



## ORANGERY RESTAURANT

### WELCOME

Nestled between fertile farmland and abundant seas our brigade of talented chefs are spoilt for choice from Scotland's larder.

Wherever possible we aim to support small producers, local farmers and fishermen and in doing so bring some of the best and freshest produce available to your plate.

As you look out over the Firth of Clyde you will understand why seafood takes a leading role in our menu. The freshest cod, hake, turbot, brill, dover sole and lemon sole come to us directly from the trawler, not to mention some of the best langoustines you will ever find. The trawler, the "Spes Bona", or "Good Hope", fishes the Firth of Clyde from Troon and we hope you enjoy their latest catch during your visit.

If seafood is not your preference you will be delighted to learn that we use an award winning Ayrshire butcher to offer a large selection of meat based dishes too. Our premium quality steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

Our hugely popular plant based menu has been reinvented again and offers dishes that would tempt the most committed carnivore and leave nobody disappointed. With a range of healthier and more sustainable options this is food that does good as well as tasting great.

Our kitchen brigade have been working hard behind the scenes, testing dishes and techniques to bring you a fresh and exciting menu. We have created a range of dishes that make the wonderful produce the main event, cooked with the greatest of care and presented with subtle creativity. With ingredients so good, such as seafood directly from the boat to your plate all we need to do is add a little heat and an occasional interesting twist or technique.

On behalf of everyone at Seamill Hydro, from the team serving delicious food to the team creating it and all the other people behind the scenes making it possible, we would like to express our deepest gratitude to you for choosing to dine at the Orangery restaurant.



Indicates a vegan option is available, please ask your server. Dish may be slightly different to menu.



Indicates a gluten free\* option is available, please ask your server. Dish may be slightly different to menu.

#### Allergy Advice

If you have an allergy please inform your server, when ordering your server will repeat back to you that the dish is to be free of the specified allergen(s). When your dish is served your server will confirm the dish is free from the specified allergen(s). Please double check with your server if these allergy control measures are not followed. Please note that our kitchen uses a wide range of allergens and although care is taken trace amounts may be present in any dish. Extensive allergen ingredient list is available upon request.

\*Free of gluten containing ingredients, due to production methods trace amounts may be present.

## STARTERS

<b>Breaded Ballochmyle brie</b> with a smoky tomato gazpacho dressing, seared apple and a chicory and pea shoot salad	£9.95
<b>Grilled confit belly pork</b> with local langoustine served on a curried cauliflower purée and pickled radish	£10.95
<b>Clyde caught crab claws</b> with a saffron and basil mayo and toasted sourdough bread	£9.95
<b>Sausage, egg and chips</b> Warm Morteau sausage with soft boiled egg and crispy straw potato served with pickled shallots and an Arran mustard and parsley sauce	£9.95
<b>Trio of melon Parisienne</b> in an orange and basil soup with a Cointreau sorbet and fresh lemon balm	£8.25
<b>Chicken liver parfait</b> with a pickled apple and cider jelly, Calvados infused raisins, caramelised apple puree, crisp crostini and a shallot and broadleaf parsley salad	£9.25
<b>Steamed mussels</b> in a white wine, garlic and shallot cream served with crusty bread	£10.95
<b>Lightly spiced fishcakes</b> served with an Asian slaw, curried mayonnaise, chopped peanuts and Pak choi	£9.50
<b>Cullen Skink</b> a traditional smoked haddock soup with potato and Ayrshire bacon	£9.50
<b>Soup of the day</b> served with a crusty bread roll	£5.75
<b>Oak smoked Scottish salmon</b> simply served with caper berries, lemon verbena, brown bread and a whipped seaweed butter	£11.25



Allergy Advice



There is a separate gluten free\* menu on the inside back page of this menu folder.

## MAIN COURSES

<b>Roast fillet of seabass</b> on a light butter bean, shellfish and fine herb cassoulet with pancetta crisp and foraged sea vegetables	£19.95
<b>Roast rump of local lamb</b> with wilted spinach, feta cheese, fine bean fricassée, pomme purée and rich pan juices	£21.95
<b>Today's seafood selection</b> seasoned with a freshly made Thai curry style paste with chillies, ginger and lemongrass bound in a coconut broth and served with fresh vegetables and rice noodles	£26.95
<b>Ayrshire ham glazed with hot honey and thyme</b> served with parsley potatoes, buttered local greens, fried capers and a tarragon emulsion	£17.95
<b>Beer battered fillet of cod</b> simply served with homemade tartare sauce, pickled onions, lamb's lettuce and fries	£18.95
<b>Slow braised chicken and leek pie</b> bound in a rich Arran mustard and chicken velouté topped with crisp butter puff pastry and served with pomme purée and buttered savoy cabbage	£17.95
<b>Poached salmon salad</b> with crayfish and prawn Marie Rose, new potato salad, coleslaw, soft boiled hen's egg, fresh lemon and brown bloomer bread	£18.95
<b>Roast fillet of pork wrapped in Serrano ham</b> filled with a lemon and rosemary mousse served with rapeseed crushed potatoes, sprouting broccoli, roquito pepper pearls and a tomato and roasted pepper coulis	£19.25
<b>French trimmed breast of chicken</b> and crispy fried confit wing served with a rich truffle cream, oyster mushroom, petit pois a la Francaise, charred Borettane onion, and Parmentier potatoes	£18.95
<b>Tandoori spiced breast of chicken salad</b> with Asian style slaw, curried potato salad, crispy shallots and a tamarind sauce	£16.95

