

# Brambles

## SEAFOOD GRILL

fresh laid back dining

### starters and nibbles

**chef's soup of the day (v) (ga)** £ 3.85  
with crusty bread

**brambles Scottish shellfish chowder** £ 7.75  
tomato bisque with lobster, crab, mussels & clams

**steamed Scottish mussels (g)** £ 6.75  
lightly cooked in your choice of:  
- garlic, white wine and cream  
**or** - chilli, lemongrass and coconut

**poached fillet of herb crusted Scottish salmon** £ 7.50  
with keta caviar, micro salad and a garlic and saffron aoli

**"hot and spicy" roast chicken wings** £ 5.75  
with a cucumber and mint yoghurt

**homemade Argyll hot smoked salmon scotch egg** £ 6.95  
pickled cucumber, homemade apricot chutney and dressed leaves

**famous chunky fish cake** £ 7.60  
award winning Argyll hot smoked salmon and haddock cake with garlic and saffron aoli

**crisp homemade confit duck spring rolls** £ 6.75  
with soy sauce and homemade tomato and chilli jam

**seared hand dived king scallops** £ 7.95  
with garden pea tortellini and crisp pancetta

**brambles homemade garlic and herb crusty bread** £ 5.95  
red onion marmalade, wild mushrooms all topped with a lightly poached egg

**baked Belle View creamery Arran camembert.** £11.75  
Arran oatcakes, crisp bread sticks & Pattersons of Arran chutney. Perfect to share

### from the grill.....

**ribeye (g)** £21.50

**sirloin (g)** £21.50

**fillet (g)** £25.50  
our steaks are chargrilled to your liking and served with roasted vine tomato, onion rings, portobello mushrooms and your choice of Arran mustard mash or twice fried hand cut homemade rooster chips

**sauce with your steak....** £ 2 .50  
creamy peppercorn  
- Arran blue cheese  
- garlic & herb butter  
- mushroom & Arran malt

**surf & turf your steak....** £9.50  
- king scallop and prawn kebab

### mains

**lightly battered fillet of North Sea haddock** £ 12.50  
served 'chippy' style with hand cut homemade rooster chips

**brambles seafood pie (g)** £ 16.95  
prime west coast seafood with leeks and pearl onions in a white wine cream topped with Award winning extra mature Arran cheddar mash

**steamed Scottish mussels (g)** £ 13.00  
lightly cooked in your choice of:  
- garlic, white wine and cream  
**or** - chilli lemongrass and coconut

**roast monkfish wrapped in parma ham** £19.95  
with Isle of Arran black pudding mash, glazed red wine baby onions and buttered baby leeks

**roast rump of Dornoch lamb** £ 19.50  
wild mushroom and spinach potato rosti, roast butternut squash and baby turnip

**scampi in a "bucket"** £ 14.50  
homemade battered scampi with tartare sauce served with our own twice cooked handcut rooster chips

**famous chunky fish cake** £ 13.50  
award winning Argyll hot smoked salmon & haddock cake, fried duck egg, garlic and saffron aioli, hand cut homemade rooster chips

**succulent breast of freerange chicken** £ 16.95  
roast sweet potato mash, honey glazed baby carrots, celariac puree and an Isle of Arran mustard jus

**grilled fillets of garlic scented seabass** £ 17.50  
west coast crab and corriander fritters, buttered spinach with chorizo and chick pea salsa

**south Uist king scallop and prawn kebab** £ 19.95  
with ginger and chilli stir fry noodles, wasabi mayo and lime soy sauce

**brambles burger (ga)** £ 14.95  
classic 8oz Scottish beef burger a toasted focaccia with crispy Ayrshire bacon, spiced tomato and red pepper chutney, onion rings and hand cut homemade rooster chips

**seared chickpea and carrot burger (v)** £ 12.95  
carrot, chickpea & sesame seed pate, toasted focaccia, lemon yoghurt, onion & rocket and home-made rooster chips

**Crisp goats cheese risotto cakes (v)** £ 12.95  
with mushroom puree, fresh salad and truffle foam

### open 7 days

dinner served from  
5.30pm - 9.30pm  
as we are busy try to book for dinner  
call 01770 302234 or visit  
[www.bramblesseafoodandgrill.co.uk](http://www.bramblesseafoodandgrill.co.uk)

### to share.....

**brambles seafood platter (ga)** £60.00  
Argyll Smokery award winning smoked salmon, mussels, haddock fishcake, seafood pie, roast salmon fillet, king scallop and prawn kebabs, grilled sea bass and herb crusted salmon all served with a selection of dips, dressed leaves and bread

### sides

**tear & share rustic bread with balsamic vinegar** £ 4.00

**twice fried handcut rooster chips** £ 4.00

**Arran mustard mash** £ 3.50

**homemade crispy battered onion ring** £ 3.50

**fine beans with crisp pancetta & herb croutons** £ 3.95

**chargrilled corn on the cob with chilli butter** £ 3.75

**brambles mixed leaves with hazelnuts & orange** £ 3.25

**garlic & parmesan baked ciabatta** £ 4.75

### puddings

**brambles sticky toffee pudding** £ 5.95  
traditional Arran dairies ice cream and warm toffee sauce

**baked summer fruit cheesecake** £ 5.75  
passion fruit sorbet & fruit coulis

**white chocolate & Arran gold mousse** £ 6.25  
cinamon poached cherries & homemade short-bread

**warm bread, butter & jam pudding** £ 5.95  
raisins & vanilla ice cream

**brambles warm crumble of the day** £ 5.50  
homemade vanilla custard

**selection of Arran ice creams & sorbets (g)** £ 5.25

**platter of local cheeses (g)** £ 7.95  
grapes, Arran oaties, Patersons of Arran chutney

**all our dishes are freshly prepared on the premises from locally and carefully sourced fresh premium ingredients. beef is 21 day hung and chicken and eggs are free range**

**we only cook with rapeseed oil, which has the lowest saturated fat and is high in omega3**

"we just thought you would like to know"

**see the blackboard for daily specials**

v = vegetarian, g =gluten free, ga = gluten free option available - please advise server

**don't forget to let us know how we did at [www.auchrannie.co.uk/feedback](http://www.auchrannie.co.uk/feedback)**