



Starters

Cheese and onion tartlet served with a green salad
and Arran Cheese Cheeky Chilli Relish

Smoked salmon mousse served with creme fraiche, cucumber and lime

Country pate with toasted sourdough and cornichons

Main courses

Roast butternut squash, red onion, sage, puy lentils and Arran Blue cheese served with
a green salad and homemade flatbread

Skipness smoked haddock on a bed of lightly spiced potatoes and spinach
topped with a poached egg

Pork fillet stuffed with apples and prunes served with braised red cabbage
and roast potatoes with garlic and rosemary

Desserts

Sticky toffee pudding with a toffee sauce, Arran Dairy ice cream and brandy snap antlers

Chocolate and ginger pot with homemade langues de chat biscuits

Two courses - £25 Three courses - £30
Tea or coffee £2.50

All dietary requirements catered for – just ask