



DINNER MENU

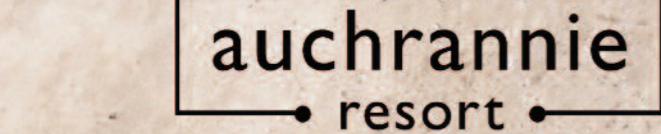
Our small plates are designed to share, making it easy for you to sample lots of lovely dishes from our menu, made using locally sourced produce.

We recommend that you choose three or four dishes per person but don't forget to leave room for dessert!

You can note the dishes you fancy on the pads provided and also the order you would like them to arrive.

Dishes are served as they are ready so they might not all arrive together. There's no need to wait for everything - just get stuck in!

Most importantly, relax, have fun and enjoy your eighteen69 experience.



AUCHRANNIE COCKTAILS

CRANACHAN MARTINI	£7.95	THE PEAT BOG SMOKEY	£10.50
Lochranza whisky with raspberry liqueur & cream		OVD rum, banana liqueur, machrie moor malt, fresh lime & gomme	
CRANACHAN MARTINI, Auchrannie Fling & Lochranza Lemonade	£17.95	BOARD 1	£17.95
THE DUCHESS	£7.95	THE DUCHESS, Bru'd Iced Tea & The Peat Bog Smokey	£17.95
Vodka, parfait amour, peach schnapps & cranberry			
HEATHER MARTINI	£7.95	BRU'D ICE TEA	£10.50
Drambuie, kahlua, espresso & sugar syrup		Lochranza whisky, bostonist gin, tequila, vodka, baccardi & im bru	
BRODICK BAY	£8.95	LOCHRANZA LEMONDADE	£7.50
Caorunn gin, blue curacao, elderflower syrup & lemonade		Lochranza whisky, triple sec, fresh lemon juice & lemonade	
PEELY WALEY	£8.95	BOARD 2	£17.95
OVD rum, apricot brandy, orange, pineapple, lime & fresh passion fruit			



COLD PLATES

1869 SMOKED ARRAN CHEESE SCONES (v)	£6.50
with a trio of dips lime aioli, hot beetroot chutney & mustard butter	
HOMEMADE DUO OF ARTISAN BREADS (v)	£5.40
with butter & chutney	
DUCK LIVER PATE	£6.00
orange jelly, poached cherries & ginger toast	
HAGGIS SCOTCH EGG	£6.50
with Arran mustard & honey mayonnaise	
HERITAGE BEETS & CHEESE (gfa, dfa, va)	£6.00
textures of beetroot & creamed goats cheese	
1869 BREAKFAST (gfa)	£6.00
Ayrshire ham hock terrine, soft quail's egg, tattie scone with a hollandaise sauce	
ARGYLL HOT & COLD SMOKED SALMON PLATTER (gfa, dfa)	£7.90
home pickled gherkins, savory scones & chutney	

VEGGIE PLATES

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

FISH PLATES

CRISPY NORTH ATLANTIC COD CAKES	£7.00
flaked with chilli & lime, served with a lime aioli dip	
BAKED CULLEN SKINK PIE (gf)	£7.20
Peterhead smoked haddock & leek with creamy mashed potato	
RED MULLET	£8.00
white wine, garden pea & baby gem sauce	
SEARED SNAPPER (gf, dfa)	£7.50
with Glen.Coe mussels in a pernod broth	
ISLE OF MULL KING SCALLOPS (gf, dfa)	£9.00
cauliflower puree, foam & crispy pancetta	
PAN SEARED KING PRAWNS	£10.95
with A chilli & garlic sauce	
PAN SEARED SEA BASS (gf, dfa)	£8.00
roast butternut squash & beetroot salad	

MEAT PLATES

BRAISED AYRSHIRE PORK BELLY (gf, dfa)	£7.10
carrot & orange puree	
BEEF STEW & DUMPLINGS (dfa)	£8.20
braised beef in a rich red wine sauce	
SWEET & STICKY CHICKEN	£8.20
with crispy kale & garlic nuggets	
MAC & ARRAN BLACK	£6.00
smoked Arran cheddar, macaroni, black pudding & bacon crumb	
SLOW COOKED DUCK LEG (gfa)	£9.50
with chorizo & chick pea broth	
SLIDER OF ARRAN VENISON (gfa, dfa)	£6.15
toasted brioche bun & red pepper relish	
KILPATRICK FARM LAMB (gfa)	£8.95
with Isle of Arran haggis mash	

SIDE PLATES

ROAST SPROUTS & CHESTNUTS (v, gf)	£4.50
with sage butter	
GLAZED HERITAGE CARROTS (v, dfa)	£5.00
with honey & coriander	
ROAST BEET & SWEET (v, gf, dfa)	£4.50
beetroot, plum tomato, baby spinach salad, feta cheese & candied walnuts	
TWICE COOKED DUCK FAT CHIPS (gf, df)	£4.50
with sea salt & pepper	

DESSERTS

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

gf - gluten free df - dairy free v - suitable for vegetarians vg - suitable for vegans
gfa - gluten free dfa - dairy free va - suitable for vegetarians

WE SOURCE AS LOCALLY AS POSSIBLE, USING TOP QUALITY SCOTTISH PRODUCE WHENEVER IT IS AVAILABLE

ARRAN SUPPLIERS - Arran Butcher, Wooleys, Taste of Arran, Arran Dairies, Arran & Bellview Creameries, Island Cheese Co, Arran Distillery & Arran Brewery
LOCAL SCOTTISH SUPPLIERS - Argyll Smokery, J Pieroni & Sons (Ayr), Mark Murphy & Partner, Braehead Foods, Campbells Prime Meats & Auchtralure Farm