



EVENING MENU

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

Ⓞ Made without gluten alternative available

ⓋG 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.



THE
WATERSIDE
HOTEL & SPA

APPETISERS

OLIVES, CHILLI, PARSLEY	4.95
LEMON AND HERB HUMMUS, FLATBREAD	7.95

STARTERS

SOUP OF THE DAY  	7.50
Chunk of bread, Blackthorn salted whipped butter	
LIGHTLY BATTERED TEMPURA 	
<i>Chicken 10.95, Vegetable 9.95 , King prawn 11.95</i>	
Sesame seeds, chilli, coriander, tonkatsu dip	
WEST COAST MUSSELS MARINIÈRE 	11.50
Chardonnay, garlic, shallots, tarragon, cream, crusty bread	
CHICKEN LIVER PÂTÉ 	10.95
red onion marmalade, garlic focaccia, house dressing	
SCOTTISH SEAFOOD CHOWDER	10.95
Mussels, salmon, smoked haddock, potato, leeks, cream, chunk of bread	
HEIRLOOM TOMATO TART 	9.95
Chickpea purée, house pickles, little gem hearts, basil dressing	
HAGGIS NEEPS AND TATTIES	9.95
Creamed potato, bashed black pepper neeps, haggis, green peppercorn, shallot cream	
KING PRAWN PIL PIL 	11.50
Butterflied king prawns, confit garlic, chilli oil, lemon, crusty baguette	
DUNES SEAFOOD COCKTAIL 	11.95
Prawn, crayfish and smoked Scottish salmon in a Bloody Mary sauce, dressed gem lettuce, tomato, fresh lemon	
PAN SEARED SCOTTISH KING SCALLOPS	16.95
Celeriac purée, peas, smoked pancetta, black pudding crumble	

SUNDAY ROAST 24.95

Garlic and rosemary roast beef, crisp roast potatoes, roasted carrots, caramelised red cabbage, cauliflower cheese gratin, Yorkshire pudding, rich red wine jus

MAINS

ROAST BREAST OF DUCK 	24.95
Charred hispi cabbage, celeriac purée, peppered port and amarena cherry jus	
PAN SEARED SUPREME OF CHICKEN 	23.95
Crushed crispy new potatoes, peas, smoked pancetta, baby onions, braised lettuce, pickled shimeji mushroom, pan juices	
LEMON AND HERB HUMMUS WITH KHOBEZ FLAT BREAD  	19.95
Charred tender stem broccoli, cumin roasted carrots, roasted hazelnut dukkha, pomegranate, coriander, Ras El Hanout vegan yoghurt	
LIGHTLY BATTERED TEMPURA 	
<i>Chicken 20.95, Vegetable 18.95 , King prawn 21.95</i>	
Sesame seeds, chilli, coriander, tonkatsu dip	
WATERSIDE STEAK PIE	22.95
Slow braised steak, butter puff pastry, bashed carrots, black pepper neeps, creamed potatoes, tender stem broccoli	
LINGUINE ARRABIATTA  	19.95
Lightly spiced tomato sugo made with San Marzano tomatoes, red chilli, basil dressing, crusty baguette + Chicken 4.00 + King prawn 4.00	
SOUTH INDIAN GOAN COCOUNT CHICKEN CURRY 	22.95
Cumin, mustard seeds, tamarind, red Kashmiri chilli, rice pilaf, spiced onions, coriander, mint yoghurt, flatbread	

