

Chefs Recommendations

CRISPY PORK BELLY (GF)

£14

Red Wine Poached Pear, Curried Cauliflower Puree

SULPHITES >10PPM, MILK

CHICKEN & APRICOT TIAN

£13

Pickled Vegetables, Apricot Gel, Basil Mayonnaise

SULPHITES >10PPM

SALMON

£18

Beetroot Cured Salmon, Smoked Salmon, Dill Caviar, Lemon curd

FISH, MILK, EGG

LEEK & POTATO (VG, GF)

£11

Crispy Hash Brown, Charred Leek, Velouté, Parsley Oil

Chefs Specialties

FILLET OF BEEF WELLINGTON

please allow 20 minutes for cooking

£40

Golden Puff Pastry, Creamed Potatoes, Tenderstem Broccoli,

Roasted Carrots, Demi-Glace

MUSTARD, GLUTEN, WHEAT, EGG, MILK

CHICKEN

£25

Butter Roasted Supreme, Chicken & Truffle Pithivier,

Mustard & Tarragon Velouté, Asparagus

GLUTEN, WHEAT, EGG, MILK, MUSTARD

HALIBUT (GF)

£30

King Prawns, Mussels, Curried Broth, Samphire

FISH, CRUSTACEAN, MOLLUSC, MUSTARD

LAMB 2 WAYS

£27

Roast Garlic Rump, Shoulder Truffle, Broccoli, Crushed Potato,

Sauce Soubise, Hot Honey

GLUTEN, WHEAT, EGG, CELERY, MILK

STRUDEL (VG)

£20

Roasted Butternut, Harissa, Cheese, Hash Brown,

Broccoli, Tomato Chutney

GLUTEN, WHEAT, SOYA, MUSTARD





Ardoe House Chef's Menu

Chefs Highlights

CHOCOLATE MARQUISE

Sponge, Chocolate Mousse, Black Cherry Gel, Lime Sorbet
Egg, Milk, Gluten, Wheat, Soya

£12

PINEAPPLE ÉCLAIR

Caramelised Pineapple, Crème Patisserie, Mango Sorbet, Chocolate Sauce
Milk, Egg, Gluten, Wheat, Soya

£11

SPICED APPLE CRÈME BRULEE

Mini Toffee Apples, Green Apple Sorbet
Milk, Egg

£10

ISLE OF ARRAN SCOTTISH CHEESE & BISCUITS (V)

Chilled Grapes, Plum & Apple Compote, Selection Of Biscuits
Barley, Gluten, Milk, Rye and Wheat, Mustard and Sulphites >10ppm

£15

Isle Of Arran Blue Cheese MILK

Isle Of Arran Cheddar & Mustard MILK, Mustard

Isle Of Arran Mist (Brie) MILK

Isle Of Arran Cheddar & Chilli MILK

Isle Of Arran Smokey Garlic MILK

