

Simply SimpsInns Menu

"Our lighter bite menu for a lighter price"

Two Courses from £14.50

add an additional course from £2.50
(available 12 - 6.30pm)

STARTERS

Soup of the day
with fresh bread

Loans chicken liver pâté
with oatcakes, pear chutney and salad leaves

Seasonal melon (v)
with kiwi fruit, pineapple and ginger syrup

Smoked haddock and spring onion arancini
served with a parmesan cream sauce

Seasonal vegetables in a light crisp batter (v)
with a hoisin dipping sauce

MAINS

Fish and chips
mushy peas and homemade tartare sauce

Homemade lasagne
with toasted garlic ciabatta

Indian spiced chicken curry
succulent chicken breast, in a fragrant sauce with
peppers and red onion served with wild rice

Puff pastry vegetable basket (v)
filled with vegetables in a light
cheese sauce and served with a buttery mash

Braised Scotch beef and sausage in a rich Arran ale gravy
with buttery mash, seasonal vegetables and crisp pastry

Ayrshire cheese macaroni (v)
macaroni pasta in a rich Dunlop cheddar sauce with mustard
and parsley, served with garlic bread

DESSERTS

Today's homemade cheesecake
with pouring cream

Baked lemon meringue pie
with chantilly cream
(add ice cream 1.00)

Warm sticky toffee pudding
with fudge sauce and vanilla ice cream

Trio of ice creams
with crisp wafer and berry sauce

Check out our selection of 'SIDES' to accompany your meal



APPETISERS AND BAR SNACKS

HOUSE BAKED SHARING BREAD with extra virgin olive oil and aged balsamic	4.25
OVEN BAKED GARLIC CIABATTA served with garlic mayonnaise	3.95
GREEN OLIVES	3.75
BEER BATTERED ONION RINGS with a blue cheese and mayo dressing	3.35

SHARING BOARDS FOR TWO

ORIENTAL SHARER Tandoori king prawns, vegetable tempura, prawn crackers, crispy chicken strips, hoisin duck, soy and chilli dipping sauces	14.95
LOANS SEAFOOD SHARER king prawns, smoked salmon, mini prawn cocktail and haddock arancini with brown bread and lemon mayonnaise	15.45
MEAT SHARING BOARD homemade pate, prosciutto ham, pulled pork croquettes and chicken in a light batter. Served with sweet chilli jam and garlic bread fingers	14.95

SMALL PLATES AND STARTERS

BBQ PULLED PORK CROQUETTES panko crumbed crispy pork croquettes served on a stew of BBQ beans, Toulouse sausages and sage	6.95
OVEN BAKED PORTOBELLO MUSHROOMS (V) oven baked with Scottish brie, topped with toasted brioche crumbs and crispy leeks	5.95
CRISPY LIGHT BATTERED CHICKEN STRIPS served with a BBQ bourbon and maple syrup sauce	6.95
GÂTEAU OF AYRSHIRE HAGGIS layered with champ tatties and peppered turnip. Finished with a Scotch whisky sauce and toasted oats	6.15
LOANS PRAWN COCKTAIL cold water prawns tossed in a tangy bloody Mary mayonnaise and served with brown bread and butter	7.25
LOANS HOMEMADE PÂTÉ served with pear chutney cornichons and toasted granary bread	6.25
PAN FRIED TANDOORI KING PRAWNS accompanied with coconut rice and a chilled mango dressing	7.25
SMOKED HADDOCK AND SPRING ONION ARANCINI deep fried in panko bread crumbs and served with a parmesan cream sauce	6.95
SWEET GALIA MELON (V) with raspberries and toasted pumpkin seeds. Finished with blackcurrant sorbet and crème de cassis syrup	6.25
SOUP OF THE DAY served with locally baked fresh bread	4.50

MAINS

AYRSHIRE FAVOURITES

AYRSHIRE TARTIFLETTE slow cooked pulled Ayrshire ham hock and new potatoes (Ayrshire's when in season), baked with white wine, onions and cream. Finished with Ayrshire smoked cheddar and served with crusty bread	12.95
GRILLED SEABASS TOPPED WITH A RAREBIT CRUST served with a tomato and rocket salad, gremolata and buttered new potatoes	15.45
TERIYAKI SALMON grilled salmon with teriyaki sauce, crushed new potatoes and seasonal vegetables	14.95

