



## Lunch Menu

### Starters or Snacks

Smoked Salmon Caesar Salad with Croutons and Aioli Dressing  
£4.95

Thai Style Beef with Little Gem Lettuce, Lime and Coriander Sour Cream  
£4.95

Crisp Haggis Balls with a Seasonal Salad and Whisky Cream Dipping  
£4.95

Grilled Asparagus Spears with a Poached Egg and Hollandaise Sauce (v)  
£4.95

Marinated Olives, Feta Cheese and Roasted Peppers with a Herb Salad (v)  
£4.75

Carrick Lodge Soup of the Day  
£4.25

Tempura of Chicken or Tiger Prawn with a Sweet Chilli Dipping Sauce  
£5.75

Smoked Mackerel Pate with a Lemon and Dill Crème Fraiche and Wholemeal Bread  
£4.95

Traditional Cullen Skink – Scottish Soup with Smoked Haddock and Potato  
£4.75

Chicken Liver Parfait served with Plum Chutney and Oatcakes  
£4.95

Platter of Seasonal Fruits served with Raspberry Sorbet  
£4.75

Chorizo Sausage with Peppers, Onions and Sauté Potatoes  
£4.75

Carrick Lodge Prawn Cocktail served with Crisp Little Gem Leaves and Fresh Lemon  
£4.95

Seared King Scallops with Black Pudding, Crisp Parma Ham and Lemon Hollandaise  
£6.95

#### Selection of House Breads available with Various Fillings

Warm White Baguette, Warm Brown Baguette, Toasted Pannini

Chicken Caesar Style £5.50

Chicken, Bacon and Red Onion Mayonnaise £5.50

Tuna and Cucumber £4.95

Smoked Ham, Cheddar Cheese with Tomato Chutney £4.95

Cheese and Onion £4.50

Club Sandwich with Fried Egg and Cajun Fries £7.95

#### Baked Potatoes available with the following fillings:-

Prawn Marie Rose £5.95

Haddock Gratin, Cheese £6.95

Chicken, Bacon and Red Onion Mayonnaise £5.95

Cheese and Coleslaw £5.95

Cajun Fries  
£1.75

## Starters or Snacks (cont)

### Warm Wraps

Thai Beef with Lime and Coriander	£5.95
Duck Hoi Sin, Ginger and Garlic	£6.95
Cajun Chicken, Sweet Chilli and Sour Cream	£5.50

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## Main Courses

### Traditional

Coconut Coated Chicken Breast stuffed with Bacon, Banana served with a Thai Curry Sauce	£8.95
Chicken, Pancetta and Broccoli Bake with a Thyme and Parmesan Crumb	£9.95
Moroccan Spiced Lamb with Apricots, Mint and Coriander served with a Sweet Pepper and Pea Rice	£9.95
Haggis Olives with Green Beans, Bacon, Garlic and a Drambuie Cream Sauce	£9.95
Lambs Liver with Black Pudding, Bacon, Caramelized Onions and Red Wine Jus	£8.95
Chicken Stuffed with Chorizo, Brie and Sunblushed Tomatoes wrapped in Parma Ham	£9.50
Beef Steak Pie cooked in a Diane Sauce served with a Carrot and Swede Puree	£9.95

### Chargrilled

Ribeye Steak £17.95	Sirloin Steak £17.95	Fillet Steak £19.95
<i>All Steaks are served with Tomato, Portabella Mushroom, Corn on the Cob, Potatoes and Onion Rings served with a Red Wine Jus or a Peppered Sauce</i>		

Marinated Chargrilled Chicken Skewers with Tomatoes, Mushrooms, Peppers and Cous Cous  
£9.95

### Seafood

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes and Steamed Broccoli	£9.50
Grilled Sea Bream with Asparagus Spears and a Mango Salsa	£9.75
Pan Seared Fillet of Salmon with a Chilli Lime and Coriander Butter	£9.95
Thai Green Monkfish and Tiger Prawn Curry with Fragrant Basmati Rice and Flat Bread	£10.95
Trio of Local Seafood served with Roasted Sweet Cherry Tomatoes, Garlic Prawns and Caramelized Lemon	£9.95

### Salads and Vegetarian

Mixed Seafood Platter with a Lemon and Caper Dressing with Wholemeal Bread	£10.75
Chargrilled Chicken with Herbs and a Nicoise Salad	£9.25
Poached Salmon Salad with Little Gem Lettuce, Baby Boiled Potatoes, Lemon and Dill Crème Fraiche	£9.50

## Salads and Vegetarian (cont)

Harissa Spiced Vegetables with Couscous, Chickpeas and a Sour Cream Dressing (V)  
£8.95

Grilled Goats Cheese wrapped in Filo Pastry with Rocket and a Red Onion Marmalade (V)  
£8.95

Leek, Mushroom and Cream Cheese Strudel Served with a Thyme and Port Reduction (V)  
£8.95

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## Desserts - "Simply Stunning"

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce  
£5.25

### Chocolate Fondue

House Speciality (Serves Two) **WOW!**  
£10.95

Selection of Local Cheeses with Quince, Arran Oatcakes, Tomato and Red pepper Chutney  
£7.50

White Chocolate and Citrus Tiramisu served with Tropical Fruit Salsa and Raffaello Ice Cream  
£5.25

Apple and Cinnamon Tart-Tartin with Crisp Puff Pastry, Clotted Cream Custard and Bramble Ice Cream  
(Allow 10 Mins Please)  
£5.25

Warm Vanilla Crepe filled with Lightly Poached Summer Berries, Fresh Lemon Curd and Mascarpone Ice Cream  
£5.25

Hot Chocolate and Raspberry Fondant, Puff Candy Shortbread and Vanilla Bean Ice Cream  
( Allow 15 Mins Please)  
£6.50

Black Forest Bavarois with Kirsch, Dark Chocolate and Cherry Ripple Ice Cream  
£5.25

Lemon Meringue Parfait with Macadamia Cookie and Malt Whisky Cranachan  
£5.25

Cookies and Cream Cheesecake with Milk Chocolate Mousse  
£5.25

Trio of Homemade Sorbets with Summer Berries and Vanilla Tuille  
£5.25

### Carrick Lodge Coupes £6.50

#### Sticky Toffee Coupe

Sticky Toffee Pudding, Butterscotch Sauce, Crushed Meringue, Ice Cream and Chocolate Curls

#### Summer Berry Coupe

Poached Strawberries, Vanilla Anglaise, Crushed Meringue, Strawberry and Cherry Ripple Ice Cream

#### Tropical Fruit Coupe

Mango Coulis, Crushed Meringue, Chantilly Ice Cream, Tropical Fruit, Coconut and Mango Ice Cream

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## Tea and Coffee

Freshly Ground Coffee £1.75

Espresso £1.95

Cappuccino £1.95

Tea £1.75

Latte £1.95

Hot Chocolate £1.95