



## Supper Menu

### Starters

Smooth Chicken Liver Pâté served with a Pear and Grape Chutney and Arran Oatcakes  
£5.50

**Traditional Cullen Skink:** Scottish Soup made with Smoked Haddock, Ham and Potatoes  
£5.75

Seasonal Fruit Platter with Peach Sorbet and Compote of Fresh Berries (v)  
£5.50

Traditional Prawn Cocktail with a Marie Rose Sauce  
£5.50

Grilled Goats Cheese with Red Onion Marmalade and served with an Apple and Celery Salad (v)  
£5.25

Tempura of Chicken or Tiger Prawn or Vegetable served with a Sweet Chilli and Oriental Dipping Sauce  
£5.75 / £5.75 / £5.50

Steamed Shetland Mussels served with either White Wine, Garlic and Cream  
or a Thai Curry and Coconut Cream both served with Garlic Bread  
£5.95

Classic Grilled Chicken Caesar Salad (with or without Anchovies)  
served with Garlic Croutons, Parmesan Shavings and Caesar Dressing  
£5.75

Pan Fried Scallops with Stornaway Black Pudding, Crisp Parma Ham and Asparagus Spears  
£8.50

Tower of Haggis, Mashed Potatoes and Turnip Puree with a Whisky Sauce  
£5.25

Homemade Soup of the Day  
£5.25

Baked Mushrooms with Garlic and Bacon (can be done without) with a Mixed Cheese Glaze and Garlic Bread  
£5.50

Smoked Salmon Slice coated in Pinhead Oatmeal and served with a Malt Whisky Cream Sauce  
£6.50

**Gluten Free and Vegetarian Menus Available**

## Salads

Poached Salmon Salad with a Marie Rose Sauce and Boiled Potatoes  
£10.95

Chargrilled Chicken Salad with Honey Glazed Cashew Nuts, Ayrshire Bacon and Smoked Applewood Cheddar  
£10.50

Smoked Salmon and Prawn Cornets Salad with a Red Pepper Dressing and Sauté Potatoes  
£10.50

Steak Salad with Caramelised Onions and Balsamic Dressing and Sauté Potatoes  
£11.25

Tempura of Chicken or Tiger Prawn or Vegetable served with a Sweet Chilli and Oriental Dipping Sauce  
£12.50 / £12.50 / £11.50

Poached Pear, Walnut and Dunsyre Blue Cheese Salad with Raspberry Vinaigrette (v)  
£10.50

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## Main Courses

Pan Seared Lamb's Liver with Bacon, Black Pudding, Caramelised Shallots and Red Wine Jus  
£10.95

### Our "Famous" Coconut Chicken

Breast of Chicken stuffed with Banana and Bacon, coated in Coconut and served with our own Curry Sauce  
£10.95

Beer Battered Haddock served with Chunky Chips and Mushy Peas  
£10.95

Breast of Chicken with Chorizo Sausage, Brie with Sunblushed Tomato and Mascarpone Sauce  
£10.95

Pan Fried Peppered Trio of Meats with a Light Peppercorn Sauce  
£11.95

Traditional Haggis, Neeps and Tatties  
£10.95

Moroccan Spiced Lamb with Coriander Rice and Sour Cream  
£11.50

Chargrilled Chicken and Chestnut Mushroom Penne Pasta with Garlic Bread  
£10.95

Grilled Fillet of Cod, Creamed Cabbage and Topped with a Herb Crumb  
£11.95

Smoked Haddock, Pea and Salmon Gratin with Pomme Puree and Steamed Broccoli  
£11.95

Pan Fried Sea Bass with Tiger Prawns, Asparagus Spears, Pineapple and Coriander Salsa  
£12.95

## From The Chargrill

Chargrilled Ribeye or Sirloin or Fillet  
*All Steaks are served with Tomato, Portabella Mushroom, Potatoes and Onion Rings*  
£18.95 / £19.95 / £22.95

Classic Steak Burger with Lettuce, Tomatoes, Onion Rings, Dill Pickle Mayonnaise and Relish  
£11.50

## Side Orders

Garlic Bread  
£2.50

French Fries  
£2.00

French Fries with Cajun Spice  
£2.00

Bowl of Seasonal Vegetables  
£1.95

Onion Rings  
£1.95

Mixed or Green Salad  
£1.95

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## Sweets

Sticky Toffee Pudding served with "Cookies and Cream" Ice Cream and Butterscotch Sauce  
£5.50

Peach and Vanilla Panna Cotta with Crisp Butter Shortbread and Lemon Ice Cream  
£5.50

Baileys and White Chocolate Cheesecake with Gingerbread Ice Cream  
£5.50

Summer Fruit Pavlova with Mango Chantilly Cream, Summer Berries and Raspberry Yoghurt  
£5.50

Glazed Lemon Tart with Crème Anglaise  
£5.50

## Chocolate Fondue

House Speciality (Serves Two)  
£10.95

Selection of Local Cheeses with Grapes, Arran Oatcakes and Plum Chutney  
£7.95

Banoffee Pie with Chocolate Sauce and Toffee Fudge Ice Cream  
£5.50

## Carrick Lodge Coupes

£6.25

### Sticky Toffee Coupe

Sticky Toffee Pudding with Butterscotch Sauce, Toffee Fudge Ice Cream, Chantilly Cream and Chocolate Ice Cream

### Summer Fruit Trifle Coupe

Vanilla Sponge, Jelly, Crème Anglaise, Crushed Meringue and Cherry Ripple Ice Cream

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## Tea and Coffee

Freshly Ground Coffee £1.95

Espresso £2.15

Cappuccino £2.15

Tea £1.95

Latte (Hazelnut, Vanilla or Cinnamon) £2.15 / £2.25

Hot Chocolate £2.25

Liqueur Coffee £4.25

## After Dinner Drinks List

### Whisky

Lagavulin 16yr	Glenfiddich 12yr	Jura 10 yr
Dalwhinnie 15yr	Balvennie 12yr	Ardbeg 10yr
Highland Park 12yr	Glenlivet 12yr	Glenmorangie 10yr
Bunahabbin 12yr	Craggenmore 12yr	Glencoyne 10yr
Bowmore 12yr	Macallan 12yr	Talisker 10yr
	Laphroig 10yr	

### Liqueurs

Disarrono	Tia Maria
Cointrea	Benedictine
Baileys	Gran Marnier
Glavya	Sambuca
Drambuie	Calvados

### Port

Cockburns Fine Ruby	Taylors Late Bottled Vintage
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~ ALL £3.50 ~