

## lunch

12.30pm to 4.30pm

### light bites

**chef's soup of the day** (v, gfa, dfa) £ 4.50  
with crusty bread and butter

**famous chunky fishcake** £ 9.75  
award winning Argyll kiln smoked salmon  
and finnan haddock fishcake with  
homemade tartare sauce and lemon

**Brambles hand crafted 8oz  
prime Scotch beef burger** (dfa) £ 15.50  
red onion slaw, spiced beetroot relish,  
buttered corn on the cob and  
hand cut chips

**chippy style battered fillet of  
North Sea haddock** (gfa, df) £ 15.75  
handcut chips, chunky homemade  
tartare sauce and lemon

**tempura king prawns** (df, gfa) £ 8.50  
tomato and chilli jam with a bean sprout  
and coriander salad

**steamed Scottish mussels** starter £ 7.50  
served with crusty bread and butter, main £ 15.00  
lightly cooked in:  
- white wine and garlic (dfa, gfa)  
- Arran ale and apple (df)  
- Arran chilli cheese and vine tomato (dfa, gfa)

**rainbow carrot &  
watercress salad** (v, gfa, dfa) £ 7.50  
maple glazed walnuts and pickled golden raisins

### warm crusty ciabattas

**chicken and avocado** (dfa) £ 8.50  
breast of chicken, avocado, mayonnaise,  
salad and hand cut Rooster chips

**crisp pork belly** (dfa) £ 9.80  
apple and ale chutney, crisp onion rings,  
gem lettuce and hand cut Rooster chips

**portobello and halloumi** (v) £ 8.50  
portobello mushroom, grilled halloumi,  
spinach, caramelised red onion, gem lettuce  
with hand cut Rooster chips and salad

### to finish

**Brambles sticky toffee pudding** (v) £ 6.25  
Arran Dairies traditional ice cream and  
warm toffee sauce

**Brambles bakewell tart** (v) £ 7.00  
cranachan ice cream

**trio of Arran Dairies ice creams  
and sorbets** (v, dfa, gfa) £ 6.50

**Arran cheese platter** (v, gfa) £ 12.00  
Wooley's oaties and Paterson's chutney

va = vegetarian option available  
gfa = gluten free option available  
dfa = dairy free available

v = vegetarian  
gf = gluten free  
df = dairy free

**allergen menus are available - please ask**

**all our sandwiches are made with light  
mayonnaise and Flora spread**

**we only cook with rapeseed oil, which has the  
lowest saturated fat and is  
high in omega3**

**we source all of our produce as locally as  
possible, all steaks are 21 day hung,  
eggs are free range**

50p from the sale  
of each brambles  
burger is donated  
to Maggie's Cancer Centres.

*maggie's*

**People with cancer  
need places like these**

we source as locally as possible using top quality Scottish  
produce whenever it is available

#### ARRAN SUPPLIERS

**Arran Butcher** - lamb, venison, sausages

**Wooleys** - bread products and oaties

**Cheese** - Arran & Bellview Creameries, Island Cheese Co

**Taste of Arran / Arran Dairies** - local ice cream, dairy  
products, eggs, mustard, jams and chutneys

**Others** - Arran Distillery, Arran Brewery

#### LOCAL SCOTTISH SUPPLIERS

**Campbell's Gold** - finest quality scotch beef

**Argyll smokery** - handcrafted smoked fish

**J Pieroni & Sons (Ayr)** - fresh/sustainable fish/seafood

**Mark Murphy & Partner** - finest Scottish seasonally grown  
fruit and vegetables.

**Others** - Braehead Foods, Auchtralure Farm (free range eggs)