



# Dinner

## A LITTLE TASTER

<b>Freshly baked bread</b> <span>v</span> _____ £2.95 Roasted garlic & sea salt butter	<b>Beruiti hummus</b> <span>vv</span> _____ £5.00 Chickpea hummus, smoky chilli & soft herbs, warm flatbread
<b>Stone baked garlic sourdough</b> _____ £4.95 Mozzarella glazed sourdough, garlic & herb butter	<b>Olives</b> _____ £3.95 Chilli & rosemary marinated olives

## STARTERS

<b>Smoked salmon</b> _____ £8.95 Lemon crème fraiche, watercress & radish salad, sourdough croute	<b>Chicken liver &amp; brandy parfait</b> _____ £7.45 Paterson's of Arran tomato chutney, toasted brioche, crisp leaf salad, & mustard dressing
<b>Beef croquette</b> _____ £8.75 Rosemary & smoked pepper crumb, chilli pickled slaw, BBQ sauce	<b>Tod Man Khao Pod</b> _____ £7.25 Thai corn fritter, sweet chilli dip, lemon grass & lime mayo
<b>Goats cheese</b> _____ £7.45 Whipped goats curd, beetroot carpaccio & crisp salad, truffle honey vinaigrette	<b>Bloody Mary prawn cocktail</b> _____ £8.95 Atlantic lemon scented prawns, plump king prawn, Bloody Mary mayo, pickled celery, confit tomato & sourdough wafer
<b>Pan fried scallops</b> _____ £11.45 Fresh Apple purée, shaved apple & lemon salad, Stornoway black pudding	<b>Haggis gâteau</b> _____ £7.25 Buttered neeps, smoked potato purée, whisky & Arran mustard cream
<b>Togarashi spiced chicken wings</b> _____ £7.45 Pan roasted chicken wings, sticky Asian sauce	<b>Tempura</b> Black Sesame & chilli crusted tempura, tentsuyu & sweet chilli dip
<b>Freshly prepared soup</b> _____ £5.25 Bloomer bread & butter	Vegetable _____ £7.25 / £12.75 Chicken _____ £7.95 / £14.25 King prawn _____ £8.95 / £14.75 Mixed _____ £8.45 / £14.50
<b>Salt &amp; chilli squid</b> _____ £6.95 Flash-fried salt & chilli crusted squid, Nuoc mam cham dip	

# THE VINE

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## MAINS

- Thai spiced breast of chicken** \_\_\_\_\_ £14.95  
Prawn cracker, edamame bean & Asian greens, fragrant rice
- Craft beer-battered fish & chips** \_\_\_\_\_ £14.95  
Beer battered fish, malt vinegar & crispy capers, minted pea purée, chips, tartar sauce
- Crispy chilli beef** \_\_\_\_\_ £15.75  
Soy & ginger glazed beef, tempura sugar snaps, fragrant rice
- Gnocchi** V \_\_\_\_\_ £12.75  
Roasted squash with sautéed mushrooms, fresh ricotta, sage burnt butter
- Duck bao buns** \_\_\_\_\_ £14.95  
Hoisin duck, cucumber & spring onion, warm bao buns, Togarashi fries
- Slow cooked lamb** \_\_\_\_\_ £14.95  
Roasted tomato & sui garlic sauce, fresh egg pasta, aged Parmesan, chianti
- Cajun crumbed chicken Caesar salad** \_\_\_\_\_ £13.45  
Crispy baby gem lettuce, crunchy sourdough croutons, creamy garlic & mustard dressing, Parmesan shavings
- Three cheese macaroni** V \_\_\_\_\_ £12.75  
Short-cut pasta, aged cheddar & Parmesan, Mull cheddar glaze, garlic bread
- Vegetarian tagine** VV \_\_\_\_\_ £12.75  
Sweet potato & chick pea tagine, mint & preserved lemon, fragrant cous cous

## SEAFOOD

- Lemon pepper salmon** \_\_\_\_\_ £15.95  
Tenderstem broccoli & spinach, salt & vinegar potatoes, soft herb butter
- Asian cod** \_\_\_\_\_ £18.95  
Miso & soy glazed cod with fragrant rice, sugar snaps & ginger dressing
- Herb crumb langoustine scampi** \_\_\_\_\_ £16.95  
Lemon & proper tartar sauce, watercress salad & thick cut fries
- Steamed Shetland mussels** \_\_\_\_\_ £14.95  
Garlic & herb cream, warm sourdough, fries
- Gambas al Pil Pil** \_\_\_\_\_ £15.95  
Chilli & cayenne prawns, garlic & herb ciabatta, rosemary sea salt fries
- Seared fillet of sea bass** \_\_\_\_\_ £15.95  
Crispy potatoes, buttered greens, white wine & shellfish cream
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## WOOD FIRED GRILL