BREAST OF CHICKEN WITH AYRSHIRE HAGGIS served on a malt whisky Balmoral sauce with creamy mash potatoes and seasonal vegetables	14.95
ROASTED VEGETABLE ENCHILLADA (V) soft flour tortilla wrap filled with roasted Mediterranean vegetables, topped with homemade tomato sauce and glazed with Ayrshire cheddar cheese. Served with French fries and garden salad	12.95
SIZZLE FAJITAS vegetable/chicken/steak soft flour tortillas, peppers and onions, grated cheese, salsa, guacamole and sour cream (v option)	12.75/14.25/14.95

LOANS CLASSICS

BRAISED BEEF, SAUSAGE AND ARRAN ALE PIE tender beef and local sausages slow cooked in an Arran ale gravy. Served with buttery mash and a trio of seasonal vegetables	12.95
LOANS SEAFOOD PIE salmon, smoked haddock, prawns, leeks and parsley in a creamy sauce topped with spring onion mash	12.95
LOANS FISH SUPPER fresh haddock in our own beer batter with mushy peas, hand cut chips and tartare sauce, served with a slice of bread and butter	12.95
HAND STUFFED BEEF OLIVES braised in a rich red wine and rosemary gravy and served with a trio of Ayrshire root vegetables and buttery mash	12.95
LOANS LASAGNE layers of fresh egg pasta and our own beef and pork ragu, served with warm garlic bread	12.95

SALAD PLATTERS

CRISPY HOISIN DUCK SALAD crispy duck, watermelon and toasted cashew nut salad in a hoisin dressing served with baby gem, cucumber and spring onion	13.45
BREADED FETA, CARAMELISED BUTTON ONIONS AND CHERRY TOMATO SALAD (V) panko breaded feta cheese with slow roasted cherry tomatoes, button onions and fresh baby basil, finished with toasted almonds and honey mustard dressing	12.95
PRAWN AND SALMON NICOISE warm hot-smoked salmon and prawns with a salad of green beans, potatoes, olives, tomatoes and anchovies, topped off with a soft poached hen's egg	12.95

PASTA, RISOTTO, CURRY

SMOKED SALMON, TIGER PRAWNS AND PEA RISOTTO finished with fresh pesto and parmesan shavings	13.95
PUMPKIN TORTELLINIS 'FLORENTINE' (V) soft pasta pillows of pumpkin puree and ricotta cheese served with wilted spinach and a parmesan cream, served with garlic bread	11.95
AYRSHIRE CHEESE MACARONI (V) macaroni pasta in a rich Dunlop cheddar sauce finished with mustard and parsley, served with garlic bread and fries	11.95
CHICKEN JALFREZI INDIAN CURRY succulent chicken breast, in a fragrant jalfrezi sauce with peppers and red onion served on sizzling platter with wild rice and honey topped naan	12.95

FROM THE GRILL

FINEST SCOTCH BEEF served with tomato, onion rings, french fries	
Sirloin - 8oz	21.95
Rib-eye - 10oz	22.95
Surf 'n Turf' option - add garlic king prawns	4.95
Side of mushrooms	2.25
Choose your sauce for the above dishes	1.95
creamy peppercorn - garlic and herb butter - red wine sauce	
LOANS BURGER - 100% SCOTCH BEEF 8oz prime beef patty chargrilled and served with crispy gem lettuce, tomato, dill pickles, relish, served in a toasted brioche bun with French fries	12.95
Add cheese	1.00
AYRSHIRE 48HR BRAISED PULLED PORK BUN slow cooked shoulder of pork in a hickory smoked BBQ sauce, served in a toasted brioche bun with an apple and paprika relish, baby gem and French fries	12.95
BUTTERFLIED BREAST OF CAJUN CHICKEN chargrilled and served in a toasted brioche bun with gem lettuce, mozzarella and smoked garlic mayonnaise served with French fries	12.95
FINEST AYRSHIRE GAMMON STEAK served with pineapple salsa and french fries	14.95

SIDES

HAND-CUT CHUNKY CHIPS with maldon sea salt	3.25
FRENCH FRIES plain, chilli, parmesan, garlic salt or cajun	from 2.95
TOASTED GARLIC CIABATTA	3.25
GARDEN SALAD with garlic croutons and house dressing	3.95
CRISPY BATTERED ONION RINGS	2.95
SEASONAL VEGETABLES	2.65
BREAD AND BUTTER	1.15

