



The Modern Eatery

WHILE YOU WAIT

Garlic ciabatta v _____	£2.95	Warm mini sourdough loaf v _____	£3.45
Garlic & mozzarella ciabatta v _____	£3.25	Sun blushed tomato tapenade	
Avocado & chickpea hummus vv _____	£4.95	Chilli smoked nuts v _____	£3.95
Pomegranate and flatbread		Spiced giant olives v _____	£3.75

STARTERS

Hendrick's gin cured smoked salmon _____	£7.95	Goat cheese & caramelised onion tart v _____	£7.25
Black pepper & lemon, granary bread and Hendrick's gin granita		Shredded beetroot salad and herb dressing	
Stone-baked Rosario chorizo _____	£6.95	Duo of Pacific tuna _____	£7.95
Chilli & garlic, edamame bean salad and sourdough		Seared sesame crusted tuna and Pacific tuna ceviche, coconut with coriander & lime dressing	
South-East Asian chicken satay _____	£6.95	Haggis gateau _____	£6.95
Toasted peanut & soy satay sauce, spring onions and pak choi crisp		Bashed neeps, champit tatties, whisky jus and four peppercorn sauce	
Chilli crumbed cauliflower vv _____	£5.95	King prawn cocktail _____	£7.95
Smashed avocado, chickpea salsa and caramelised lime dressing		Baby gem, cherry tomatoes and Marie Rose sauce	
Seared Scottish King scallops & pancetta _____	£9.25	Steamed Shetland mussels _____	£7.95 / £13.95
Cauliflower fritter and basil dressing		Garlic & cream / Chorizo & tomato / Chilli & coriander	
Chicken liver pâté _____	£6.75	Crisp tempura	
Red onion marmalade, beetroot salad and grilled sourdough		Sesame dressing and wasabi mayo	
Gambas pil pil _____	£7.95	Vegetable _____	£6.50 / £11.50
King prawns cooked in garlic & chilli oil with stone-baked focaccia		Chicken _____	£6.95 / £13.95
		King prawn _____	£7.95 / £14.50
		Mixed _____	£7.50 / £13.95

SHARING

- Charcuterie platter** _____ £15.95
Serrano ham – Chorizo picante - Beef bresola – Home-smoked duck breast – Grilled sourdough – Arran plum chutney – Spiced giant olives
- Scottish platter** _____ £15.95
Hendrick's gin infused smoked salmon – Haggis croquette & herb mayo – Shetland mussels marinière – Hot smoked salmon rillettes
- Tempura & robata grill platter** _____ £16.95
Squid and prawn tempura with sesame dressing & wasabi mayo – Yakitori chicken skewers with Teriyaki glaze – Korean BBQ ribsteak
- Swiss cheese & tank beer fondue** v _____ £14.95
A rich melting pot of Gruyere & Comté cheese, Tennents tank lager, truffle & caramelised red onions with garlic & rosemary bread
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MAINS

- Korean roasted fillet of cod** _____ £17.95
Soy, garlic & ginger marinated cod, Asian greens and steamed rice
- Japanese yakitori chicken skewers** _____ £14.50
Garlic & chilli, steamed green vegetables and coriander rice
- Swiss cheese & tank beer chicken** _____ £14.95
Roast breast of chicken, Swiss cheese & Tennents tank lager gratin, creamed potatoes and seasonal greens
- Citrus fillet of sea bass & King prawns** _____ £19.95
Tomato & basil salsa, crunchy baby potatoes and lemon scented greens
- Sizzling hoisin & garlic crispy shredded duck** _____ £15.50
Shredded cucumber & spring onions, bao buns and plum sauce
- Seared sesame crusted tuna loin** _____ £16.95
Chilled Vietnamese noodle & edamame salad in a chilli coriander & ginger dressing
- Harissa roasted cauliflower steak** vv _____ £12.95
Beetroot, red onion & farro salad, spicy chickpeas and cumin yoghurt
- Thai spiced breast of chicken** _____ £13.95
Prawn cracker crust, edamame bean & pak choi, fragrant basmati rice and a rice noodle crisp
- Monkfish & king prawn massaman curry** _____ £19.95
Lightly spiced red Thai coconut curry, flat bread and fragrant basmati rice (This dish contains peanuts)
- Simply grilled Scottish lobster**
Half / Whole _____ £24.95 / £37.95
Choose garlic & herb butter or thermidor sauce
Served with fries, green salad and caramelised lemon
- Rosemary & garlic best end of lamb** _____ £27.95
Tenderstem broccoli, baby tomato, asparagus, fruity couscous and Moroccan spiced jus
- Grilled fillet of Scottish salmon** _____ £12.95
Wilted spinach, garden peas, parsley baby potatoes, white wine sauce and pastry chard
- Three cheese macaroni** v _____ £11.95
Mull cheddar glaze and garlic & herb bread
- Classic fish & chips** _____ £13.95
Tank beer battered sustainable fillet, garden and mushy peas, tartare sauce, fries and fresh lemon
- Oven baked lasagne** _____ £12.95
Layers of rich Scotch beef ragu, creamy béchamel sauce, salad and garlic & herb bread
- The Vine bowl** vv _____ £9.95
Farro tabbouleh, mixed salad, sweetcorn, julienne carrot & beetroot with a fine tomato salsa
Add chicken _____ £2.50
Add salmon _____ £2.95
Add king prawns _____ £3.50

THE FIRE PIT

Prime Scotch steak

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Ribeye 8 oz – £21.95

Fillet 7 oz – £26.95

Chateaubriand for two 16 oz – £65.00

Pride of Ayrshire

A hand-picked selection of 28-day dry-aged Scotch fillet steaks from local farms, chosen for seasonality, maximum flavour and sustainability. Served with whole roasted tomato, stone-baked garlic mushroom and your choice of side.

