DUNES
RESTAURANT & BAR

EVENING MENU

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

(G) Made without gluten alternative available
(VG) Vegan alternative available
(V) 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 (G)(V) 7.50
Chunk of bread, Blackthorn salted whipped butter

LIGHTLY BATTERED TEMPURA (G)
Chicken 10.95, Vegetable 9.95 (VG)*, King prawn 11.95*
Sesame seeds, chilli, coriander, tonkatsu dip

WEST COAST MUSSELS MARINIÈRE (G) 11.50
Chardonnay, garlic, shallots, tarragon, cream, crusty bread

CHICKEN LIVER PÂTÉ (G) 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 (VG) 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 (G) 11.50
Butterflied king prawns, confit garlic, chilli oil, lemon, crusty baguette

DUNES SEAFOOD COCKTAIL (G) 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 (G) 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 (G) 24.95
Charred hispi cabbage, celeriac purée, peppered port and amarena cherry jus

PAN SEARED SUPREME OF CHICKEN (G) 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 (G)(VG) 19.95
Charred tender stem broccoli, cumin roasted carrots, roasted hazelnut dukkha, pomegranate, coriander, Ras El Hanout vegan yoghurt

LIGHTLY BATTERED TEMPURA (G)
Chicken 20.95, Vegetable 18.95 (VG)*, King prawn 21.95*
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 (G)(V) 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 COCONUT CHICKEN CURRY (G) 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 (G) 23.95
Tender stem broccoli, parmentier potatoes, spinach, tartare and mussel hollandaise, herb oil

PAN SEARED FILLET OF SEABASS (G) 22.95
Lightly spiced fillet of seabass, curried lentils, mint yoghurt, king prawn, spiced mango dressing, fresh coriander

FISH AND CHIPS (G) 21.95
Battered haddock, minted mushy peas, tartare sauce, pickled onion, seasoned fries

MOULES FRITES (G) 21.95
Chardonnay, garlic, shallots, tarragon, cream, fries, crusty bread

SEAFOOD LINGUINE (G) 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
Chargrilled sirloin steak, seasoned fries, green peppercorn sauce

All dishes below served with roast plum tomato, grilled field mushroom, fries:

8oz SIRLOIN 35.95
A classic steak cut offering the perfect balance of tenderness, texture, and beefy flavour

CHARGRILLED CHICKEN BREAST 21.95

add a sauce for the above steaks: 4.75
Béarnaise, green peppercorn, garlic and parsley red wine jus

SURF 'N TURF 7.95
King prawns, garlic butter

GOURMET BURGERS FROM THE GRILL

On a toasted brioche bun with SimpsInns burger sauce, gem lettuce, pickles, red onion, fries

CHOOSE FROM:

2 x SMASHED BEEF PATTIES (G) 20.95

BUTTERMILK CHICKEN BREAST 20.95
in our spiced crispy coating

CHARGRILLED VEGAN BURGER (VG) 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 (G) 19.95
Dressed leaves, edamame beans, cucumber, carrot, pickled pink ginger, avocado, sesame seed, coriander

CAESAR SALAD (G) 17.95
Dressed gem lettuce, croutons, boiled hen's egg, smoked bacon lardons, aged parmesan
+ Chicken 4.00

MEZZE BOWL (G)(VG) 16.95
Lemon and herb hummus, parsley, cucumber, olives, fried halloumi, gem leaves, extra virgin olive oil, heirloom tomatoes, flatbread, hazelnut dukkha

DUNES
RESTAURANT & BAR

DESSERTS

SIMPSINNS FAMOUS STICKY TOFFEE PUDDING (V) 9.95
Blackthorn salted caramel sauce, Arran Dairies tablet ice cream

DARK CHOCOLATE TRUFFLE TORTE (G)(VG) 9.95
Fresh raspberries, raspberry coulis, Arran Dairies raspberry sorbet, sorrel

ESPRESSO PANNACOTTA (V) 9.95
Chocolate crumble, chocolate sauce

WARM APPLE, PEAR AND TOFFEE CRUMBLE TARTLET (V) 9.95
Crème anglaise, Arran Dairies vanilla ice cream

ARRAN DAIRIES SORBET SELECTION (G)(VG) 9.50
Mango coulis

TRIO OF ARRAN DAIRIES ICE CREAMS (G)(V) 9.50
Ask your server for today's selection

SELECTION OF SCOTTISH AND CONTINENTAL CHEESES (G)(V) 12.50
Arran oaties, grapes, celery, chutney

SIDES

BUTTERED SEASONAL VEGETABLES (G)(V) 4.75
Blackthorn salt, roasted hazelnut dukkha

GARDEN SALAD (G)(VG) 5.50
Extra virgin olive oil, lemon, tomato

FRIES (G)(VG) 4.50
Plain, salt and chilli, parmesan and truffle, cajun

SALT AND VINEGAR BEER BATTERED ONION RINGS (G)(V) 4.50
Blackthorn salt, malt vinegar powder

HIGHLANDER FRIES 7.75
Haggis, cheese, peppercorn sauce, crispy onions

WARM CRUSTY BAGUETTE (V) 3.95
Butter, extra virgin olive oil, balsamic