



## Starters

**Chef's Homemade Soup of the Day** £6.25  
crusty roll

**Chicken Liver Parfait** £8.75  
arran onion chutney, mini oatcakes

**Prawn and Crayfish Cocktail** £10.25  
lime marie rose sauce, buttered brown bread

**RAD Tower of Haggis and Black Pudding** £8.75  
peppercorn cream, crispy fried onions

**Hot Honey and Sriracha Chicken Bao Buns** £9.50  
roasted peppers and onions, homemade coleslaw

**Halloumi Pakora** £8.50 **V**  
large poppadom, spicy onions, mint yoghurt dip

**BBQ Pulled Pork Potato Skins** £9.25  
smoked cheese, garlic mayonnaise

**Seasonal Melon and Pineapple Coupe** £8.50 **VE**  
mango yogurt ice, passionfruit syrup

**Goujons of Sole** £10.75  
cracked black pepper mayo, fresh chillies, lime wedge

**Crispy Tempura Chicken** £8.95 **Vegetable** £8.25 **V**  
sweet chilli dip, curried mayonnaise

**Main Course Crispy Tempura with Fries Chicken** £17.50 **Vegetable** £16.50 **V**

## Mains

**Braised Ribeye of Beef** £19.95  
chasseur sauce, Yorkshire pudding, roast potatoes, root vegetables

**Breast of Chicken, Chorizo and Cream Cheese Wellington** £19.50  
sweet chilli and sriracha cream sauce, potato gratin, tenderstem broccoli

**Teriyaki Fillet of Salmon Chicken** £19.95 **Vegetables** £16.50 **V**  
shredded stir-fried vegetables, soft egg noodles, prawn crackers

**Herb Crusted Rack of Lamb** £25.50  
mint gravy, black pudding mash, braised cabbage

**Breast of Cajun Chicken** £17.95  
mango and coconut curry cream, coriander rice, toasted flatbread, sauteed green vegetables

**Battered Fillet of Angel Haddock** £18.50  
chipped potatoes, minted peas, tartar mayonnaise, lemon wedge

**Medallions of Pork Topped with Apple Compote & Black Pudding** £19.95  
sauteed potatoes, creamed mash, seasonal vegetables, peppercorn cream

**Shredded Sticky Beef Burrito Bowl** £19.50  
coriander rice, floured tortillas, shredded onions and peppers, mature cheddar, salsa, sour cream

**Baked Fillet of Seabass with King Prawns** £22.50  
garlic butter, roasted vegetables skewer, creamed mash potato

**Beef Tournedos Rossini** £22.95  
4oz fillet medallion, pate, madeira wine jus, herb crostini, dauphinoise potato, romanesco vegetable

**Chicken Rigatoni** £17.95  
basil, tomato and mascarpone cream, parmesan dust, toasted garlic ciabatta (vegetarian option available £16.50 **V**)

## Starters

**Chef's Homemade Soup of the Day** £6.25  
crusty roll (ask server)

**Prawn and Crayfish Cocktail** £10.25  
lime marie rose sauce, brown bread

**RAD Tower of Haggis and Black Pudding** £8.75  
red wine jus, crispy fried onions

**Bang Bang Cauliflower** £8.25 **V**  
panko crumb, sweet chilli and siracha sauce, sesame seeds

**BBQ Pulled Pork Potato Skins** £9.25  
garlic mayonnaise

## Mains

**Braised Ribeye of Beef** £19.95  
haggis, red wine jus, roast potatoes, root vegetables

**Teriyaki Fillet of Salmon Chicken** £19.95 **Vegetables** £16.50 **V**  
shredded stir-fried vegetables, soft egg noodles, prawn crackers

**Herb Crusted Rack of Lamb** £25.50  
mint gravy, black pudding, roast potatoes, braised cabbage

**Medallions of Pork Topped with Apple Compote & Black Pudding** £19.95  
sauteed potatoes, seasonal vegetables, red wine jus

## Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

**Sirloin Steak** £33.95  
7oz steak, fries, tomato, mushrooms

**Fillet Steak** £35.95  
7oz steak, fries, tomato, mushrooms

**Butterfly Breast of Chicken** £16.50  
fries, tomato, mushrooms

**ADD SAUCE £3.75**  
red wine gravy

**Seasonal Melon and Pineapple Coupe** £8.50 **VE**  
mango yogurt ice, passionfruit syrup

**Goujons of Sole** £10.75  
cracked black pepper mayo, fresh chillies, lime

**Crispy Tempura Chicken** £8.95 **Vegetable** £8.25 **V**  
sweet chilli dip, curried mayonnaise

**Main Course Crispy Tempura with Fries Chicken** £17.50 **Vegetable** £16.50 **V**

**Shredded Sticky Beef Burrito Bowl** £19.50  
coriander rice, floured tortillas, shredded onions and peppers, salsa

**Baked Fillet of Seabass with King Prawns** £22.50  
garlic butter, roasted vegetables skewer, roast potatoes

**Sweet Chilli Vegetable Stir Fry** £16.50 **VE**  
tenderstem broccoli, onions, courgette, boiled rice

**Chick Pea Encroute** £16.50 **VE**  
ratatouille, basmati rice

**Tomato & Sriracha Spiced Rigatoni Pasta** £16.50 **VE**  
applewood glaze

**Moving Mountain Burger** £16.50 **VE**  
toasted pretzel bun, chipotle mayonnaise, little gem leaves, fries, salsa

## Desserts

**Sticky Toffee Pudding** £8.50  
vanilla ice cream

**Dark Chocolate & Orange Tart** £8.50  
fruit sorbet

**Coconut Cheesecake** £8.50  
fruit coulis, wild berries

**Trio of Vanilla Ice Cream** £7.50  
raspberry sauce

## Starters

**Chef's Homemade Soup of the Day** £6.25  
bread (ask server)

**Chicken Liver Parfait** £8.75  
arran onion chutney, oatcakes

**Prawn and Crayfish Cocktail** £10.25  
lime marie rose sauce, buttered bread

## Mains

**Braised Ribeye of Beef** £19.95  
chasseur sauce, roast potatoes, root vegetables

**Lemon & Ginger Salmon Stirfry** £19.95  
**Chicken** £18.50 **Vegetarian** £16.50 **V**  
shredded stir-fried vegetables, basmati rice

**Breast of Cajun Chicken** £17.95  
mango and coconut curry cream,  
coriander rice, sauteed green vegetables

**Medallions of Pork Topped  
with Apple Compote** £19.50  
sauteed potatoes, creamed mash,  
seasonal vegetables, peppercorn cream

## Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

**Sirloin Steak** £33.95  
7oz steak, mushrooms, tomato, fries

**Fillet Steak** £35.95  
7oz steak, mushrooms, tomato, fries

**Butterfly Breast of Chicken** £16.50  
mushrooms, tomato, fries

**ADD SAUCE £3.75**  
peppercorn / red wine gravy / garlic butter  
blue cheese / béarnaise sauce

**Grilled Goats Cheese** £9.25  
beetroot relish, watercress salad

**Seasonal Melon and Pineapple Coupe** £8.50 **VE**  
mango yogurt ice, passionfruit syrup

**Shredded Sticky Beef Flat Bread** £19.50  
coriander rice, flat bread, shredded onions and  
peppers, mature cheddar, salsa, sour cream

**Baked Fillet of Seabass with King Prawns** £22.50  
garlic butter, roasted vegetables skewer,  
creamed mash potato

**Beef Tournedos Rossini** £22.95  
4oz Fillet Medallion, pate, madeira wine jus,  
dauphinoise potato, romanesco vegetable

## Desserts

**Vacherin filled with Raspberry Mousse** £8.50  
raspberry ripple ice cream, berry compote

**Lemon Meringue Sundae** £8.50  
fresh strawberries, lemon curd, chantilly cream,  
lemon meringue ice cream

**Mango Crème Brulee** £8.50  
mascarpone cream

**Artisan Cheese Platter** £10.75  
truckles of caramelised onion Arran cheddar cheese,  
Arran Brie, Strathdon Blue, oatcakes, plum and apple  
chutney

**Luxury Chocolate Fudge Cake** £8.50  
chantilly cream, white chocolate flakes,  
fresh strawberries, clotted cream ice cream

**Trio of Ice Cream** £7.50  
vanilla, mint, raspberry ripple  
choice of sauces: toffee, raspberry and chocolate

## Grill

Our succulent steaks are from the highest quality Caledonian Crown Scotch Beef, these impressive cuts are bursting with flavour and chargrilled to perfection.

**Sirloin Steak** £33.95  
7oz steak, fries, onion rings, truffle  
and parmesan macaroni

**Fillet Steak** £35.95  
7oz steak, fries, onion rings, truffle  
and parmesan macaroni

**Butterfly Breast of Chicken** £16.50  
fries, onion rings, truffle  
and parmesan macaroni

**ADD SAUCE £3.75**  
peppercorn / red wine gravy / diane  
garlic butter / blue cheese / béarnaise

## On The Side

Garlic Bread — £4.50

Cheesy Garlic Bread — £4.95

Crispy Onion Rings — £4.50

Fries — £4.50

Chilli Fries, Cajun Fries — £4.75

Truffle & Parmesan Fries — £4.95

Buttered Baby Vegetables — £4.50

Sauteed Green Vegetables — £4.50

Creamed Mash Potato — £4.50

Truffle and Parmesan Macaroni — £5.50

Truffle Cauliflower Cheese — £5.50

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.

