

starters

homemade soup of the day (ga,df) served with crusty bread	£ 3.75
cajun prawns (df) lightly battered king prawns topped with roasted chilli & onion, lime & coriander mayo	£ 6.50
crispy vegetable (v) combo	£ 4.95 £ 6.50
ham, egg & chips (gf) ayrshire ham hock, rustic mayonnaise & sweet potato crisps	£ 6.50
smoked chicken & watercress salad (gf) granny smith apple chutney & blueberry dressing	£ 6.95
orange cured fillet of Scottish salmon (gf) soft herb curd, crunchy fennel & balsamic reduction	£ 6.25
Arran mist and walnut tart (v) pickled beetroot & rocket salad	£ 4.95
haggis nachos haggis, Arran mustard cheddar, red onion marmalade & sour cream	£ 4.50
salsa nachos (gf) sour cream & Arran cheddar	£ 3.95

	small	med	main
island black pudding & chorizo salad fine beans, roasted peppers & a deep fried poached egg	£ 5.50	£ 7.95	£ 9.50
cruise classic caesar salad (va) crisp baby gem lettuce leaves, smoked pancetta lardons, parmesan cheese, anchovies, crisp croutons & caesar dressing	£ 5.50	£ 7.95	£ 9.50
add smoked chicken breast	£ 5.95	£ 9.50	£ 10.95
add Argyll hot smoked salmon	£ 5.95	£ 9.50	£ 10.95
super salad (gf, v) quinoa mix, hummus, edamame, peas, cucumber, tomato, omega sprills, beetroot, salad mix, parsely and lemon, finished with a seasonal dressing	£ 5.50	£ 9.50	£ 10.50
Auchrannie sharing platter (ga) Argyll hot smoked salmon, Argyll smoked salmon selection of Arran cheese, Arran chutney, balsamic dressing, olive oil, crusty bread	starter serves 2	£ 15.95	
crusty bread and Arran oaties	main serves 1	£ 15.95	
	serves 2	£ 25.95	
cruise antipasto salad (ga) salami, mortadella, parma ham, mozzarella, marinated olives and sunblushed tomatoes with olive oil & balsamic dressing, served with a crusty ciabatta	starter serves 1	£ 6.45	
	main serves 1	£ 10.95	
	serves 2	£ 21.50	

pizzas & solas pizzas (la)

12" traditional homemade thin pizza bases. Solas pizzas are traditional 12" pizzas with the centre removed and filled with tomato & red onion salad making them 30% lighter than a standard pizza

traditional cheese (v) herb & tomato sauce topped with fresh basil leaves, mozzarella and cheddar cheese	£ 8.95
crisp pancetta, smoked chicken, cherry tomato and vinci olives topped with mozzarella	£ 11.95
meat feast chorizo, Ayrshire bacon, hand carved ham, salami and pepperoni with mozzarella cheese and herb & tomato sauce	£ 11.75
buffalo mozzarella & wild mushroom (v) finished with white truffle oil	£ 11.95
Argyll hot smoked salmon & crayfish caramelised red onion & capers	£ 11.95
"Goatfell Haggis" with onion chutney with Arran mustard cheddar, mozzarella and caramelised red onion chutney	£ 10.95
why not build your own pizza	
additional toppings bacon, haggis, smoked chicken, pancetta, ham, salami, chorizo, pepperoni, red onion, pineapple, mushroom, jalapeños, olives, truffle oil	£ 0.95

pasta & risotto

parpedelle with smoked chicken (ga) cherry tomato & baby spinach in a white wine sauce with parmesan shavings & garlic bread	£ 13.95
conchiglie pasta, roasted butternut squash (ga,v) crushed garlic & red chilli flakes finished in a light tomato sauce with parmesan shavings & garlic bread	£ 10.95
smoked Argyll salmon & asparagus risotto (gf) shredded baby leeks topped with a rocket & parmesan salad, served with garlic bread	£ 12.50
wild mushroom & garden pea risotto (gf,v) topped with wilted spinach, rocket & parmesan salad, served with garlic bread	£ 11.50
why not enhance your pasta or risotto from the following?:	
pan roasted chicken breast	£ 5.95
fillet of salmon	£ 5.95
garlic king prawns x 5	£ 5.25
pancetta	£ 3.50

