

Package Menu

Mains	Goz Scottish venison burger, oak smoked Arran Cheddar, garlic aioli, fries Goz Scotch beef burger with haggis, local Cheddar, whisky peppercorn sauce, fries Char grilled chicken tikka stack burger, curried focaccia, spiced onions, raita and Frence Battered haddock, chips, tartare sauce, garden salad, lemon Fillet of seabass, crushed potatoes and mussels with white wine, cherry tomatoes and che Rigatoni wild mushroom, pea, parmesan and truffle ● Braised feather blade of beef shallots, chestnut mushroom, pancetta and glazed carrot, buttered mash red wine sauce Smoked haddock, bacon and leek tagliatelle with a white wine cream and chive sauce Roasted sweet potato and red lentil dahl, saffron rice and chapati ● Pan roast chicken, celeriac and potato daupinois, wild mushrooms, chicken jus	norizo
Grill	8oz 28 day aged Scotch rib-eye (local grass fed black Angus beef) served with wild mushrooms, skinny fries, dressed watercress salad	£15 supplement
Additions	Two Troon Bay langoustines Three pan fried west coast scallops	£10.00 £12.00
Sauces	Whisky & peppercorn Garlic & herb butter ♥ Béarnaise ♥ Red wine jus	£3.50 £3.50 £3.50
Sides	Aged parmesan & chilli fries Skinny fries Onion rings Sweet potato fries House salad Local vegetables	£4.95 £4.00 £4.50 £4.50 £4.50
Desserts	Selection of chefs gelatos © Sticky toffee pudding, ice cream © Chocolate crème brûlée, raspberries and shortbread © Cranachan, Scottish raspberries, cream, toasted oats & malt whisky © Banana & peanut parfait, candied hazlenut, salted caramel © Selection of Scottish cheeses ©	£2.50 supplement

ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



