

lunch 12.30pm to 4.30pm

light bites

chef's soup of the day (v, vga, gfa, dfa) sourdough bread, butter	£ 6.00
Brambles fishcake (df) "kedgeree style" poached haddock, potato, hens egg served with a housemade curry sauce	£ 8.50
pulled Ayrshire pork and sweet potato croquettes (df) charred pineapple salsa, crispy chilli, shallots, bbq glaze	£ 8.50
crispy squid (df) fresh herbs, chilli, spring onion, sriracha mayonnaise, squid ink paint	£ 8.50
heritage tomato salad (v, vga, gfa) mixed heritage tomatoes, burrata, basil, dehydrated black olives, crostini	£ 11.00

mains

	starter	main
steamed Scottish mussels (gfa, dfa) lightly cooked in garlic, white wine and cream, sourdough bread and butter	£ 13.00	£ 26.00 (includes chips)
battered fillet of North Sea haddock (gf) handcut chips, mushy peas, tartare sauce, lemon		£ 18.00
gourmet wagyu beef burger (gfa) Wooleys toasted brioche bun, smoky bacon, sweet and sour pickles, truffle mayo, Scottish cheddar, handcut chips		£ 22.00
pan seared fillet of hake (gf) herb crushed new potatoes, pickled shallots, charred leek, smoked butter sauce		£ 22.00
grilled salmon and king prawn salad (df, gf) pumpkin puree, vitelotte & sweet potato, panache of leaves, toasted seeds, pomegranate		£ 22.00
gourmet veggie 'Beyond Meat' burger (v, vga) pea protein patty, Wooleys toasted brioche bun, sweet & sour pickles, truffle mayonnaise, Scottish cheddar, handcut chips		£ 18.00
rainbow vegetable salad (v, vg, gf) pumpkin puree, vitelotte & sweet potato, whipped miso infused tofu, panache of leaves, candied walnuts, pomegranate		£ 17.00

deli baguettes

all served on a sourdough baguette or a gluten free roll with homemade slaw and tortilla chips.	
add a mug of soup or portion of chips	£ 3.00
hot beef strips Scotch beef, sautéed onions, peppercorn sauce	£ 13.00
Argyll Smokery cold smoked salmon (gfa, dfa) mayonnaise, pickled mooli	£ 13.00
ploughmans (gfa) sliced gammon, Scottish mature cheddar, Arran chutney, sliced apple, gem lettuce	£ 11.00
crispy mushroom (v, vg, df) sweet spicy sauce, pickled mooli	£ 10.00
VBLT (v, vg, df) this isn't bacon, lettuce, tomato	£ 10.00

sides

artisan sourdough (v, vga) with olive oil, balsamic vinegar	£ 6.00
handcut chips (gf, va, vga)	£ 5.00
herb roasted new potatoes (v, vga, gf, dfa)	£ 4.50
corn fritter & housemade sweet chilli sauce (v, df)	£ 4.50
Brambles house salad (v, vga, gf, df)	£ 5.00
homemade battered onion rings (df, gf)	£ 5.00

to finish

Arran ice cream sundae (v) trio of your choice, chocolate shard, chantilly cream	£ 9.00
Brambles crumble (v) seasonal crumble, traditional ice cream	£ 9.00
chocolate indulgence (gfa) chocolate mousse, crisp pearls, caramelised white choc cream, aero milk chocolate	£ 9.00
Auchrannie rose (v, vg, df) chai spiced coconut crème caramel, pistachio filled filo rose	£ 9.00
burnt honey & thyme pannacotta (gf) grilled plums, honeycomb, crystalized thyme sprigs	£ 9.00
Arran cheese platter (v, gfa) Wooley's oaties, grapes, Paterson's chutney	£ 13.00



DINNER MENU

STARTERS

chef's soup of the day (v, vga, gfa, dfa) sourdough bread, butter	£ 6.00
crispy fried mushrooms (v, vg, df) crumbed oyster mushroom, sweet spicy sauce, fresh pickled salad	£ 7.50
housemade chicken liver pâté (gfa) red wine jelly, cumin spiced soda bread	£ 8.50
pulled Ayrshire pork and sweet potato croquettes (df) charred pineapple salsa, crispy chilli, shallots, bbq glaze	£ 8.50
heritage tomato salad (v, vga, gfa) mixed heritage tomatoes, burrata, basil, dehydrated black olives, crostini	£ 11.00
crispy squid (df) fresh herbs, chilli, spring onion, sriracha mayonnaise, squid ink paint	£ 8.50
Brambles fishcake (df) "kedgerie style" poached haddock, potato, hens egg served with a housemade curry sauce	£ 8.50
halibut ceviche (gf, df) coconut, lime, orange, spring onion, chilli	£ 13.00
steamed Scottish mussels (gfa, dfa) lightly cooked in garlic, white wine & cream, sourdough bread, butter	£ 13.00
crab crumpet (df) white crab, coriander, tomato served on housemade crumpet with an aromatic sauce	£ 12.50

