

DINNER MENU

2 courses £25.00 3 courses £29.95

DBB guests entitled to 3 courses



STARTERS

SOUP OF THE DAY

Sourdough bread (v)

RED LENTIL FRITTERS

Red onion and green tahini (vv)

LEMON AND ROAST GARLIC HUMMUS

Coriander flatbread, dukka and rape seed oil (vv)

SEARED TIGER PRAWNS

Ayrshire bacon & maple jam, lemon puree & foraged salad
(*supplement £3.00)

CHICKEN LIVER PATE

Apple chutney, oatcakes (*supplement £2.00)

DEEP FRIED LASAGNE

Basil & parmesan sauce

LOCH FYNE SMOKED SALMON & MUSSELS

Capers, cornichons, lemon,
seeded brown bread (*supplement £4.00)

PROSCIUTTO HAM

Torn Buffalo mozzarella, aged balsamic, roasted pine nuts & pickled figs

MAINS

CORN FED AYRSHIRE CHICKEN

Bacon & kale creamed potatoes, cumin roasted carrots & red wine jus (gf)

HICKORY SMOKED BLACK GARLIC BEEF SHIN

Celeriac, beetroot, hazelnuts & crispy confit potatoes (gf)

SEARED RED MULLET

Roasted red pepper, feta, pine nuts & parmesan gnocchi

RAGSTONE GOATS CHEESE FATAYER

Filled with chick pea, aubergine, spinach, jumbo cous cous, apricot & almonds

THAI RED CURRY - CHICKEN

Aubergine, pineapple, rice, crispy shallots and lime (*supplement £3.00)

THAI RED CURRY - VEGGIE

Aubergine, pineapple, rice, crispy shallots and lime (v)

BEEF BURGER

Brioche bun, burger sauce, lettuce, tomato, monterey jack cheddar & fries

BATTERED HADDOCK

Thick-cut chips, lemon & mushy peas

JACKFRUIT BURGER

Pow tomato chutney, slaw & fries (vv)

SIRLOIN STEAK

Thick-cut Chips, fennel, radish & tomato salad (gf) (*supplement £12.00)

Choose a sauce from: Jus, Peppercorn, Blue Cheese £3.00

DESSERTS

APRICOT & FLAKED ALMOND MELLIE FEUILLE

Lime cream cheese

PROFITEROLES & SALTED CARAMEL CREAM

Spun sugar & dark chocolate

KAHLUA TIRAMISU

Served with raspberries

BANANA & WALNUT HUMMINGBIRD CAKE

Cream cheese, lemon glaze, roasted pecans (vv)

STICKY TOFFEE PUDDING

Clotted cream ice cream, butterscotch sauce (v)

SELECTION OF ICE CREAM OR SORBETS (v)

GEORGE MEWS CHEESE

Celery, grapes, chutney and oatcakes (*supplement £3.00)

SIDES

MIXED HOUSE SALAD £3.50

FRIES £3.50

HAND CUT CHIPS £3.50

NEW SAUTÉED POTATOES £3.50

CUMIN ROASTED CARROTS £3.50

STICKY RICE WITH SESAME £3.50

LIQUEUR COFFEE

CAFE ROYAL £6.50 CALYPSO COFFEE £6.50
with Brandy with Tia Maria

BAILEY'S COFFEE £6.50 ITALIAN COFFEE £6.50
with Bailey's with Amaretto

GAELIC COFFEE £6.50 SKYE COFFEE £6.50
with Scotch Whisky with Drambuie

IRISH COFFEE £6.50 SEVILLE COFFEE £6.50
with Irish Whisky with Cointreau

TEA & COFFEE

TEA £3.00 FLAT WHITE £3.50

AMERICANO £3.25 CAPPUCCINO £3.50

ESPRESSO SINGLE £2.90 MACCHIATO £3.20

ESPRESSO DOUBLE £3.20 MOCHA £3.50

LATTE £3.50 HOT CHOCOLATE £3.50

(gf) Gluten Free (v) Vegetarian (vv) Vegan

*Supplement charges apply to 3rd party offers, dinner bed and breakfast packages, bed and breakfast packages and non-resident guests.

For special dietary requirements or allergy information, please ask for our allergen folder.

Most dishes can be made gluten free just ask your server when ordering.

A discretionary 10% service charge will be added to your bill.