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## 21 DAY AGED STEAKS

Sourced from an award winning Ayrshire butcher our steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

All steaks served with a field mushroom topped with caramelised onions and a bone marrow crumb, charred tomato, lambs lettuce and hand cut chips

10oz Pavé rump	£31.95
10oz Sirloin	£34.95
10oz Ribeye	£39.95
Add your choice of sauce from peppercorn, diane, red wine, béarnaise or garlic, chilli and rosemary butter	£4.95
Add three whole Scottish langoustines in garlic butter	£9.95



Allergy Advice



All steaks can be served free from gluten containing ingredients, please inform your server when ordering. All sauces are free from gluten containing ingredients.

## PLANT BASED

### STARTERS

- Chestnut mushroom pate** £8.25  
with caramelised onion chutney, Calvados infused golden raisins and garlic sourdough
- Crispy fried tofu lettuce wrap** £8.75  
with marinated mango, chopped peanuts and a fermented soya bean and red pepper dressing
- Sicilian rice balls** £7.95  
crispy fried in a Prosociano crumb with roquito peppers and an oven roasted tomato and basil dipping sauce
- Poppadom crisps** £8.95  
with butter bean curry, lime pickle and fresh chilli, finished with fresh tomato and coriander
- Hummus bruschetta** £8.50  
topped with garlic and lemon chickpeas, sun blushed tomato, pickled red onion and a dukkha dressing

### MAIN COURSES

- Cauliflower gnocchi** £15.75  
with pan seared mushrooms, caramelised vegetables and a rocket pesto
- Garlic and rosemary scented celeriac steak** £16.25  
with hand cut chips, charred plum tomato and an onion jus
- Portobello mushroom Kiev filled with garlic creamed leeks** £15.50  
served Parmentier potatoes, and a green bean and red onion fricassée
- Sri Lankan Jackfruit curry** £15.75  
with rice pilaf, spiced onion relish, fresh coriander and warm flat bread
- Creamy braised leek and chestnut mushroom pie** £15.75  
with mustard mash, celeriac puree and sprouting broccoli

Allergy Advice



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## GLUTEN FREE\*

### STARTERS

Grilled confit belly pork and langoustine with curried cauliflower purée and radish	£10.95
Clyde caught crab claws with a saffron and basil mayo and crusty bread	£9.95
Morteau sausage, soft boiled egg and crispy potato	£9.95
Trio of melon with orange and basil soup, Cointreau sorbet and lemon balm	£8.25
Chicken liver parfait, apple cider jelly, Calvados infused raisins and apple puree	£9.25
Moules marinière served with crusty bread	£10.95
Soup of the day served with a fresh bread roll	£5.75
Smoked salmon, caper berries, lemon verbena, brown bread, seaweed butter	£11.25

### MAIN COURSES

Roast fillet of seabass on a butter bean and shellfish cassoulet with pancetta crisp	£19.95
Roast rump of local lamb, spinach, feta cheese, fine bean fricassée, pomme purée	£21.95
Today's seafood selection, Thai curry style with fresh vegetables and rice noodles	£26.95
Honey glazed Ayrshire ham, parsley potatoes, greens, capers, tarragon emulsion	£17.95
Poached salmon salad, crayfish and prawn Marie Rose, potato salad, soft boiled hen's egg, fresh lemon and brown bread	£18.95
Pork fillet wrapped in Serrano ham and filled with lemon and rosemary mousse served with crushed potatoes, sprouting broccoli, tomato and pepper coulis	£19.25
Breast and confit wing of chicken with a truffle cream, oyster mushroom, petit pois a la Francaise, charred Borettane onion, and Parmentier potatoes	£18.95
Battered fillet of cod simply served with homemade tartare sauce, pickled onions, lambs lettuce and fries	£18.95
Tandoori spiced breast of chicken salad with Asian style slaw, curried potato salad, crispy shallots and a tamarind sauce	£16.95

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topped with garlic and lemon chickpeas, sun blushed tomato, pickled red onion and a dukkha dressing

### MAIN COURSES

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with pan seared mushrooms, caramelised vegetables and a rocket pesto
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with hand cut chips, charred plum tomato and an onion jus
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served Parmentier potatoes, and a green bean and red onion fricassée
- Sri Lankan Jackfruit curry** £15.75  
with rice pilaf, spiced onion relish, fresh coriander and warm flat bread
- Creamy braised leek and chestnut mushroom pie** £15.75  
with mustard mash, celeriac puree and sprouting broccoli

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## SIDE ORDERS

Fries	£4.50
Cajun fries	£5.50
Salt and chilli fries	£5.50
Truffle and Parmesan fries	£5.50
Buttered new potatoes	£5.00
House salad	£5.00
Beer battered onion rings	£5.50
Green vegetables topped with Parmesan	£6.00



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