



## Lunch Menu

### Starters or Snacks

- Carrick Lodge Soup of the Day  
£4.25
- Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato  
£4.75
- Duck Liver Pate served with a Cranberry and Apple Chutney with Toasted Brioche  
£4.95
- Platter of Fruits with an Exotic Fruit Compote and Passion Fruit Sorbet (v)  
£4.75
- Prawn Cocktail served in Little Gem Leaves with a Citrus Dressing  
£4.95
- Tempura of Chicken or Tiger Prawns or Vegetables (v) with a Teriyaki and Sweet Chilli Dipping Sauce  
£5.95
- Provençal Vegetable Tart with Goats Cheese and Red Batavia Leaves (v)  
£4.95
- Duck Won-Ton's with a Hoi Sin and Plum Sauce and Oriental Vegetables  
£5.50
- Braised Thai Beef with Crisp Leaves, Coriander and Lime Sour Cream  
£4.95
- Stornoway Black Pudding with Potato Scone, Poached Egg and Crisp Parma Ham  
£5.25
- Warm Burns Smoked Salmon with a Potato Salad and a Horseradish Cream Sauce  
£5.95
- Seared King Scallops, Stornoway Black Pudding, Apple Puree topped with a Herb Salad  
£7.50

### Selection of Open Sandwiches with Various Filling

available in White, Brown or Toasted Panini

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| Chicken, Bacon, Cherry Tomato and Mayonnaise      | £5.95 |
| Prawn Marie Rose with Cucumber                    | £5.95 |
| Tuna, Sweetcorn and Rocket Leaves                 | £5.95 |
| Smoked Ham, Cheddar Cheese and Chutney            | £5.95 |
| Smoked Salmon with a Lemon and Herb Crème Fraiche | £5.95 |
| Cajun Chicken                                     | £5.95 |

### Baked Potatoes available with the Following Fillings

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| Prawn Marie Rose with Cucumber                           | £5.95 |
| Haddock Gratin, Cheese                                   | £6.95 |
| Chicken, Bacon, Cherry Tomato and Mayonnaise             | £5.95 |
| Feta Cheese, Roasted Vegetables and Sun Blushed Tomatoes | £5.95 |
| Haggis and Cheddar Cheese                                | £5.95 |
| Goats Cheese, Red Onion Marmalade and Cos Lettuce        | £5.95 |

- Cajun Fries  
£1.75

## Starters or Snacks (cont)

### Warm Wraps

Chicken, Bacon and Cherry Tomato and Mayonnaise	£5.95
Cajun Chicken and Red Pepper Mayonnaise	£5.95
Chargrilled Steak and Course Grain Mustard Mayonnaise	£6.95
Feta Cheese, Roasted Vegetables and Sun Blushed Tomatoes	£5.95
Prawn Marie Rose with Cucumber	£5.95
Goats Cheese, Red Onion Marmalade and Cos Lettuce	£5.95

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## Main Courses

### Traditional

Cajun Spiced Chicken Breast with a Rice Pilaf, Thai Curry Sauce and topped with Sour Cream and Mango Salsa	£8.95
Lamb Liver with Black Pudding, Bacon, Caramalised Onions and Red Wine Jus	£8.95
Braised Beef Steak with Handcut Chips and Crushed Peas	£9.95
Moroccan Lamb Tagine with a Lemon and Apricot Cous-Cous and Coriander Chutney	£10.95
Pork Escalopes with Thyme and Parmesan Breadcrumbs, Farmhouse Egg and Steamed Broccoli	£9.95
Beef Casserole with Redcurrant, Root Vegetables and Herb Dumplings	£9.95
Chicken and Haggis Pie with Seasonal Vegetables and Creamed Potatoes	£9.95

### Salads and Vegetarian

Chargrilled Chicken Salad with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon with Sautéed Potatoes	£9.95
Mixed Seafood Platter with a Lemon and Caper Dressing and Wholemeal Bread	£10.25
Chargrilled Steak Salad with Caramelized Red Onions, Parmesan Cheese, Rocket and a Truffle and Balsamic Dressing	£10.95
Sweetcorn and Coriander Fritters with a Mango Salsa, Red Pepper Dressing and Rocket Salad	£8.95
Tempura of Tiger Prawns, Chicken or Vegetables with a Teriyaki and Sweet Chilli Dipping Sauce	£10.95
Traditional Caesar Salad with Croutons, Anchovies, Poached Egg and Parmesan Shavings	£9.95
Roast Vegetable Bake topped with a Dunsyere Blue Cheese Sauce and Herb Crumble Topping	£8.95

### Seafood

Smoked Haddock, Salmon and Pea Gratin topped with Creamed Potatoes and Steamed Broccoli and Caramelized Lemon	£9.95
Grilled Fillets of Mackerel with a Chorizo Sausage and Tomato Stew and Sautéed Potatoes	£8.95

## Main Courses (cont)

### Seafood

Pan Fried Fillet of Salmon with Green Beans, Cherry Tomatoes and Olives topped with a Basil and Garlic Aioli  
£9.95

Beer Battered Cod with Handcut Chips, Mashed Peas and Tartar Sauce  
£9.95

Pan Fried Fillets of Sea Bass with Garlic Tiger Prawns and a Lemon and Dill Butter Sauce  
£11.95

### Chargrilled

Ribeye Steak £17.95

Sirloin Steak £17.95

Fillet Steak £19.95

*All Steaks are served with Tomato, Mushroom, Potatoes and Onion Rings*

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### Desserts

Sticky Toffee Pudding with 'Cookies and Cream' Ice Cream and Butterscotch Sauce  
£5.25

Pear and Almond Frangipane Tart with Lemon and Vanilla Mascarpone and Crème Anglaise  
£5.25

Baileys and White Chocolate Cheesecake with Gingerbread Ice Cream and Cappuccino Custard  
£5.25

**Chocolate Fondue:** House Speciality (Serves Two) **WOW!**  
£10.95

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

Apple and Blackberry Crumble with Clotted Cream Custard and 'Fruits of the Forest' Ice Cream  
£5.25

Hot Chocolate and Toffee Fondant served with a Roasted Almond Cookie and Vanilla Bean Ice Cream  
*(Allow 15 Mins Please)*  
£6.25

Raspberry and Vanilla Creme Brulee with Lemon and Passion Fruit Biscotti and Peach Sorbet  
£5.25

Chocolate and Grand Marnier Panna Cotta with Raspberry Ice Cream and Baked Orange Biscuits  
£5.25

Steamed Golden Syrup Sponge Pudding with Fresh Custard, Wild Berry Compote and Seville Orange Ice Cream  
£5.25

**Carrick Lodge Coupes** £6.50

#### Sticky Toffee Coupe

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

#### Black Forest Coupe

Cherries, Dark Chocolate Curls, Meringue, Chantilly Cream, Forest Fruits and Cherry Ripple Ice Cream

#### Peach Melba Coupe

Peach Slices, Vanilla Mascarpone, Meringue, White Chocolate Curls, peach and Vanilla 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