FOOD ALLERGIES AND INTOLERANCES

Please ask your server for a digital allergen menu. We have risk assessed our food and drinks operations and do our very best to reduce the risk of cross contamination, however, we cannot guarantee that any food is completely allergen free.

v = vegetarian	va = vegetarian option available
vg = vegan	vga = vegan option available
gf = gluten free	gfa = gluten free option available
df = dairy free	dfa = dairy free available

MAINS

battered fillet of North Sea haddock (gf, df) handcut chips, mushy peas, tartare sauce, lemon	£ 18.00	chicken supreme pearl barley risotto, haggis, pumpkin puree, housemade jus	£ 20.00
steamed Scottish mussels (gfa, dfa) lightly cooked in garlic, white wine & cream, handcut chips, sourdough bread, butter	£ 26.00	venison and Arran black pudding pie creamy mash, wilted cavolo nero, venison gravy	£ 21.00
mixed seafood tagliatelle salmon, hake, prawn, mussels, chive & lemon butter emulsion, housemade garlic bread	£ 25.00	gourmet wagyu beef burger (gfa) Wooleys toasted brioche bun, smoky bacon, sweet & sour pickles, Scottish cheddar, handcut chips, truffle mayo	£ 22.00
pan seared fillet of hake (gf) herb crushed new potatoes, pickled shallots, charred leek, smoked butter sauce	£ 22.00	gourmet veggie 'Beyond Meat' burger (v, vga) pea protein patty, Wooleys toasted brioche bun, sweet & sour pickles, Scottish cheddar, handcut chips, truffle mayo	£ 18.00
charred fillet of stonebass (gf) sauteed new potatoes, pak choi, chimichurri	£ 25.00	semolina gnocchi (v) wild mushroom & tomato ragout, haricot beans, shaved parmesan	£ 17.00
grilled salmon and king prawn salad (df, gf) pumpkin puree, vitelotte & sweet potato, panache of leaves, toasted seeds, pomegranate	£ 22.00	rainbow vegetable salad (vg, gf) pumpkin puree, vitelotte & sweet potato, whipped miso infused tofu, panache of leaves, candied walnuts, pomegranate	£ 17.00

FROM THE GRILL

10oz gold Scotch flat iron (gf, dfa)	£ 28.00	salmon steak on the bone (gf, dfa)	£ 26.00
spiced lamb kebabs (gf, dfa)	£ 30.00	marinated cauliflower steak (v, vga, gf, dfa)	£ 19.00
10oz ribeye (gf, dfa)	£ 41.00		

all served with handcut chips, vine tomato, mushroom & your choice of the below sauces:
peppercorn, housemade jus (gf), chimichurri (v, vg, gf),
chilli & lime butter (v), smoked butter sauce (v, gf), truffle mayo (vg, gf)

share your Brambles experience on your socials & remember to use #auchrannie



LOCALLY SOURCED

we source our produce as locally as possible

ARRAN SUPPLIERS

Arran Butcher - lamb, venison, sausages
Wooleys - bread products & oaties
Arran & Bellevue Creameries - cheese
Island Cheese Company - cheese
Taste of Arran - ice cream, eggs, mustard, jam & chutney

BRITISH SUPPLIERS

Campbells - fish, meat, venison
Argyll Smokery - handcrafted smoked fish
J Pieroni & Sons (Ayr) - fish & seafood
Mark Murphy & Partner - fruit & vegetables
Others - Braehead Foods

SIDES

artisan sourdough (v, vga) with olive oil and balsamic vinegar	£ 6.00
handcut chips (gf, va, vga)	£ 5.00
herb roasted new potatoes (v, vga, gf, dfa)	£ 5.00
corn fritter & housemade sweet chilli sauce (v, df)	£ 5.00
Brambles house salad (v, vga, gf, df)	£ 5.00
housemade battered onion rings (gf, df)	£ 5.00
pan seared pak choi (v, gf)	£ 5.00
prawns (gf, dfa) with garlic & parsley or housemade sweet chilli dip	£ 8.00