**V** — VEGETARIAN **VE** — VEGAN

**RAD Double Burger** £17.50  
2x 6oz burger, applewood smoked cheddar,  
bacon, salsa, homemade slaw, salad, fries

**Highlander Burger** £16.95  
6oz steak burger, haggis, crispy fried onions,  
peppercorn sauce, homemade slaw, fries

**Halloumi Burger** £16.50 **V**  
cajun mayonnaise, homemade slaw, fries

**Southern Fried Chicken Burger** £16.95  
ranch mayo, little gem lettuce, tomato,  
parmesan shavings, homemade slaw, fries

## Desserts

**Chef's Cheesecake of the Day** £8.50  
chantilly cream, fresh fruit

**Sticky Toffee Pudding** £8.50  
butterscotch sauce, vanilla ice cream

**Raspberry Mousse filled Brandy Basket** £8.50  
raspberry ripple ice cream, berry compote

**Lemon Meringue Sundae** £8.50  
fresh strawberries, lemon curd, chantilly cream,  
lemon meringue ice cream

**Banoffee Toasted Waffle** £8.50  
tablet ice cream, toffee sauce

**Mango Crème Brulee** £8.50  
homemade shortbread, mascarpone cream

**Caramel Apple Crumble Tart** £8.75  
crème anglaise, butterscotch sauce,  
cinnamon ice cream

**Artisan Cheese Platter** £10.75  
truckles of caramelised onion Arran cheddar  
cheese, Arran Brie, Strathdon Blue, Arran oatcakes,  
biscuit selection, plum and apple chutney

**Luxury Chocolate Fudge Cake** £10.50  
chantilly cream, white chocolate flakes,  
fresh strawberries, clotted cream ice cream

**Trio of Ice Cream** £7.50  
vanilla, mint, raspberry ripple  
choice of sauces: toffee, raspberry and chocolate

**LIGHT BITES**

**Triple Club Sandwich** £13.50  
chicken, bacon, lettuce, beef tomato, mayo, tortilla chips, homemade slaw

**Chicken Fajita Wrap** £13.50  
onions, peppers, guacamole, cheddar cheese, salsa

\*Gluten Free option is available upon request

**Steak and Onion Toasted Sourdough** £13.50  
peppered mayo, iceberg lettuce, crispy onions

**Caesar Salad** £12.50  
crispy gem lettuce, parmesan, creamy garlic caesar dressing

**ADD CHICKEN** £3.00  
**ADD SMOKED SALMON** £3.00  
**ADD KING PRAWNS** £4.00

**ADD SOUP** £4.50 **ADD CHIPS** £3.00  
**TO YOUR LIGHT BITE DISH**

**FLATBREADS**

all served with mixed salad

**Cajun Chicken, Red Pepper, Mozzarella** £13.50

**Chorizo, Red Onion Chutney, Smoked Cheese** £13.50

**Sweet Chilli Hummus, Charred Lime** £12.50

\*Gluten Free option is available upon request

**BLOOMER SANDWICHES**

all served with coleslaw, mixed salad, tortilla chips

**Ham, Tomato, Wholegrain Mustard** £8.75

**Spicy Chicken Mayo** £8.95

**Prawn Marie Rose** £9.95

**Egg Mayo, Chives** £8.50

\*Gluten Free option is available upon request

*Salads*

all salads served with lettuce, cherry tomatoes, red onion, herb crouton, house dressing, herb buttered baby potatoes

**Warm Chicken Bacon and Pineapple** £16.50  
wholegrain mustard dressing, sunblushed tomatoes

**Sliced Steak** £18.50  
crispy onions, balsamic glaze

**Breaded Goujons of Sole** £18.50  
cracker black pepper mayo, fresh chillies, lime dressing



*Afternoon Tea* SERVED FROM 12PM-5PM

Indulge in a delicious Afternoon Tea while admiring the sweeping views of the Ayrshire countryside in the Afton Restaurant at Lochside House Hotel.

Afternoon Tea for 1 £26.95

Afternoon Tea for 2 £39.95

Prosecco Afternoon Tea for 2 £52.00  
*with a glass of Prosecco*

Prosecco Afternoon Tea for 2 £76.00  
*with a bottle of Prosecco*

Champagne Afternoon Tea for 2 £123.00  
*with a bottle of House Champagne*

*Starters*

**Bang Bang Cauliflower** £8.50  
panko crumb, sweet chilli and siracha sauce, sesame seeds

**Sun Blushed Tomato and Red Onion Bruschetta** £8.50  
balsamic glaze, fresh basil

**Seasonal Melon and Pineapple Coupe** £8.50  
watermelon sorbet, passionfruit syrup

**Crispy Vegetable Tempura** £8.50  
sweet chilli

**Main Course Crispy Vegetable Tempura with Fries** £16.50

*Mains*

**Sweet Chilli Vegetable Stir Fry** £16.50  
tenderstem broccoli, onions, courgette, boiled rice

**Chick Pea Encroute** £16.50  
ratatouille, basmati rice

**Tomato & Sriracha Spiced Rigatoni Pasta** £16.50  
applewood glaze

**Moving Mountain Burger** £16.50  
toasted pretzel bun, chipotle mayonnaise, little gem leaves, fries, salsa

*Desserts*

**Sticky Toffee Pudding** £8.50  
vanilla ice cream

**Dark Chocolate & Orange Tart** £8.50  
fruit sorbet

**Coconut Cheesecake** £8.50  
fruit coulis, wild berries

**Trio of Vanilla Ice Cream** £7.50  
raspberry sauce