

Food at the Inn

HOUSE APERITIF

Aperol Spritz	£9.45
Gin Fizz - <i>Passionfruit, Lemon, White Peach, Raspberry or Mediterranean Orange</i>	£9.95
Kir Royal, Chambord, House Prosecco, Agave	£10.95
Non Alcoholic Aperol Spritz	£8.45

STARTERS

SOUP	£7 (gfo) (veo) (1,2)
Lentil Soup, inn-made bread & butter	
PORK BELLY	£9 (1,2,12,13)
Crispy Pork Belly, sesame, soy & honey glaze	
BEETROOT SALAD	£8 (gf) (ve)
Pickled beets, kohlrabi, dill, mint and toasted pumpkin seed.	
CAULIFLOWER FRITTERS	£9 (gf) (ve) (12,13)
Korean Fried Cauliflower, gochujang spicy sauce, sesame	

MAINS

FISH & CHIPS	£23 (gf) (5)
Battered Peterhead smoked Haddock, Inn-chips, pea puree, grilled lemon	
BRISKET BURGER	£22 (1,2,4,7,13)
Pulled Scottish beef brisket, sriracha BBQ sauce, gem lettuce, sauerkraut, Emmental, charred brioche bun, fries	
SAUSAGE & MASH	£20 (gf) (1,2,4,7,9,13)
Puddledub of Fife pork sausages, creamy Isle of Arran mustard mash, red onion gravy	
CAMEMBERT	£22 (v) (7,14)
Baked Camembert, rosemary, honey, baby potatoes, cornichons, crusty bread	
ROAST CHICKEN	£23 (gf) (4,7,9)
Roast Chicken, Inn Chips, garlic butter, Aioli and dressed leaves.	
CURRY	£19 (ve) (1,2,12)
Roast sweet potato, tenderstem, fragrant Goan sauce, steamed rice, poppadom, spiced red onions	

DESSERT

BROWNIE	£8 (gf) (ve) (10,13)
Warm chocolate brownie, Jude's ice cream, chocolate sauce	
ICE CREAM	£7 (veo) (2,4,7)
Isle of Arran traditional milk ice cream, or Judes vegan vanilla	
Inn berry sauce, wafer	
AFFOGATTO	£8 (gfo) (4,7)
Hot Espresso and Whisky over Isle of Arran Ice Cream, savoiardi	

SIDES

	£4.50
Inn Made Chips, Skinny Fries, Grilled Broccoli and Potatoes, Inn Bread and EVOO, Dressed Leaves	

HOUSE DIGESTIVES

<i>Glavya - Traditional whisky, orange and honey liqueur</i>	£4.30
<i>Benedictine - French Herbal liqueur</i>	£4.10
<i>Magnum - Scottish Malt Whisky Creme 'Baileys but better!' 50ml</i>	£5.00
<i>Quinta Del Rosa - 20 year old Tawney Port 50ml</i>	£9.80
<i>Remey Martin V.S.O.P - Champagne Finish Cognac</i>	£8.00

ALLERGENS

Please let us know of any dietary requirements or allergens prior to ordering.

[1] celery [2] cereals (gluten) [3] crustaceans [4] eggs [5] fish [6] lupin [7] milk [8] molluscs [9] mustard [10] nuts [11] peanuts [12] sesame [13] soya [14] sulphites

V Vegetarian Ve Vegan (o) Option