DESSERTS

Arran ice cream sundae (v) trio of your choice, chocolate shard, chantilly cream	£ 9.00
Brambles crumble (v) seasonal crumble served with traditional ice cream	£ 9.00
burnt honey & thyme pannacotta (gf) grilled plums, honeycomb, crystalized thyme sprigs	£ 9.00
Auchrannie rose (v, vg, df) chai spiced coconut crème caramel, pistachio filled filo rose	£ 9.00
chocolate indulgence (gfa) chocolate mousse, crisp pearls, caramelised white choc cream, aero milk chocolate	£ 9.00
poached pear (v) tonka bean poached pear, citrus tea bubble, vanilla sponge, sugar brittle	£ 9.00
Arran cheese platter (v, gfa) Wooley's oaties, grapes, Paterson's chutney	£ 13.00

Brambles

KID'S MEALS

STARTERS

HEINZ TOMATO SOUP (v, gfa) £ 4.00
served with sliced bread

GARLIC FLAT BREAD (v, vga, gfa, dfa) £ 3.00

CHILLED MELON SLICES (v, vg, gf, df) £ 4.50
berries & raspberry sauce

CARROTS, CUCUMBER & BREADSTICKS (v, vg, df, gfa) £ 4.50
hummus & tortilla chips

MAINS

CHEESE SANDWICH (v, gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 4.50

HAM SANDWICH (gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 4.50

BATTERED HADDOCK GOUJONS (gfa, dfa) £ 7.50
with chips or mash & peas or beans

CHICKEN NUGGETS (gfa, dfa) £ 7.50
with chips or mash & peas or beans

PENNE PASTA & CHEESE SAUCE (v, gfa) £ 6.50
with garlic bread

TWO EGG CHEESE OMELETTE (va, df, gfa) £ 7.00
chips & salad

BURGERS

BEEF BURGER & CHIPS topped with cheese (gfa, dfa) £ 7.50
CHICKEN STRIP BURGER & CHIPS topped with BBQ sauce (gfa, dfa) £ 7.50

SIDES

GARLIC FLAT BREAD (v, vga, gfa, dfa) £ 3.00

FRIES (va, vga, df, gfa) £ 3.00

MIXED SALAD (v, vga, df, gf) £ 3.00

DESSERTS

MINI ARRAN ICE CREAM (v, gfa) £ 4.00
traditional, strawberry or chocolate

CHOCOLATE FUDGE CAKE (v) £ 4.00
with ice cream

MERINGUE NEST (v, gf, dfa) £ 4.00
fresh fruit salad

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SPARKLING WINE

Ca' di Alte Prosecco Spumante Extra Dry, Italy ^{V VG}

Clean floral and pear notes with a fine stream of bubbles.

125ml £7.00 Btl £34.00

Rathfinny Wine Estate Classic Cuvée Brut, England

Rich, biscuity notes lead to a refreshing and moreish finish.

Btl £48.00

Devaux Grande Réserve, Champagne, France ^{V VG}

Lovely Pinot Noir richness with aromas of baked apples and vanilla, a fine mousse and a full, rounded finish.

125ml £12.50 Btl £59.00

Piper-Heidsieck Cuvée Brut, France ^{V VG}

Lively flavours of fresh pear and apple and nutty notes.

Btl £75.00

WHITE WINE

Molinico Loco Macabeo, Spain ^{V VG}

Refreshing aromas of pear, green apple, citrus and jasmine.

Btl £24.95

Sanama Reserva Sauvignon Blanc, Chile ^{V VG}

Intense aromas of peach and lemon, with herbaceous notes.

125ml £5.00 175ml £7.10 250ml £9.70 Btl £27.50

Liberty Western Cape Chenin Blanc, South Africa ^{V VG}

Fresh and crisp with aromas of tropical fruit and peach.

Btl £26.50

El Coto Rioja Blanco, Spain ^{V VG}

Bright aromas of peaches, apples, citrus and tropical fruits.

Btl £28.50

Alpha Zeta 'P' Pinot Grigio, Italy ^{V VG}

Rich and well-balanced, with aromas of ripe peach and pear.

