



---

## The Modern Eatery

### STARTERS

<b>Hendrick's gin cured smoked salmon</b> _____ £7.95 Black pepper & lemon, granary bread and Hendrick's gin granita	<b>Gambas pil pil</b> _____ £7.95 King prawns cooked in garlic & chilli oil with stone-baked focaccia
<b>Stone-baked Rosario chorizo</b> _____ £6.95 Chilli & garlic, edamame bean salad and sourdough	<b>Duo of Pacific tuna</b> _____ £7.95 Seared sesame crusted tuna and Pacific tuna ceviche, coconut, coriander & lime dressing
<b>South-East Asian chicken satay</b> _____ £6.95 Toasted peanut & soy satay sauce, spring onions and pak choi crisp	<b>Haggis gateau</b> _____ £6.95 Bashed neeps, champit tatties, whisky jus and four peppercorn sauce
<b>Chilli crumbed cauliflower</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">vv</span> _____ £5.95 Smashed avocado, chickpea salsa and caramelised lime dressing	<b>King prawn cocktail</b> _____ £7.95 Baby gem, cherry tomatoes and Marie Rose sauce
<b>Chicken liver pâté</b> _____ £6.75 Red onion marmalade, beetroot salad and grilled sourdough	<b>Crisp tempura</b> Sesame dressing and wasabi mayo Vegetable _____ £6.50 / £11.50 Chicken _____ £6.95 / £13.95 King prawn _____ £7.95 / £14.50 Mixed _____ £7.50 / £13.95

---

### SHARING

<b>Charcuterie platter</b> _____ £15.95 Serrano ham – Chorizo picante - Beef bresoala – Home-smoked duck breast – Grilled sourdough – Arran plum chutney – Spiced giant olives	<b>Swiss cheese &amp; tank beer fondue</b> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">v</span> _____ £14.95 A rich melting pot of Gruyere & Comté cheese, Tennents tank lager, truffle & caramelised red onions with garlic & rosemary bread
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

---

## MAINS

<b>Grilled fillet of Scottish salmon</b> _____ £12.95 Wilted spinach, garden peas, parsley baby potatoes, white wine sauce and pastry chard	<b>Harissa roasted cauliflower steak</b> <b>vv</b> _____ £12.95 Beetroot, red onion & farro salad, spicy chickpeas and cumin yoghurt
<b>Japanese yakitori chicken skewers</b> _____ £14.50 Garlic & chilli, steamed green vegetables and coriander rice	<b>Thai spiced breast of chicken</b> _____ £13.95 Prawn cracker crust, edamame bean & pak choi, fragrant basmati rice and a rice noodle crisp
<b>Citrus fillet of sea bass</b> _____ £16.95 Tomato & basil salsa, crunchy baby potatoes and lemon scented greens	<b>Three cheese macaroni</b> <b>v</b> _____ £11.95 Mull cheddar glaze and garlic & herb bread
<b>Swiss cheese &amp; tank beer chicken</b> _____ £14.95 Roast breast of chicken, Swiss cheese & Tennents tank lager gratin, creamed potatoes and seasonal greens	<b>Classic fish &amp; chips</b> _____ £13.95 Tank beer battered sustainable fillet, garden and mushy peas, tartare sauce, fries and fresh lemon
<b>Korean roasted fillet of cod</b> _____ £17.95 Soy, garlic & ginger marinated cod, Asian greens and steamed rice	<b>Oven baked lasagne</b> _____ £12.95 Layers of rich Scotch beef ragu, creamy béchamel sauce, salad and garlic & herb bread

---

## BOWL FOOD

All bowls £9.95

### **Harissa rose spiced chicken**

Steamed rice, shredded beetroot, smashed avocado and mixed salad

### **Grilled salmon & caramelised lemon**

Farro tabbouleh, smashed avocado, shredded beetroot and mixed salad

### **Chargrilled avocado & chickpea** **vv**

Farro tabbouleh, shredded beetroot, mixed salad, tomato and pomegranate & chilli dressing

## OPEN WRAPS & SANDWICHES

**Choose a plain / beetroot open wrap or, choose a soft brown / white sandwich**

Ask for your wrap or sandwich to be soft or crispy

**Chargrilled chicken, shredded baby gem and chipotle mayo** \_\_\_\_\_ £7.25

**Prawn Marie rose, avocado and green apple** \_\_\_\_\_ £7.95

**Spiced tenderstem broccoli and caramelised balsamic chickpeas** **vv** \_\_\_\_\_ £6.50

**BBQ pulled chicken, blistered corn and tomato salsa** \_\_\_\_\_ £7.25

**Smoked salmon and basil & lime yoghurt** \_\_\_\_\_ £7.95

**Goats cheese, honey, apricot, sultanas and harissa spiced yoghurt** **v** \_\_\_\_\_ £6.50

**Ham hock, mustard and cornichon pickles** \_\_\_\_\_ £6.95

**Avocado and chickpea hummus, pomegranate and chilli crème fraîche** **vv** \_\_\_\_\_ £6.50



## THE FIRE PIT

### Prime Scotch steak

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. They are 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

### 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

---

### The Vine half chicken \_\_\_\_\_ £15.95

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

### Cauliflower & beetroot

**burger**  \_\_\_\_\_ £11.95

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

### Prime Scotch steak burger \_\_\_\_\_ £12.95

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

### Mozzarella chicken burger \_\_\_\_\_ £13.95

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

## SIDES

<b>Rocket &amp; Parmesan salad</b> _____	£2.95	<b>Fries</b> _____	£2.95
<b>Chilli buttered tenderstem broccoli</b> _____	£3.50	<b>Chilli &amp; Parmesan fries</b> _____	£3.50
<b>Chilled Vietnamese noodles</b> _____	£2.95	<b>Cheese &amp; bacon dirty fries</b> _____	£3.75
<b>Salted corn on the cob</b> _____	£3.50	<b>Onion rings</b> _____	£2.95
<b>Mixed salad &amp; French dressing</b> _____	£2.95	<b>Garlic ciabatta</b> _____	£2.95
<b>Farro tabbouleh</b> _____	£3.50	<b>Garlic &amp; mozzarella ciabatta</b> _____	£3.25
<b>Cajun sweet potato wedges</b> _____	£3.50	<b>Lobster king prawn mac &amp; cheese</b> _____	£10.95
<b>Rosemary &amp; sea salt potato wedges</b> _____	£2.95		

## 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
- 

## 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

