweet Potato with Cumin, Coriander Yoghurt, Crunchy Shallot & Candied Walnut**
- **Macaroni Smoked Applewood Cheese Sauce** £5 each

### SAND WEDGES

- **Trump Turnberry Club Sandwich** £17
- **Smoked Salmon Bagel, Crème Fraiche, Cucumber & Smashed Avocado** £16
- **Ayrshire Ham, Tomato, Arran Mustard Mayonnaise & Rocket** £10
- **Shredded Coronation Chicken** £10
- **Savoury Cheese, Tomato Chutney & Onion** £10
- **Cajun Prawn Marie Rose Wrap** £12
- **Grilled Steak Sandwich, Red Onion Marmalade, Arran Mustard & Rocket** £16
- **Highland Scramble with Smoked Salmon on Toast** £12
- **Tuna Mayonnaise** £10

### DESSERTS

- **Knickerbocker Glory Vanilla Ice Cream, Meringue, Fresh Berries, Mango, Pistacio Nuts** £8
- ** Stem Ginger Dark Chocolate Mousse, Bee Pollen Ice Cream** £6
- **Molten Chocolate Fondant Vanilla Ice Cream** £7.50
- **Mango Panna Cotta 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

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