



FAIRFIELD
HOUSE HOTEL

STARTERS

- Soup of the Day £5.75
crusty roll
- Haggis, Neeps and Tatties £7.95
peppercorn sauce, crispy leeks
- Monkfish & King Prawns Thermidor £11.95
*Arran cheddar and Dijon mustard cream,
parmesan glaze, crostini's*
- Bang Bang Chicken
or Cauliflower £8.50 - £7.50 V
*crisp batter, sriracha mayo,
fresh chillies and coriander*
- Chicken Liver Pate £7.95
red onion chutney, fine leaf salad,
Arran oaties
- Prawn Cocktail £9.50
*smoked salmon, crisp gem lettuce,
tomato, lemon, pickled cucumber*
- Grilled Goats Cheese £7.95 V
cranberry dressing, candied walnuts
- Creamy Garlic Mushrooms £7.95 V
toasted garlic bread

MAINS

- Harissa Spiced Chicken £15.95
*vegetable tagine, Moroccan style cous cous,
natural yoghurt*
- Fish & Chips £15.95
*battered haddock, fries, garden peas,
lemon, tartar sauce*
- Butterfly Fillet of Salmon £17.95
*tiger prawns, crushed potatoes, stem broccoli,
lime and sweet chilli butter*
- Braised Beef Cheek £17.95
*creamed mash, baby carrots and leeks,
red wine sauce*
- Trio of Pork £19.95
*crisp pork belly, roast pork fillet, BBQ pulled
pork, apple compote, braised red cabbage,
dauphinoise potato, wholegrain mustard jus*
- Wild Mushroom Risotto £15.50 V
garlic and parmesan cream, rocket leaves
- Chicken & Broccoli Fettuccine £15.95
*garlic and roast pepper cream, parmesan
(vegetarian option available £15.50) V*
- Ayrshire Lamb Two Ways £19.95
*lamb cutlets, mini shepherds pie, spring greens,
sauteed garlic potatoes, rosemary jus*
- 6oz Steak Burger £15.50
*brioche bun, crisp gem lettuce, vine tomato,
gherkin, bacon, mature cheddar, burger sauce*
- 8oz Sirloin Steak £31.00
*wild mushrooms, vine cherry tomatoes,
sauteed greens, hand cut chips*
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- ON THE SIDE
- Creamed Mash — £3.95
- Honey Glazed Baby Carrots — £3.95
- Sautéed Garlic Potatoes — £3.95
- Kitchen Salad — £3.50
- Hand Cut Chips — £3.95
- Spring Greens — £3.95
- Fries Plain or Cajun — £3.95
- Onion Rings — £3.95
- Sauce — £3.25
peppercorn, red wine sauce, garlic butter
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DESSERTS

- White Chocolate &
Raspberry Cheesecake £7.50
chantilly cream, fruit garnish
- Sticky Toffee Pudding £7.50
vanilla ice cream, butterscotch sauce
- Lemon Posset £7.50
shortbread, strawberry compote
- Summer Fruit Pavlova £7.50
*raspberry ripple ice cream,
white chocolate shards*
- Luxury Chocolate Fudge Cake £7.50
caramel sauce, tablet ice cream, fudge pieces
- Trio Ice Cream £6.95
*vanilla, raspberry ripple, chocolate,
shortbread crumb, macerated fruits*
- Cheese Platter £8.95
*howgate brie, arran cheddar, blue murder,
red onion chutney, grapes, biscuit selection*

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.
Please ask a member of our team for our full vegan, dairy free & non gluten containing ingredients menus V — VEGETARIAN VE — VEGAN.