

## starters

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

	small	med	main
<b>island black pudding &amp; chorizo salad</b> fine beans, roasted peppers & a deep fried poached egg	<b>£ 5.50</b>	<b>£ 7.95</b>	<b>£ 9.50</b>
<b>cruise classic caesar salad (va)</b> crisp baby gem lettuce leaves, smoked pancetta lardons, parmesan cheese, anchovies, crisp croutons & caesar dressing	<b>£ 5.50</b>	<b>£ 7.95</b>	<b>£ 9.50</b>
add smoked chicken breast	<b>£ 5.95</b>	<b>£ 9.50</b>	<b>£ 10.95</b>
add Argyll hot smoked salmon	<b>£ 5.95</b>	<b>£ 9.50</b>	<b>£ 10.95</b>
<b>super salad (gf, v)</b> quinoa mix, hummus, edamame, peas, cucumber, tomato, omega sprills, beetroot, salad mix, parsely and lemon, finished with a seasonal dressing	<b>£ 5.50</b>	<b>£ 9.50</b>	<b>£ 10.50</b>
<b>Auchrannie sharing platter (ga)</b> Argyll hot smoked salmon, Argyll smoked salmon selection of Arran cheese, Arran chutney, balsamic dressing, olive oil, crusty bread	<b>starter serves 2</b>	<b>£ 15.95</b>	
	<b>starter serves 4</b>	<b>£ 25.95</b>	
	<b>main serves 1</b>	<b>£ 15.95</b>	
	<b>serves 2</b>	<b>£ 25.95</b>	
<b>cruise antipasto salad (ga)</b> salami, mortadella, parma ham, mozzarella, marinated olives and sunblushed tomatoes with olive oil & balsamic dressing, served with a crusty ciabatta	<b>starter serves 1</b>	<b>£ 6.45</b>	
	<b>main serves 1</b>	<b>£ 10.95</b>	
	<b>serves 2</b>	<b>£ 21.50</b>	

## 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

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

## pasta & risotto

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

## main courses

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

## dinner menu

### side orders

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

### to finish...

<b>sticky toffee pudding</b> served piping hot with a scoop of traditional Arran Dairies ice cream	<b>£ 5.75</b>
<b>chocolate mousse</b> crushed hazelnut brittle & traditional Arran Dairies ice cream	<b>£ 5.95</b>
<b>trio of Arran Dairies ice cream (ga)</b> 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.	<b>£ 4.95</b>
<b>cappuccino creme brulee (gf)</b> topped with Arran Gold cream & dark chocolate truffles	<b>£ 5.95</b>
<b>iced yoghurt &amp; red berry parfait (ga)</b> vanilla poached plums & soft custard cookies	<b>£ 5.95</b>
<b>warm raspberry &amp; almond tart</b> lemon curd & raspberry ripple ice cream	<b>£ 5.95</b>
<b>cruise ice cream sundae (ga, va)</b> 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	<b>£ 5.50</b>
<b>Arran cheese board (ga)</b> Arran blue, Arran mist, oak smoked cheddar, mustard cheddar, chilli cheddar, island herb cheddar served with Paterson's of Arran chutney and Arran oaties	<b>£ 7.95</b>

### liqueur coffees

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



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.