Fillet 7 oz – £30.00

Fillet 10 oz – £38.00

Choose a side

Fries / Rosemary & sea salt potato wedges / Rocket & parmesan salad /
Chilli buttered tenderstem broccoli

Add a sauce – £2.50 each

Peppercorn / Béarnaise / Red wine jus / Whisky mustard / South Asian satay /
Moroccan spiced jus / Rose harissa / Chimichurri / Swiss cheese & tank beer

Super sides

Garlic king prawns – £4.95 / Haggis – £2.95 / Mini mac & cheese – £3.95 /
Half lobster – £16.95 / Lobster & king prawn mac & cheese – £10.95

Flat iron steak _____ £18.95

Churrasco grilled garlic & thyme marinated steak, farro tabbouleh, blistered corn salad and smoky BBQ ketchup

The Vine half chicken _____ £15.95

Garlic & thyme marinated, chimichurri glazed roast chicken served with farro tabbouleh, blistered corn salad and smoky BBQ ketchup

Prime Scotch steak burger _____ £12.95

Bakehouse brioche bun, tomato & red onion salsa, coleslaw and fries

Cauliflower & beetroot

burger _____ £11.95

Sweet potato bun, rocket, tomato, spiced beetroot chutney and fries

Mozzarella chicken burger _____ £13.95

Bakehouse brioche bun, Cajun crumbed chicken breast, mozzarella glaze, spiced tomato relish and fries

The Vine BBQ board for two _____ £35.00

Chargrilled flat iron steak and garlic & thyme marinated half roast chicken, farro tabbouleh, blistered corn salad and smoky BBQ ketchup

SIDES

Rocket & Parmesan salad _____ £2.95

Chilli buttered tenderstem broccoli _____ £3.50

Chilled Vietnamese noodles _____ £2.95

Salted corn on the cob _____ £3.50

Mixed salad & French dressing _____ £2.95

Farro tabbouleh _____ £3.50

Cajun sweet potato wedges _____ £3.50

Rosemary & sea salt potato wedges _____ £2.95

Fries _____ £2.95

Chilli & Parmesan fries _____ £3.50

Cheese & bacon dirty fries _____ £3.75

Onion rings _____ £2.95

Garlic ciabatta _____ £2.95

Garlic & mozzarella ciabatta _____ £3.25

Lobster king prawn mac & cheese _____ £10.95

DESSERTS

All our delicious desserts are handmade in our very own Buzzworks **BAKEHOUSE**
We only use Vanilla Joe's ice cream & gelato.

- Tuck shop cookie dough skillet** _____ £5.95
Cookie dough, jelly beans, popping candy and smarties all baked to gooey perfection and served warm with luxury vanilla ice cream
- Ultimate chocolate fudge cake** _____ £6.95
Double-layered chocolate cake with chocolate and fudge filling served warm with luxury vanilla ice cream
- Strawberry cheesecake** _____ £6.95
Light and airy strawberry cheesecake on a crumbly biscuit base drizzled with red berry coulis and served with luxury vanilla ice cream
- Classic sticky toffee pudding** _____ £5.95
Sweet and sticky toffee pudding served warm with luxury vanilla ice cream and hot butterscotch sauce
- Blueberry panna cotta** _____ £6.95
Fresh and fruity panna cotta served with berry compote, raspberry coulis and crumbled shortbread
- Chocolate éclair ice cream sandwich** _____ £6.25
Trio of luxury vanilla, strawberry and chocolate ice cream sandwiched in a milk chocolate choux pastry éclair
- Tablet crunch sundae** _____ £7.25
Scottish tablet pieces, shortbread and luxury vanilla ice cream swirled with sticky butterscotch sauce and strawberry coulis and topped with whipped cream
- Affogato** _____ £5.25
Luxury vanilla ice cream served with a shot of hot arabica bean espresso and a side of biscotti biscuit
Add a liqueur of your choice _____ £2.50
- Fine cheese selection** _____ £7.45
Mature cheddar, French brie and creamy blue cheese served with red onion chutney and fine Arran oatcakes
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ICE CREAM

Vanilla Joe's gelato is made to a secret family recipe, brought over to Ayrshire from Italy over 100 years ago by Nonno Joe.

Choose from

Vanilla / Tablet / Chocolate / Strawberry /
White chocolate Nutella / Honeycomb

Two scoops _____ £5.75

Three scoops _____ £6.50

Add sauce _____ £0.50

Strawberry / Chocolate / Butterscotch

Try our seasonal ice creams! Ask your server for today's selection of Vanilla Joe's gelato

THE VINE SPECIALITY SUNDAES

Salted caramel sundae _____ £7.25

Homemade salted caramel sauce drizzled over luxury vanilla and tablet ice cream topped with butterscotch popcorn

Snowball sundae _____ £7.25

Raspberry ripple ice cream, snowball, crushed meringue and raspberry sauce all swirled together and topped with toasted coconut

