

COLD PLATES

- 1869 SMOKED ARRAN CHEESE SCONES** £6.50
with a trio of dips
lime aioli, mustard butter & hot beetroot chutney
- HOMEMADE DUO OF ARTISAN BREADS** £5.40
with butter & chutney
- DUCK LIVER PATE** £5.99
orange jelly, cherries & ginger toast
- VENISON TARTARE** £8.90
highland venison, celeriac remoulade & crostini
- HERITAGE BEETS & CHEESE** £5.95
textures of beetroot & creamed goats cheese
- 1869 BREAKFAST** £5.99
Ayrshire ham hock terrine, soft quail's egg, tattie scone with a hollandaise sauce

- ARGYLL HOT & COLD SMOKED SALMON PLATTER** £7.90
home pickled gherkins, savoury scones & chutney

VEGGIE PLATES

- BAKED AUBERGINE SMOKED ARRAN CHEDDAR** £5.50
with basil, pine nuts & rocket
- CHEFS ROASTED NUTS** £5.75
nut roast & cranberry jelly
- FILLED RAVIOLI** £5.00
squash, sweet potato & spinach ravioli with smoked Arran cheddar glaze
- SLOW ROASTED PORTOBELLO MUSHROOM** £5.25
spinach, puy lentils & a rich tomato sauce

FISH PLATES

- NORTH ATLANTIC COD CAKES** £6.99
chilli & a lime aioli dip
- CULLEN SKINK PIE** £7.20
Peterhead smoked haddock & leek with creamy mash
- HAVE A DRAM WITH SAM** £8.85
whisky flamed salmon with salmon wafer & citrus dip
- SEARED SNAPPER** £7.50
with Glen Coe mussels in a pernod broth
- KING SCALLOPS** £9.00
cauliflower puree, foam & crispy pancetta
- WHOLE PRAWNS** £9.25
with chilli & garlic sauce
- PAN SEARED SEA BASS** £8.00
roast butternut squash & beetroot salad

MEAT PLATES

- BRAISED PORK BELLY** £7.10
carrot & orange puree
- GAME PIE** £7.95
venison, pigeon & rabbit
- SWEET & STICKY CHICKEN** £8.20
with crispy kale & garlic nuggets
- MAC & ARRAN BLACK** £5.99
smoked Arran cheddar, black pudding & bacon crumb
- DUCK LEG** £9.50
with chorizo & chick pea broth
- ARRAN VENISON SLIDER** £6.15
toasted brioche bun & red pepper relish
- LAMB SHOULDER** £7.95
with Isle of Arran haggis mash

SIDE PLATES

- ROAST SPROUTS & CHESTNUTS** £4.50
with sage butter
- HERITAGE CARROTS** £4.99
with honey & coriander
- ROAST BEET & SWEET** £4.50
beetroot, plum tomato, baby spinach salad, feta cheese & candied walnuts
- DUCK FAT CHIPS** £4.50
with sea salt & pepper

DESSERTS

- THE TWO TONES** £7.25
white & milk chocolate mousse, chocolate sponge & sweet mascarpone
- LOCHRANZA WHISKY CRANACHAN** £5.95
whipped cream, caramelised toasted oats, & raspberries
- MILK CHOCOLATE BROWNIE** £6.00
with honeycomb & creme fraiche ice cream
- ORANGE WATER PANNA COTTA** £5.50
citrus shortbread
- 1869 WEE FLYER** £12.50
chef's choice of 3 mini 1869 desserts
- ARRAN CHEESE PLATE** £9.95
island chutney & Arran oaties