

FESTIVE MENU

Two courses
Three courses

22.00 £
27.00 £

STARTERS

Quayside prawn cocktail, avocado & rye bread
Roast tomato soup, pesto & cheesy sourdough
Chicken liver pate, autumn fruit chutney & brioche
Hot roast smoked salmon, salmon terrine, caper & Arran mustard mayo
Beetroot hummus, feta, pomegranate, artichoke & flat bread
Hog roast sausage roll, celeriac slaw & piccalilli

MAINS

Stuffed turkey breast, slow cooked leg, cranberry chutney & all the trimmings
Grill of the day, served with fried egg, chips, garlic mushroom & pepper sauce (£5 sup.)
200g Steak Burger, relish & chips (add cheese or bacon £1 each)
IPA battered haddock & chips, tartare sauce & crushed peas
Twice salt-baked Woody's potato, Blue Murder cheese, onion chutney, smashed peas & basil creme fraiche
Bleedin' Meat Vegan Burger, relish & chips
Braised beef shin, anna potato, stem broccoli & parsley salsa
Hake, garlic butter, sweetcorn & potato chowder

DESSERTS

Traditional Christmas pudding, brandy sauce & cinnamon ice cream
Sticky toffee pudding, caramel sauce & traditional ice cream
Rocky road cheesecake & chocolate ice cream
Arran Dairies ice cream selection
Coconut rice pudding & raspberry ripple ice cream
Lemon drizzle cake, prosecco sorbet & berry compote

This is a disposable, single use menu & will be recycled after use.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

