

shellfish starters

blt (gfa, dfa) £ 12.00
 crisp smoked bacon, lobster and crayfish pattie, seared beef tomato, chive blini and lobster mayonnaise

Shetland mussels £ 7.50
 served with crusty bread and Scottish butter, lightly cooked in your choice of:

- garlic and white wine (gfa, dfa)
- or** - Arran ale and green apple (df)
- or** - Arran chilli cheese and vine tomato (gfa, dfa)

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

hand-dived Hebridean scallops £ 13.50
 potato scone, Arran black pudding, apple chutney puree, apple crisp and fine herbs

freshly shucked Cumbrae oysters (df, gf) £ 3.00 each
 sea salt, lemon and tobasco

starters

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

Brambles cullen skink (gfa) £ 9.50
 potato, leek, finnan haddock and poached hens egg

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

potted Ayrshire ham hock (dfa) £ 9.50
 homemade piccalilli, Arran mustard cheese scones and homemade butter

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

super seed crusted baked goats cheese (v, gfa) £ 9.50
 fruit loaf crackers and spiced beetroot chutney

meat from the grill...

21 day hung British fillet 227g (df, gf) £ 29.95

21 day hung British ribeye 227g (df, gf) £ 28.00

21 day hung British sirloin 227g (df, gf) £ 24.00

trio of 14 day hung Arran lamb cutlets (df, gf) £ 21.00

served with roasted vine tomatoes, flat cap mushrooms and onion rings (df) and a choice of new potatoes (gf, v), handcut chips (df) or Arran mustard mash (v, gf)

add a sauce... £ 2.75
 - cracked black peppercorn

fish from the grill...

whole chargrilled seabream (df, gf) £ 21.00

loin of monkfish (df, gf) £ 21.00

all of the above are served with roasted vine tomatoes, fennel and watercress (gf, v) with the choice of **hand cut chips** (df), **Arran mustard mash** (gf, v) or **new potatoes** (gf, v)

add a sauce... £ 2.75

- caper, lemon and parsley butter (gf, v)
- roasted red pepper and garlic mayonnaise (gf, df, v)

seafood mains

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

Shetland mussels £ 15.00
 served with crusty bread and Scottish butter, lightly cooked in your choice of:

- garlic and white wine (gfa, dfa)
- or** - Arran ale and green apple (df)
- or** - Arran chilli cheese and vine tomato (gfa, dfa)

Brambles seafood platter £ 36.00
 hot and cold Argyll smoked salmon, brambles chunky fishcake, dressed mussels, tempura prawns, salt and pepper squid, cumbrae oyster, lobster and crayfish slider with lemon and tartare

monkfish and prawn "scampi" (df) £ 17.50
 homemade tartare sauce, lemon and handcut chips

famous chunky fish cake £ 13.75
 award winning Argyll kiln smoked salmon and haddock fishcake with handcut chips, homemade tartare sauce and lemon

fillet of seabass (dfa, gfa) £ 19.00
 white bean, vegetable and herb stew with salt and pepper squid

garlic prawn and mussel tagliatelle (dfa, gfa) £ 17.00
 king prawns, mussels, smoky chorizo, vine ripened tomatoes, soft herbs and homemade tagliatelle

butter poached fillet of hake (gf) £ 18.00
 crayfish and cherry tomato risotto, crayfish emulsion and watercress salad

pan fried rainbow trout (gf, dfa) £ 17.50
 saute baby potatoes, spinach, charred broccoli and orange butter

v = vegetarian va = vegetarian option available
 gf = gluten free gfa = gluten free option available
 df = dairy free dfa = dairy free available
 la = lighter option available

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

daily specials on blackboard

regular mains

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

supreme of maize fed chicken (dfa, gfa) £ 18.50
 pearl barley, charred pearl onions, roasted salsify, wild mushroom broth

potato & thyme gnocci (v) £ 16.50
 woodland mushrooms, spinach and chestnuts

beetroot, asparagus and rosemary frittata (v, gfa) £ 16.00
 rocket salad and garlic bread

sides

tear and share rustic bread (v) £ 5.50
 with olive oil and balsamic vinegar

twice cooked handcut Rooster chips (df) £ 4.25

homemade crispy battered onion rings (df) £ 4.00

Arran mustard mash (gf, v) £ 4.25

Brambles house salad (gf, v, vg, df) £ 4.25

roast garlic and parmesan ciabatta (v, gf) £ 5.00

tenderstem broccoli (gf, dfa) £ 5.50
 with pancetta and walnuts

roasted chantary carrots (v, vg, gf, dfa) £ 4.50
 with thyme and garlic

chilli and sesame glazed pak choi (v, vg, gf, dfa) £ 5.00

puddings

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

Arran gold and chocolate bread and butter pudding (v) £ 6.75
 banoffee ice cream and chocolate sauce

orange scented panna cotta (gfa) £ 7.00
 mulled figs and cinnamon shortbread

Brambles bakewell tart (v) £ 7.00
 cranachan ice cream

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

Arran cheese platter (v, gfa) £ 12.00
 Wooleys oaties and Patersons chutney

fresh fruit platter and sorbet (v, df, gfa) £ 5.50

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



People with cancer need places like these