All our meats are cooked on the wood fired grill using white oak & seasoned wood to sear in maximum flavour

### **Churrasco Chicken** – £17.45

Cayenne & smoked paprika marinated chicken, BBQ glazed, fresh lime & salsa, chilli pickled slaw, sea salt fries

### **Ayrshire pork cutlet** – £18.45

Grilled pork chop, crispy potatoes, roasted pepper, sautéed greens & cider jus

### **Steaks**

Expertly prepared over our wood fired grill using white oak & seasoned wood to sear in the maximum flavour & juiciness of each cut, seasoned with smoked sea salt, served with slow roasted tomato & sautéed mushrooms

**Ribeye 10 oz** – £27.95 / **Sirloin 8 oz** – £25.95 / **Fillet 7 oz** – £27.95

### **Choose a side**

Fries / Buttery mash / Tenderstem broccoli, lemon butter

### **Add a sauce** – £2.50 each

Peppercorn & brandy / Béarnaise / Bordelaise & smoked garlic jus / Chimichurri

### **Super sides**

Garlic king prawns – £5.25 / Haggis – £3.75 /

Mini mac & cheese – £4.45

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## BURGERS

### **Prime beef burger** – £14.95

Dill pickle, crispy onion, home smoked tomato relish, brioche bun & fries

### **Californian chicken bun** – £14.45

Wood fired chicken, creamy avocado, tomato, chipotle mayo & fries

### **Beyond meat burger** – £15.45

Spiced mayo, crispy onions crunchy slaw, vegan bun & fries

## SIDES

<b>Fries</b>	£3.25	<b>Garlic &amp; mozzarella ciabatta</b>	£3.45
<b>Cajun/Chilli &amp; Parmesan fries/Togarashi</b>	£3.45	<b>Rich smoked butter mash</b>	£3.50
<b>Truffle &amp; Parmesan fries</b>	£3.45	<b>Beer battered vegetable bites</b>	
<b>Salt &amp; vinegar potatoes</b>	£3.75	<b>with truffle salt</b>	£3.95
<b>Tenderstem broccoli, lemon butter</b>	£3.50	<b>Buzzworks famous Thai sauce</b>	£3.45
<b>Crisp leaf salad, Arran mustard dressing</b>	£3.50	<b>Invisible Fries</b>	£2.95
<b>Rosemary &amp; sea salt battered onion rings</b>	£3.25		
<b>Garlic ciabatta</b>	£3.25		

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in.  
For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## DESSERTS

**Caramel Cheesecake** \_\_\_\_\_ £ 6.75

Salted caramel cheesecake, cookie crumb, vanilla ice cream

**Chocolate Fudge Cake** \_\_\_\_\_ £ 6.45

Rich Belgian chocolate layer cake & vanilla ice cream

**Scorched Lemon Meringue Pie** \_\_\_\_\_ £6.95

Citrus curd, berry ripple ice cream

**Sticky Toffee Pudding** \_\_\_\_\_ £6.45

Vanilla ice cream, butterscotch sauce

**White Chocolate Pavlova** \_\_\_\_\_ £6.95

Passion fruit & citrus curd, white rum cream, white chocolate

**Baked S'Mores Cookie Dough Skillet** \_\_\_\_\_ £ 6.95

Cookie dough, Nutella, milk chocolate & marshmallows, vanilla ice cream

**Chocolate Bourbon Tart** \_\_\_\_\_ £6.75

Dark chocolate ganache & bourbon tart with sweetened cream, honeycomb crush

**Crumble Tart** \_\_\_\_\_ £6.95

Apple & bramble, lemon crumble, Granny Smith ice cream

**Luxury Vanilla Joe's Ice Cream**

Vanilla, chocolate, lemon or strawberry ripple

**Two scoops** \_\_\_\_\_ £5.75

**Three scoops** \_\_\_\_\_ £6.50

**Add a sauce:**

Strawberry / Chocolate / Butterscotch



**Affogato** \_\_\_\_\_ £5.95

Vanilla ice cream, espresso

**add liqueur of your choice** \_\_\_\_\_ £2.50

**Tablet Crunch Sundae** \_\_\_\_\_ £7.95

Salted caramel ice cream, ice cream, honeycomb, toffee sauce & thick Scottish cream

**Scottish Cheese Selection** \_\_\_\_\_ £7.95

Mull cheddar, Blue Murder, Brie with Artisan biscuits & chutney

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### Food Allergens & Intolerances:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

**Vegetarian**  **Vegan** 

We apply a discretionary optional 8% service charge to the bill for parties of 10 or more. 100% of all service charge goes to our staff.

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