

Cruize Bar Brasserie

eclectic dining for all the family

DINNER MENU

STARTERS

SOUP OF THE DAY (v, gfa) bread roll & Scottish butter	£ 4.50
POTTED SMOKED SCOTTISH MACKEREL (gfa) Ayrshire bacon & Arran cheddar scone, apple & Arran ale chutney	£ 7.75
CHILLI SPICED CRAB CAKES (df) guacamole, salsa, rocket & lime	£ 7.95
GOATS CHEESE & ROASTED PUMPKIN ARANCINI (v) sunblush tomato & garlic aioli	£ 6.50
ARRAN BUTCHER HAGGIS NACHOS island haggis, Arran mustard cheddar, caramelised onion chutney, sour cream & chives	£ 6.75
SALSA NACHOS (v, gf) tomato & chilli salsa, Arran cheddar, sour cream & chives	£ 5.50
CONFIT CHICKEN, LEEK & PROSCIUTTO TERRINE (df, gfa) Arran oaties & balsamic glaze	£ 5.75

PLATTERS

AUCHRANNIE PLATTER (gfa) Argyll hot & cold smoked salmon, Arran cheeses, crusty bread, Paterson's of Arran chutney, balsamic, olive oil, mixed olives & Arran oaties	starter for 2 £ 18.00 for 4 £ 28.00 main for 1 £ 18.00 for 2 £ 28.00
NIBBLE PLATTER (v) garlic & herb flat bread, tomatoes, marinated olives, hummus, rocket, buffalo mozzarella, olive oil & balsamic vinegar	£ 10.50
ANTI PASTO PLATTER garlic & herb flat bread, hummus, rocket, continental meats, olive oil & balsamic vinegar	£ 10.95

SALADS

GRILLED HALLOUMI & PISTOU VEGETABLE SALAD (v) sml £ 8.50 toasted pinenuts med £ 11.00 & balsamic dressing lrg £ 12.60	
CRUIZE CAESAR (va, gfa) sml £ 5.70 little gem, smoked pancetta, parmesan shavings, anchovies, croutons & caesar dressing med £ 8.20 lrg £ 9.80	
SUPER SALAD (gf, df, v, vg) sml £ 6.60 quinoa, hummus, edamame beans, peas, cucumber, beetroot, med £ 9.10 tomato, carrot, lemon & omega seeds lrg £ 10.70	

ADD ON

enhance your salad (df, gf):	sml med lrg
SMOKED CHICKEN	£ 1.50, £ 2.75, £ 3.25
SMOKED SALMON	£ 3.25, £ 3.75, £ 4.50

RISOTTO

CULLEN SKINK (va) £ 14.50 peat smoked haddock, leeks, shallots, lightly poached egg, crisp pancetta & garlic bread

PIZZAS (la)

12" homemade thin pizza bases with tomato & herb sauce.
ask for a **solas pizza** which have the centre removed & filled with
tomato & red onion salad, making them 30% lighter.

CHEESE (v) £ 10.25 traditional with fresh basil, mozzarella & cheddar cheese	CHICKEN TIKKA £ 11.50 chicken tikka, pineapple, spiced onions, mozzarella & cheddar cheese
GOATFELL HAGGIS £ 12.00 island haggis, caramelised onion chutney, mozzarella, & Arran mustard cheese	MEAT FEAST £ 12.95 chorizo, Ayrshire bacon, pepperoni, salami, gammon, mozzarella & cheddar

ADDITIONAL TOPPINGS £ 0.95

Ayrshire bacon, island haggis, chicken tikka, gammon, salami, olives,
chorizo, pepperoni, pineapple, spiced onions,
caramelised onion chutney & jalapeños

BURGER BAR

served on a grilled brioche bun with baby gem, tomato & gherkins
served with rustic fries, battered onion rings &
a tomato chilli relish

CLASSIC BURGER £ 14.50 100% prime Scotch beef served plain or with Arran cheddar & bacon or Arran chilli cheese & jalapeños	ARRAN BLUE £ 14.50 100% prime Scotch beef with Arran blue cheese
PORK & CHORIZO £ 14.50 glazed with mozzarella cheese	SPICED FALAFEL & SPINACH (v) £ 14.50 served with hoummus

PRIME SCOTCH STEAK

British 21 day dry aged steak

220g SIRLOIN (gf, df) £ 23.50	220g RIBEYE (gf, df) £ 28.00
STEAK GARNISH WITH CHIPS (gf, df) flat cap mushrooms, vine ripened tomato, watercress & rustic chips	STEAK GARNISH WITH MASH (gf) flat cap mushrooms, vine ripened tomato, watercress & mustard mash

