

Mother's Day

MENU



Please inform your server when ordering if you require a made without gluten or vegan alternative.

 Made without gluten alternative available

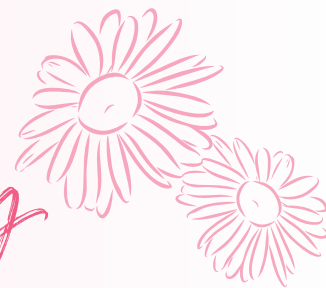
 Vegan (vegan alternative available)

 Vegetarian



If you have a food allergy or intolerance, please speak to a member of our team before ordering. Menu items and ingredients may change. Please check allergen information each time you visit. Please see our allergen information for further details.

Mother's Day MENU



Two Courses 32.95 | Add Dessert 7.95

STARTERS

BUTTERNUT SQUASH SOUP

topped with sourdough croutons, chilli roasted seeds

SIMPSON'S CURED SCOTTISH SALMON

pickled cucumber salad, crème fraîche, sea vegetables, dill oil, green apple

TEMPURA FIELD MUSHROOMS

Blackthorn Salt, saffron, basil aioli

CHICKEN LIVER PARFAIT WRAPPED IN SERRANO HAM

caramelised onion chutney, watercress, smoked bacon lardons, Arran bannocks

CONFIT CHICKEN & STORNAWAY BLACK PUDDING TERRINE

crab apple & chardonnay ketchup, cornichons, charred sweetcorn, endive

MAINS

SLOW ROAST GARLIC AND ROSEMARY SIRLOIN OF BEEF

roast roots, caramelised red cabbage, Yorkshire pudding, beef fat roast potatoes, red wine jus

THYME CRUMBED PORK ESCALOPES

creamed potatoes, fine beans, glazed carrot, fried hens' egg, peppercorn sauce

BUTTER ROASTED FILLET OF SALMON

ham hough & mussel butterbeans, tender stem, watercress pesto

BREAST OF CHICKEN

fondant potato, creamed savoy cabbage, haggis bon bon, wild mushroom & sherry sauce

BEETROOT HUMMUS, CUMIN ROASTED BABY CARROTS, CRISPY CHICKPEAS

warm flatbread, white onion, caraway & flat parsley salad, extra virgin olive oil

DESSERTS

SIMPSON'S FAMOUS STICKY TOFFEE PUDDING

Blackthorn salted caramel sauce, banana, Arran Dairies tablet ice cream

BANOFFEE TARTLET

toffee, banana, Chantilly cream, Isle of Arran Dairies rum & raisin ice cream

SELECTION OF ARRAN DAIRIES ICES

macerated berries, tuille biscuit

SELECTION OF ARRAN DAIRIES SORBETS

macerated berries, tuille biscuit

CHOCOLATE CHIP BROWNIE

chocolate sauce, fresh raspberry, Chantilly cream

