

- DESSERTS -

Cheesecake of the Day £6.95

Please ask your server for the flavour of today

Sticky Toffee Pudding £6.95

Produced in our own pastry kitchen, our sticky toffee pudding is served with butterscotch sauce and vanilla ice cream

Chocolate, Hazelnut and Toffee Parfait £7.95

Trio of flavours served alongside Baileys sauce & fudge ice cream

Marine Sundae £6.95

Fudge & chocolate brownie pieces served with chocolate & butterscotch sauce, a duo of chocolate & vanilla ice cream topped with freshly whipped cream

Trio of Ice Cream £4.95

Mancini's of Troon Ice Cream Factory flavours of vanilla, strawberry & chocolate

Isle of Arran Cheese Board Selection £8.95 (GF Option Available)

Selection of home-made isle of Arran cheese's served alongside red onion chutney and Arran oaties

(£3.00 Supplement)

- HOT BEVERAGES -

Coffee £2.60

Espresso £3.05

Cappuccino £2.80

Americano £2.80

White Coffee £2.80

Go Large for extra £1.00

Latte £3.80

Mocha £3.80

Hot Chocolate £3.80

Add cream or marshmallows £0.70

Add a syrup £0.70

Caramel, Vanilla, Orange,

Toasted Marshmallow

Selection of Teas £2.95

Baileys Coffee

with Baileys Irish Cream

Calypso Coffee

with Tia Maria

Irish Coffee

with Jameson Irish Whiskey

Highland Coffee

with Famous Grouse

Gaelic Coffee

with Drambuie Liqueur

Seville Coffee

with Cointreau

Italian Coffee

with Amaretto

All liqueur coffees are served with
shaken double cream £7.25

If you would like any information on allergens contained within any of our menu items, or have any dietary requests, please speak to a member of staff who will assist you

Spa Lunch

-STARTERS-

Soup of the Day (GF)

Freshly made soup of the day with bread selection

Chicken Liver Pate (GF)

Wrapped in cured ham served with mini-Arran oaties & caramelised Red Onion Chutney

Classic Caesar Salad £6.95 (V, GF)

Green salad of romaine & cos lettuce dressed with caesar dressing served with anchovies, herb croutons & parmesan shavings *Add grilled chicken £2.50/ Add grilled salmon fillet £3.00*

Ogen and Watermelon (V,GF)

Sweet melon with watermelon, feta and a mint syrup

- MAINS -

Braised Feather Blade (GF,DF)

Tender cut of beef feather blade braised in red wine served alongside creamed potato, baby leeks & carrots

Corn Fed Chicken

Pan seared french trimmed chicken breast served with a chorizo & sun-dried tomato cream sauce on a bed of mediterranean vegetables

"Marine" Beef Burger £12.95

Chargrilled 8oz Scotch beef burger, served in a toasted brioche bun, with baby gem, tomato, pickle, dijon mustard mayonnaise with a side of seasonal fries

Chargrilled Mediterranean Vegetables £10.95 (V,GF)

Grilled vegetables with halloumi served on spiced quinoa and crisp leaves

- ADD A SIDE FOR £3.50 -

Seasoned Fries	Mini Mac N Cheese
Cajun Spiced Fries	House Salad
Sweet Potato Fries	Beer Battered Onion Rings
Hand Cut Chips	Panache of Seasonal Vegetables

If you would like any information on allergens contained within any of our menu items, or have any dietary requests, please speak to a member of staff who will assist you