

Brunch

10am - 2pm

Something Lighter

Morning roll
One item £5.50 | Two items £6.50
Your choice of: Campbells square sausage,
Ramsay of Carluke bacon, fried egg,
Ramsay of Carluke haggis, Stornoway black pudding
or tattie scone

**Scottish smoked salmon
and scrambled eggs £11**

**Warm croissant, whipped butter
& Tiptree jam £4**

**Scone, clotted cream
& Tiptree jam £4**

Hot drinks

Espresso £4
Double Espresso £4.75
Macchiato £4.75
Americano £4.75
Cappuccino £4.75
Latte £4.75
Hot chocolate £4.50
Pot of tea £3.90
English Breakfast tea £3.90
Selection of infusions £3.90

**Buttermilk fried chicken,
fermented chilli maple syrup & waffles £10**

**Sticky toffee waffles,
maple butterscotch, biscuit crumb
& clotted cream (v) £8**

**Croissant & cinnamon pain perdu
blueberry compote & clotted cream (v) £8**

Double Lorne smash burger £13
Lorne sausage, fried egg, tattie scone, bacon jam, fried onions,
burger sauce hollandaise in a brioche bun

**Crushed avocado,
baby plum tomato & harissa salsa,
sourdough, feta (ve) £12**

Full Scottish breakfast £16
Campbells Lorne sausage, Ramsay of Carluke bacon and haggis,
tomato, mushroom, tattie scone, Stornoway black pudding,
free-range fried egg, baked beans, toasted sourdough

**King prawn
chorizo & tomato, confit garlic, sourdough £12**

Eggs Benedict

Buttered toasted muffin, poached eggs and hollandaise.

Add one item £12 | Add two items £14
Your choice of: Campbells Lorne sausage,
Ramsay of Carluke bacon, Ramsay of Carluke haggis,
Stornoway black pudding, tattie scone,
smoked salmon or crushed avocado

Cocktails

Mojito £11.75
Havana Club 3-year-old rum, sugar syrup,
mint, soda water, lime juice

French Martini £12.25
Absolut vodka, Chambord, pineapple juice

Pornstar Martini £12.75
Absolut Vanilla vodka, Passoã liqueur, lemon juice,
vanilla syrup, passion fruit purée, pineapple juice, Prosecco

Espresso Martini £12.75
Absolut Vanilla vodka, Kahlúa, espresso, vanilla syrup

Bloody Mary £13.00
Absolut vodka, tomato juice, lemon juice,
Worcestershire sauce, Tabasco, salt, pepper

Sparkling Cocktails

Classic Champagne Cocktail £15.50
Courvoisier VS Cognac, brown sugar,
Angostura bitters, Champagne

Bellini £12.25
Peach or strawberry purée, Prosecco

Kir Royale £12.75
Crème de cassis, Champagne

Aperol Spritz £12.75
Aperol, Prosecco, soda water

(v) vegetarian | (ve) vegan

Food allergies and intolerances: all menu items are created in an environment where other allergens are present. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Champagne Central

Starters

Whipped feta £8
charred peppers, sauce vierge house focaccia (ve)

Smoked haddock & nduja croquette £8.50
raw fennel, caper & samphire salad, sun blushed tomato coulis

Haggis fritters £7
mushroom ketchup, celeriac remoulade

Pomme dauphine £6
Isle of Mull cheddar, chives (v)

King prawn £12
chorizo & tomato, confit garlic, sourdough

Soup of the day £5.50
house focaccia (v)

Sharing Plates

Scottish cheese selection £15
Arran fruit chutney, oaties & pickles

Sliced coppa £10
roquette, parmesan & balsamic onion

Rosemary & sea salt focaccia (ve) £6.50
confit garlic oil, balsamic

Gordal olives & guindillas (ve) £6.50

Salt & chilli cashews (ve) £5

Mains

Chicken schnitzel £16
garlic & herb butter, baby gem, parmesan, Caesar dressing

Slow braised lamb shoulder £19
pommes dauphine, tender stem broccoli, red wine reduction

Roast fillet of salmon £18
butternut squash risotto, samphire & kale gremolata

Burrata £15
harissa dressed confit potato, beetroot & plum tomato

Coffee baked celeriac £10
herb hummus, golden raisin & caper dressing, toasted seeds

Grill

10oz beef ribeye £38
roquette & parmesan salad, skin on chips, green peppercorn or bearnaise sauce

Steak frites £23
beef sirloin, chips & peppercorn sauce

Venison burger £18
bacon jam, Mull cheddar, celeriac slaw, crisp gem, brioche, skin on chips

Sides

Skin on chips £5
fermented chilli & gherkin relish

Garlic & herb buttered confit potatoes £5

Tender stem broccoli £6.50
sour cream ranch, toasted seeds

Desserts

Sticky toffee pudding £7
traditional Arran ice cream & maple butterscotch

Croissant pain perdu £6
tiramisu cream, chocolate soil

Black Forest cherry £11
dark chocolate mousse, griotine cherry compote, chocolate brownie

Cashew & sunflower baklava £9.50
raspberry & rose gel, raspberry sorbet (ve)

Selection of traditional Arran dairies ice cream £5.50

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