APPETISERS

Daily Mug of Soup served with Mop Up Bread £7
Salt & Chilli Squid, Lime & Coriander £8
Grilled Asparagus with Poached Egg and Truffle Hollandaise £12
Dowhill Heritage Beetroot & Apple Salad with Whipped Goats Cheese & Candied Pecan £9
Chicken Liver Pate, Onion Chutney, Grilled Fruit Loaf £8
Braised Chicken Leg & Leek Terrine with Smoked Red Pepper Chutney £10
Duel In The Sun Prawn Cocktail with Crisp Ice Berg Lettuce & Marie Rose Sauce £11
Duo of Salmon: Beetroot-Cured & Potted Hot Smoked with Crème Fraiche, Toasted Raisin & Pecan Bread £14
Smoked Haddock & Chive Fishcakes, Saffron Mayo, Spring Onion & Tomato Salsa £10
Eyemouth Crab on Toast, Avocado, Bib Lettuce, Fennel & Dill Crème Fraiche £14
West Coast Scallops, Curried Cauliflower Puree with Granny Smith Apple & Stornoway Black Pudding £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 and Rocket Salad
Marinated Piri Piri Josper Roasted Spatchcock Chicken £24
Flat Iron Steak 8oz £20
Sirloin 8oz £32
Fillet 8oz £36 12oz £47
Ribeye Steak 8oz £28 12oz £38
Rump Steak 10oz £29
T-Bone Steak 12oz £45
Club Steak (serves 2) 24oz £80
Marinated Dornoch Lamb Cutlets with Rosemary & Garlic £30
Add any sauce for £2.00
Whisky Peppercorn Sauce
Mustard & Applewood Cheese Sauce
Chimichurri
Garlic Butter
Mushroom & Tarragon Sauce
Béarnaise Sauce

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
**MAINS**

Luxury Fish & Chips
Kilbrannan Sound Lobster & Scallop with Chilli Salt Squid, Beer Battered Haddock, Mushy Peas & Tartare Sauce **£32**

Fish & Chips
Beer Battered Haddock, Mushy Peas & Tartare Sauce **£22**

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

Dornoch Lamb Rump, Pancetta, Gem Lettuce & Peas, Goats Cheese, Tomato & Olive Jus **£27**

King Prawn Linguine, Chilli, Garlic & Olive Oil **£23**

Fettuccine, Roasted Chorizo, Red Peppers, Basil & Wild Garlic Pesto, Parmesan **£17**

Maple Glazed Confit of Duck Leg, Cavalenero, Parsnip Puree & Potato Fondant **£23**

Classic Caesar Salad with Parmesan & Croutons **£17**

with Josper Grilled Marinated Chicken **£24**

Scottish Salmon, Chive Mash Potato, Tenderstem Broccoli with White Wine Lemon Butter Sauce **£21**

Scottish Local Seafood Platter (Serves 2) **£70**

Queenie Scallops, Cajun Salmon, Josper Roasted Seabass, Lemon Marinated Squid, Clams & Mussels, Prawns & Fresh Crab Claws

Add Half Lobster **£34**
Whole Lobster **£60**

**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

Macaroni Smoked Applewood Cheese Sauce
Maple & Orange Glazed Carrots

**£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 **£4.00**

Americano, Decaf & Espresso **£3.50**

Double Espresso, Cappuccino, Café Latte, Macchiato **£4.50**