LIGHT BITES

available until 6pm daily

OPEN SANDWICHES

served on granary or white bread

NEW YORK CLASSIC	5.95
thinly sliced pastrami with dill pickle, Swiss cheese, rocket and mustard	
CORONATION CHICKEN	5.75
curried chicken mayonnaise with mango, spinach, roasted peppers and sultanas	
WARM PULLED PORK	5.95
BBQ pulled pork shoulder with apple chutney, smoked paprika mayo and gem lettuce	
AYRSHIRE CHEDDAR CHEESE PLOUGHMANS (V)	5.75
Ayrshire cheddar cheese with tomatoes, cucumber, red onion and crisp lettuce, finished with sweet sandwich pickle	
PRAWNS BOUND IN A BLOODY MARY MAYONNAISE	5.95
with cucumber and crisp leaves	
TUNA AND LIME CREME FRAICHE	5.95
with rocket and spring onions	

CLUB SANDWICHES

Grilled chicken breast, crispy bacon, lettuce, plum tomato, cucumber and mayonnaise	7.95
Flash fried steak, Dunlop cheddar, fried onions and dijon mustard	7.95

CIABATTAS

served with salad garnish and tortilla chips

Cheddar cheese with fruity pickle (v)	6.45
Ayrshire ham, tomato and grain mustard	6.45
Coronation chicken	6.75
Tuna and lime creme fraiche	6.45
Mozzarella with tomato and basil pesto (v)	6.45

LIGHT SALAD BOWLS

perfect with a nice glass of chilled wine

MINI HOT-SMOKED SALMON NICOISE	7.95
warm hot-smoked salmon with a toasted salad of green beans, potatoes, olives, tomatoes, anchovies, topped off with a soft poached hen's egg	
CHARGILLED CHICKEN	7.75
chargrilled chicken served on a bed of crispy baby gem, cherry tomatoes, red onion and lardons of bacon dressed in a house vinaigrette	

SHARING BOARDS FOR TWO

ORIENTAL SHARER	14.95
Tandoori king prawns, vegetable tempura, prawn crackers, crispy chicken strips, hoisin duck, soy and chilli dipping sauces	
LOANS SEAFOOD SHARER	15.45
king prawns, smoked salmon, mini prawn cocktail and haddock arancini with brown bread and lemon mayonnaise	
MEAT SHARING BOARD	14.95
homemade pate, prosciutto ham, pulled pork croquettes and chicken in a light batter. Served with sweet chilli jam and garlic bread fingers	

SIDES

Mug of soup	2.65
Hand-cut chunky chips with maldon sea salt	3.25
French fries plain, chilli, parmesan, garlic salt or cajun spice	from 2.95
Toasted garlic ciabatta	3.25
Tempura battered onion rings	2.95

SIMPSINNS
Privately Owned, Proudly Independent

Old Loans
Restaurant : Bar : Hotel *Inn.*

SIMPSINNS LOYALTY CARD

Let us reward you for enjoying yourself! Collect points with every visit to any Simpsinns restaurant plus enjoy fantastic Loyalty Card offers through the year. Apply for your free card today.

BREAKFAST AND BRUNCH

served daily until 12 noon.
Perfect for your business meeting or to relax with the daily newspapers



Winner of the 2017 Best Casual Dining Restaurant of the Year Award

Please note: Menu items subject to change

We have risk assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request.

The Old Loans Inn is a proud member of Taste Ayrshire, supporting local suppliers and sourcing local produce

taste
Ayrshire



Award winning restaurant, bar and hotel with private garden area along water's edge and panoramic views to Arran Ardrossan Road, West Kilbride, KA23 9NG
E: info@watersideayrshire.com
W: watersideayrshire.com



Stunning bar and restaurant where European themed menus with an Ayrshire twist await Kilwinning Road, Irvine, KA12 8RU
E: info@si-restaurant.co.uk
W: si-restaurant.co.uk



Stylish and relaxed restaurant, bar and hotel including outside terrace and patio area Marine Drive, Irvine, KA11 5AE
E: info@gailshotel.com
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Traditional country pub and restaurant, artisan retail and courtyard coffee shop at this Ayrshire gem
currently closed for redevelopment
The Riverside Inn, Irvine, KA12 8RU
E: info@theriversideinn.co.uk
W: theriversideinn.co.uk



Latest offering at The Waterside where food to go and al fresco dining with views to Arran are a popular choice (seasonal opening) Ardrossan Road, West Kilbride, KA23 9NG
E: info@watersideayrshire.com
W: watersideayrshire.com



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