ADD A SAUCE £ 2.60

Arran blue cheese (v, gf)
garlic & herb butter (v, gf)
peppercorn

PASTA

PAPPARDELLE (va) £ 15.75 slow cooked oxtail, rosemary & tomato ragu, toasted pinenuts, parmesan & garlic bread	MAC & CHEESE (v) £ 13.00 Arran cheddar & mustard cream sauce, woodland mushrooms, asparagus, white truffle oil & garlic bread
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FISH DISHES

FISH & CHIPS (la, gfa, df) £ 14.50 fresh North Sea haddock, Arran ale batter, rustic fries, mushy peas, tartare sauce & lemon	GRILLED HADDOCK (gf, dfa) £14.00 with boiled potatoes, mushy peas, tartare sauce & lemon
FILLET OF SCRABSTER COD (dfa) £ 16.50 pan roasted fillet of cod, creamed potato, battered broccoli & bourguignonne sauce	

allergen menus are available - please ask
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 vg = vegan

REGULAR MAINS

24 HOUR CURED AYRSHIRE PORK BELLY (df, gfa) £ 15.50 crisp crackling, island black pudding fritters, bacon crumble & braeburn apple sauce
BAKED PAPRIKA CHICKEN (gf, dfa) £ 16.00 roasted baby potatoes, peppers, chorizo sausage & spiced tomato sauce
ARRAN BUTCHER VENISON SAUSAGE £ 13.50 Arran mustard mash, wild mushrooms, smoked pancetta & red wine gravy
BAKED POLENTA TART (v) £ 14.50 heritage tomatoes, basil, asparagus, watercress, olive oil & garlic
MOROCCAN LAMB SHANK (dfa) £ 19.00 chick peas, roast vegetables, saffron infused braising liquer

SIDES

RUSTIC SKIN ON FRIES (v, df, gf) £ 3.25
SPICY WEDGES (v, df) £ 3.50
GARLIC BLOOMER (v) £ 2.50
GARLIC BLOOMER WITH ARRAN CHEDDAR (v) £ 3.00
BUTTERED BROCCOLI, PANCETTA & ITALIAN CHEESE (gf, dfa, va) £ 5.50
MARINATED OLIVES (v, gf, df) £ 4.50
CHERRY TOMATO, RED ONION BOCCONCINI SALAD (v, gf, dfa) £ 3.75
CIABATTA, BALSAMIC & OLIVE OIL (v, vg, df) £ 3.25

DESSERTS

STICKY TOFFEE PUDDING (v) £ 6.75 served warm with Arran dairies traditiona lice cream & toffee sauce
RASPBERRY & DRAMBUIE BRULEE (v, gfa) £ 6.75 sunflower & maple syrup flap jack
DARK CHOCOLATE BROWNIE (v) £ 6.75 traditional Arran dairies ice cream and praline pastry cream
CRUIZE ICE CREAM SUNDAE (gfa, va) £ 6.75 duo of traditional & chocolate Arran dairies ice cream, whipped cream, shortbread crumble, berry compote, Tunnock's teacake, & raspberry sauce
TRIO OF ARRAN DIARIES ICE CREAM (v, gfa) £ 6.35 traditional, chocolate, raspberry ripple, mint choc-chip, cinnamon or banoffee Arran dairies ice cream served with wafers & raspberry or chocolate sauce
ARRAN CHEESE BOARD (v, gfa) £ 12.00 island cheeses, Arran oaties & Paterson's of Arran chutney

ARRAN SUPPLIERS

Arran Butcher - lamb, venison, sausages
Wooleys - bread products / oaties
Arran/Bellview Creameries - cheese
Island Cheese Company - cheese
Taste of Arran/Arran Dairies - dairy products, eggs, mustard, jam/chutney

BRITISH SUPPLIERS

Argyll smokery - handcrafted smoked fish
J Pieroni & Sons (Ayr) - fish/seafood
Mark Murphy & Partner - fruit & vegetables
Others - Braehead Foods, Auchtralure Farm (free range eggs)

we cook only with rapeseed oil, which has the lowest saturated fat and is high in omega3. all steaks are 21 day hung & eggs free range.

50p from the sale of each
Cruize burger is
donated to
Maggie's.

maggie's
People with cancer
need places like these