



Supper Menu

Starters

Carrick Lodge Soup of the Day
£4.50

Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato
£4.95

Duck Liver Pate served with a Cranberry and Apple Chutney with Toasted Brioche
£5.25

Platter of Fruits with an Exotic Fruit Compote and Passion Fruit Sorbet (v)
£4.95

Prawn Cocktail served in Little Gem Leaves with a Citrus Dressing
£5.50

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-Tons with a Hoi Sin and Plum Sauce and Oriental Vegetables
£5.50

Braised Thai Beef with Crisp Leaves, Coriander and Lime Sour Cream
£5.25

Stornoway Black Pudding with Potato Scone, Poached Egg and Crisp Parma Ham
£5.50

Warm Burns Smoked Salmon with a Potato Salad and a Horseradish Cream Sauce
£6.25

Seared King Scallops, Stornoway Black Pudding, Apple Puree topped with a Herb Salad
£7.95

Main Courses

Traditional

Cajun Spiced Chicken Breast with a Rice Pilaf, Thai Curry Sauce and topped with Sour Cream and Mango Salsa
£9.95

Lamb Liver with Black Pudding, Bacon, Caramelised Onions and Red Wine Jus
£9.95

Braised Beef Steak with Handcut Chips and Crushed Peas
£10.95

Moroccan Lamb Tagine with a Lemon and Apricot Cous-Cous and Coriander Chutney
£11.95

Main Courses (cont)

Traditional

Pork Escalopes with Thyme and Parmesan Breadcrumbs, Farmhouse Egg and Steamed Broccoli
£10.95

Beef Casserole with Redcurrant, Root Vegetables and Herb Dumplings
£10.95

Chicken and Haggis Pie with Seasonal Vegetables and Creamed Potatoes
£10.95

Seafood

Smoked Haddock, Salmon and Pea Gratin
topped with Creamed Potatoes and Steamed Broccoli and Caramelized Lemon
£10.50

Grilled Fillets of Mackerel with a Chorizo Sausage and Tomato Stew and Sautéed Potatoes
£9.95

Pan Fried Fillet of Salmon with Green Beans, Cherry Tomatoes and Olives topped with a Basil and Garlic Aioli
£10.95

Beer Battered Cod with Handcut Chips, Mashed Peas and Tartar Sauce
£10.75

Pan Fried Fillets of Sea Bass with Garlic Tiger Prawns and a Lemon and Dill Butter Sauce
£12.95

Chargrilled

Ribeye Steak £17.95

Sirloin Steak £17.95

Fillet Steak £19.95

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

Salads and Vegetarian

Chargrilled Chicken Salad
with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon and Sautéed Potatoes
£10.95

Mixed Seafood Platter with a Lemon and Capser Dressing with Wholemeal Bread
£11.75

Chargrilled Steak Salad
with Caramelized Red Onions, Parmesan Cheese, Rocket and a Truffle and Balsamic Dressing
£11.95

Sweetcorn and Coriander Fritters with a Mango Salsa, Red Pepper Dressing and Rocket Salad
£9.95

Tempura of Tiger Prawns; Chicken or Vegetables with a Teriyaki and Sweet Chilli Dipping Sauce
£11.50

Traditional Caesar Salad with Croutons, Anchovies, Poached Egg and Parmesan Shavings
£10.95

Roast Vegetables Bake topped with a Dunsyere Blue Cheese Sauce and Herb Crumble Topping
£9.95

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 Red pepper 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 Crème 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

Tea and Coffee

Freshly Ground Coffee	£1.75
Espresso	£1.95
Cappuccino	£1.95
Tea	£1.75
Latte	£1.95
Hot Chocolate	£1.95