

to finish...

Arran cheese board (v,gfa) £ 12.00
island cheeses, Arran oaties &
Paterson's of Arran chutney

beverages

tea £ 2.35
a selection of everyday and speciality teas

americano £ 2.20
a shot of espresso topped with hot water med £ 2.60

flat white £ 2.30
an espresso topped with steamed milk med £ 2.70

espresso £ 2.10
a rich intense coffee

double espresso £ 2.40

latte £ 2.70
a classic drink of steamed milk with a shot of
espresso topped with a hint of foam

cappuccino £ 2.70
an espresso topped with piping hot foamed
milk, finished with a dusting of our fairtrade
chocolate

mocha £ 2.30
a fusion of hot chocolate and coffee topped med £ 2.70
with hot foamed milk, sprinkled with a
dusting of chocolate

hot chocolate £ 2.50
fairtrade chocolate with hot foamed milk,
finished with a sprinkling of chocolate

chocolate royale £ 3.25
fairtrade chocolate with piping hot milk,
topped with marshmallows and whipped cream

white wine

'therapy' chardonnay £ 12.50
Australia
our specially selected own label white.
Lively, ripe, just-picked citrus

red wine

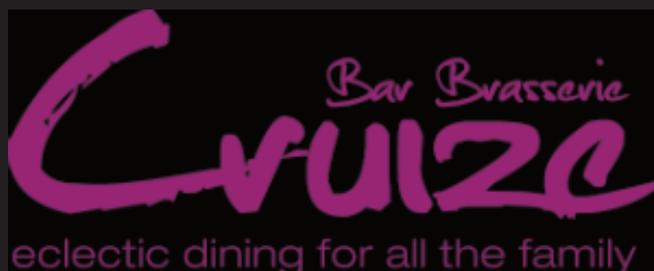
'beware' shiraz £ 12.50
Australia
our specially selected own label red.
Loaded with ripe black berries

rose wine

'passion' cinsaut-grenache £ 12.50
France
our specially selected own label rose.
Refreshing, fruity wine

sparkling

galanti prosecco £ 18.35
Italy
apple and pear with a hint of peach,
followed by a fine, persistent, soft fizz.



take away menu

day time available from 12pm - 4pm
evening available from 5.30pm - 9pm

to order please call: 01770 302234
or ext. 4770

please ask a member of staff if you
require an allergen menu

evening delivery available to onsite lodges,
takeaway may be restricted due to demand
on the restaurant.

£5 delivery charge for orders unders £10

starters, salads and platters

Cruise caesar salad (va, gfa) **small med large**
£ 5.70, £ 8.20, £ 9.80
little gem, smoked pancetta,
parmesan shavings, anchovies,
croutons and caesar dressing

super salad (gf, df, v, vg) **£ 6.60, £ 9.10, £ 10.70**
quinoa, hummus, edamame beans,
peas, cucumber, tomato,
beetroot, carrot, omega seeds
and lemon with a seasonal dressing

all salads can have an add on of the following:
smoked chicken breast **£ 1.50, £ 2.75, £ 3.25**
Argyll hot smoked salmon **£ 3.25, £ 3.75, £ 4.50**

Auchrannie platter (gfa) **main serves 1 £ 18.00**
Argyll hot and cold smoked salmon, **serves 2 £ 28.00**
Arran cheeses and chutney,
mixed olives, balsamic dressing,
olive oil, crusty bread and Arran oaties

cruise nibble platter (v) **£ 10.50**
garlic and herb flat bread, marinated olives,
hummus, tomatoes, rocket, buffalo mozzarella,
olive oil and balsamic vinegar

anti pasto platter **£ 10.95**
garlic and herb flat bread, hummus,
continental meats with
olive oil, balsamic vinegar and rocket

sandwiches available day time only

egg mayonnaise (v) **£ 5.75**
with fresh dill

Ayrshire sliced gammon **£ 6.75**
with tomatoes and mature Arran Cheddar

classic tuna mayonnaise **£ 6.35**
with spring onions

chicken tikka **£ 7.75**
with crisp gem lettuce, cucumber and yogurt

roasted vegetable **£ 5.90**
with chickpea hummus and halloumi cheese

Argyll hot smoked salmon **£ 7.75**
with creme fraiche and rocket

roast beef and caramelised onion **£ 7.95**
with Arran mustard

All sandwiches served on a choice of white
or brown bread or ciabatta with salad garnish,
crisps and coleslaw. Gluten free bread is also available.

pasta & risotto

cullen skink risotto **£ 14.50**
peat smoked haddock, leeks,
poached egg, shallots
crisp pancetta and garlic bread

pappardelle **£ 15.75**
slow cooked oxtail, rosemary and tomato ragu,
toasted pinenuts, parmesan and garlic bread

mac and cheese (v) **£ 13.00**
Arran cheddar and mustard cream sauce,
woodland mushrooms, asparagus and
white truffle oil

main courses

fish and chips (la, gfa, df) **single £ 14.50**
fresh North Sea haddock,
Arran ale batter, rustic fries,
mushy peas, lemon and tartare sauce
**lighter option: plain grilled haddock
and boiled potatoes, mushy peas, lemon
and tartare sauce**

classic Cruise burger **£ 14.50**
100% prime Scotch beef served plain
or with a choice of:
Arran cheddar and bacon
or Arran chilli cheddar and jalepenos

baked paprika chicken (gf, dfa) **£ 16.00**
lemon and rosemary olive oil marinade,
fruity cous cous, fresh tomato salsa
and roasted peppers

baked polenta tart (v) **£ 14.50**
heritage tomatoes, fresh basil,
asparagus, watercress, olive oil & garlic

pizzas

12" traditional homemade thin pizza base

traditional cheese (v) **£ 10.25**
herb and tomato sauce topped with
fresh basil, mozzarella and cheddar cheese

meat feast **£ 12.95**
chorizo, Ayrshire bacon, gammon, pepperoni,
salami, mozzarella, cheddar and tomato sauce

chicken tikka **£ 11.50**
chicken tikka, pineapple, spiced onions,
mozzarella and cheddar cheese

"Goatfell Haggis" **£ 12.00**
island haggis, Arran mustard cheddar,
mozzarella and caramelised red onion chutney

additional toppings **£ 0.95**
Ayrshire bacon, island haggis, chicken tikka,
gammon, salami, olives, chorizo, pepperoni,
pineapple, spiced onions, caramelised onion
chutney and jalapeños

side orders

rustic skin on fries (v, df, gf) **£ 3.25**

spicy wedges (v, df) **£ 3.50**

**cherry tomato, red onion
and bocconcini salad** (v, gf, dfa) **£ 3.75**

garlic bloomer (v) **£ 2.50**

garlic bloomer with Arran cheddar (v) **£ 3.00**

**buttered broccoli, pancetta &
Italian cheese** (gf, dfa, va) **£ 5.50**

ciabatta with balsamic and olive oil (v, vg, df) **£ 3.25**

marinated olives (v, gf, df) **£ 2.95**

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