FROM THE SEA

ROAST FILLET OF SCOTTISH SALMON 	23.95
Tender stem broccoli, parmentier potatoes, spinach, tartare and mussel hollandaise, herb oil	
PAN SEARED FILLET OF SEABASS 	22.95
Lightly spiced fillet of seabass, curried lentils, mint yoghurt, king prawn, spiced mango dressing, fresh coriander	
FISH AND CHIPS 	21.95
Battered haddock, minted mushy peas, tartare sauce, pickled onion, seasoned fries	
MOULES FRITES 	21.95
Chardonnay, garlic, shallots, tarragon, cream, fries, crusty bread	
SEAFOOD LINGUINE 	22.95
King prawns, mussels, salmon and haddock in a rich tomato sauce with cherry tomatoes, white wine, garlic, parsley, olive oil, lemon, crusty bread	
PAN SEARED SCOTTISH KING SCALLOPS	27.95
Celeriac purée, peas, smoked pancetta, black pudding fritters, seasoned fries	
SCOTTISH SEAFOOD CHOWDER	19.50
Mussels, salmon, smoked haddock, potato, leeks, cream, chunk of bread	

FROM THE CHARGRILL

STEAK FRITES	24.95
Marinated flat iron steak, seasoned fries, shallot, green peppercorn sauce	
<i>All dishes below served with roast plum tomato, grilled field mushroom, fries</i>	
8oz SIRLOIN	35.95
CHARGRILLED CHICKEN BREAST	21.95
add a sauce for the above steaks:	
<i>Béarnaise, green peppercorn, garlic and parsley red wine jus</i>	
SURF 'N TURF	7.95
King prawns, garlic butter	

GOURMET BURGERS FROM THE GRILL

<i>On a toasted brioche bun with SimpsInns burger sauce, gem lettuce, pickles, red onion, fries</i>	
CHOOSE FROM:	
2 x SMASHED BEEF PATTIES 	20.95
BUTTERMILK CHICKEN BREAST	20.95
in our spiced crispy coating	
CHARGRILLED VEGAN BURGER 	19.95
BURGER TOPPINGS:	
Cheddar cheese/vegan cheese	2.00
Grilled bacon	2.50
Battered haggis fritter	
Fried hen's egg	
Beer battered onion rings	

SALAD BOWLS

SOY AND MISO GLAZED SALMON 	19.95
Dressed leaves, edamame beans, cucumber, carrot, pickled pink ginger, avocado, sesame seed, coriander	
CAESAR SALAD 	17.95
Dressed gem lettuce, croutons, boiled hen's egg, smoked bacon lardons, aged parmesan + Chicken 4.00	
MEZZE BOWL  	16.95
Lemon and herb hummus, parsley, cucumber, olives, fried halloumi, gem leaves, extra virgin olive oil, heirloom tomatoes, flatbread, hazelnut dukkha	



DESSERTS

SIMPSINNS FAMOUS STICKY TOFFEE PUDDING 	9.95
Blackthorn salted caramel sauce, Arran Dairies tablet ice cream	
DARK CHOCOLATE TRUFFLE TORTE  	9.95
Fresh raspberries, raspberry coulis, Arran Dairies raspberry sorbet, sorrel	
ESPRESSO PANNACOTTA 	9.95
Chocolate crumble, chocolate sauce	
WARM APPLE, PEAR AND TOFFEE CRUMBLE TARTLET 	9.95
Crème anglaise, Arran Dairies vanilla ice cream	
ARRAN DAIRIES SORBET SELECTION  	9.50
Mango coulis	
TRIO OF ARRAN DAIRIES ICE CREAMS  	9.50
Ask your server for today's selection	
SELECTION OF SCOTTISH AND CONTINENTAL CHEESES  	12.50
Arran oaties, grapes, celery, chutney	

SIDES

BUTTERED SEASONAL VEGETABLES  	4.75
Blackthorn salt, roasted hazelnut dukkha	
GARDEN SALAD  	5.50
Extra virgin olive oil, lemon, tomato	
FRIES  	4.50
Plain, salt and chilli, parmesan and truffle, cajun	
SALT AND VINEGAR BEER BATTERED ONION RINGS  	4.50
Blackthorn salt, malt vinegar powder	
HIGHLANDER FRIES	7.75
Haggis, cheese, peppercorn sauce, crispy onions	
WARM CRUSTY BAGUETTE 	3.95
Butter, extra virgin olive oil, balsamic	