main courses

fish & chips (la, ga) fresh North Sea haddock in a light Arran ale batter with rustic chunky chips, mushy peas, lemon wedge and tartare sauce <i>lighter option with plain grilled haddock and boiled potatoes</i>	single	£ 9.95
	double	£ 14.90
charred fillet of Scottish salmon (gf) crushed coriander potatoes, fricassee of pancetta, peas & baby gem lettuce		£ 14.50
classic cruise burger 100% prime scotch beef blended together with a hint of onion relish with rustic fries, fresh salad tomato & gherkin in a soft flour roll topped with your choice of: the world's best extra mature Torrylinn cheddar or jalapeno peppers and sliced Arran chilli cheese		£ 12.50
Arran butcher's prime scotch 8oz sirloin steak (ga) chargrilled with flat cap mushrooms, vine tomato, rustic chips or creamed rooster potatoes		£ 21.00
Arran butcher's prime scotch 8oz ribeye steak (ga) chargrilled with flat cap mushrooms, vine tomato, rustic chips or creamed rooster potatoes		£ 21.00
add your choice of steak sauce: Arran blue cheese, garlic & herb butter or peppercorn		£ 1.95
braised belly of Ayrshire pork black pudding & chorizo risotto, wilted spinach & pork scratching		£ 12.95
Arran mustard glazed supreme of chicken creamed rooster potatoes, saute greens, caramelised onion puree & a woodland mushroom jus		£ 12.95
sweet potato & courgette fritters rocket & parmesan salad, tomato, chilli & sweetcorn salsa		£ 9.95
fillet of North Sea cod (gf) saute new potatoes with cherry tomato, vinci olives & capers with a crayfish & parsley sauce		£ 16.95
pan roast rump of Highland lamb (ga) potato fondant, roast chantenay carrots, aubergine puree & thyme scented jus		£ 16.95
oven roasted portobello mushroom (v) topped with a roast vegetable & pine nut crumble in a roast tomato sauce		£ 12.50
Thai curry with lemongrass and lime (gf) jasmine rice & fried greens		£ 13.95
	chicken	£ 13.95
	salmon	£ 13.95
	king prawns	£ 14.95
	quorn (v)	£ 11.95
	vegetables (v)	£ 10.90
fajitas pan fried onions and peppers served with soured cream, red pepper relish, Arran cheddar & salad and flour tortilla		£ 13.95
	chicken	£ 13.95
	quorn (v)	£ 11.95
	vegetables (v)	£ 10.95

side orders

rustic skin on fries (g)	£ 3.25
spicy wedges	£ 3.50
rocket & parmesan & balsamic salad (ga)	£ 3.95
cherry tomato, red onion & pearl mozzarella salad (g)	£ 3.95
garlic bloomer	£ 2.45
garlic bloomer with cheese	£ 2.95
chargrilled vegetables balsamic glaze (gf)	£ 3.20
ciabatta with balsamic & olive oil	£ 2.95

to finish...

sticky toffee pudding served piping hot with a scoop of traditional Arran Dairies ice cream	£ 5.75
chocolate mousse crushed hazelnut brittle & traditional Arran Dairies ice cream	£ 5.95
trio of Arran Dairies ice cream (ga) three scoops of Arran Dairies ice cream - choose from: traditional, luxury double chocolate, strawberry or mint choc chip served with a choice of: strawberry, white chocolate, raspberry or dark chocolate sauce.	£ 4.95
cappuccino creme brulee (gf) topped with Arran Gold cream & dark chocolate truffles	£ 5.95
iced yoghurt & red berry parfait (ga) vanilla poached plums & soft custard cookies	£ 5.95
warm raspberry & almond tart lemon curd & raspberry ripple ice cream	£ 5.95
cruise ice cream sundae (ga, va) a scoop of traditional, strawberry and luxury double chocolate Arran Dairies ice cream topped with mixed berries, mini marshmallows, loads of cream and drenched in raspberry sauce	£ 5.50
Arran cheese board (ga) Arran blue, Arran mist, oak smoked cheddar, mustard cheddar, chilli cheddar, island herb cheddar served with Paterson's of Arran chutney and Arran oaties	£ 7.95

liqueur coffees

gaelic coffee freshly ground espresso coffee with Lochranza whisky topped with whipped cream	£ 5.35
Auchrannie coffee freshly ground espresso coffee with Arran Gold whisky liqueur topped with whipped cream	£ 5.80
highland coffee freshly ground espresso coffee with Drambuie topped with whipped cream	£ 6.50
calypso coffee freshly ground espresso coffee with Tia Maria topped with whipped cream	£ 5.45
Irish coffee freshly ground espresso coffee with Jamesons whiskey topped with whipped cream	£ 5.60



Scottish Family Restaurant of the Year 2012

v = vegetarian va = vegetarian option available ga = gluten free option available la = lighter option available df = dairy free option available

it is our policy to source produce as locally as possible. all beef is 21 day hung, and eggs are free range.