125ml £5.25 175ml £7.60 250ml £10.20 Btl £29.50

Holdaway Estate Marlborough Sauvignon Blanc, New Zealand

Beautiful aromatic nettles, freshly cut grass and grapefruit.

Btl £34.00

Dandelion Vineyards 'Enchanted Garden of the Eden

Valley' Riesling, Australia

Aromatics of citrus zest, candied peels and hints of flowers.

125ml £6.75 175ml £9.60 250ml £13.20 Btl £38.00

Kaiken Ultra, Mendoza Chardonnay, Argentina

Aromas of pineapple, white peach and citrus with vanilla.

125ml £6.85 175ml £10.10 250ml £13.40 Btl £40.00

La Giustiniana 'Lugarara' Gavi di Gavi, Italy ^{V VG}

Beguiling aromas of peach, green apple and lime zest.

Btl £43.00

Laroche Chablis Villages 'Les Chanoines', France ^{V VG}

Bright notes of citrus, white flowers and mineral nuances.

Btl £54.00

DESSERT WINE

Peter Lehmann Masters Barossa Valley Botrytis Semillon, Australia ^V

Luscious notes of apricot, honey and butterscotch.

125ml £9.50 Btl £30.50

^V Vegetarian ^{VG} Vegan

ROSÉ WINE

Cantina di Monteforte 'Terre di Monteforte' Pinot Grigio Rosato, Italy ^{V VG}

Delicate perfumes of red cherries and strawberries.

125ml £4.75 175ml £6.60 250ml £9.20 Btl £26.00

Mas La Chevalière Rosé IGP Pays d'Oc, France ^{V VG}

Fruity with ripe redcurrant and strawberry perfumes.

125ml £5.50 175ml £7.60 250ml £10.70 Btl £30.00

RED WINE

Molinico Loco Monastrell, Spain ^{V VG}

Elegant aromas of ripe red plum and cherry notes.

Btl £24.95

Baron de Badassière Syrah IGP Côtes de Thau, France ^{V VG}

Rich black pepper and liquorice, juicy red fruits and cocoa.

125ml £5.00 175ml £7.10 250ml £9.70 Btl £27.50

Il Faggio Montepulciano d'Abruzzo, Italy ^{V VG}

Delicious flavours of dark fruits, plums and cherries.

Btl £28.00

Montes Classic Series Colchagua Cabernet Sauvignon, Chile ^{V VG}

Intense aromas of fresh red fruit and sweet spices.

Btl £29.50

Montes Classic Series Colchagua Merlot, Chile ^{V VG}

Flavours of black plums and blackberries with spicy notes.

125ml £5.25 175ml £7.60 250ml £10.20 Btl £30.00

Finca Flichman Misterio Mendoza Malbec, Argentina ^{V VG}

Complex aromas of violets and black cherries.

125ml £5.50 175ml £8.10 250ml £10.70 Btl £31.50

Vigneti del Salento 'I Muri' Negroamaro, Italy ^V

Intense and velvety with notes of black berries.

Btl £34.00

Bodegas LAN Rioja Crianza, Spain ^{V VG}

Juicy with aromas of ripe berries and subtle notes of vanilla.

125ml £6.75 175ml £9.60 250ml £13.20 Btl £37.50

Famille Perrin 'Nature' Organic Côtes-du-Rhône, France

Aromas of violets, dark fruit and strawberries.

Btl £41.00

Innocent Bystander Yarra Valley Pinot Noir, Australia ^{V VG}

Aromas of berries and cherry with earthy notes of spices.

Btl £48.00

Château Macquin Saint-Georges-Saint-Émilion, France ^{V VG}

Concentrated flavours of cassis, raspberry and tobacco.

Btl £54.00

NON-ALCOHOLIC

Torres Natureo De-Alcoholised White Wine ^{V VG}

Delicate aroma of golden apples. Smooth, luscious and fresh.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

Torres Natureo De-Alcoholised Rosé Wine ^{V VG}

Smooth, fresh, luscious on the palate, with undertones reminiscent of sour candy.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

Torres Natureo De-Alcoholised Red Wine ^{V VG}

Intense and sensual, with blackberry aromas and a touch of spice.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

SCOTTISH BOTTLED BEER

Arran Blonde 5% (Arran)	£6.00
Arran Guid Ale 3.8% (Arran)	£6.00
Joker IPA 5% (Alloa)	£6.00
St Mungo's 4.9% (Glasgow)	£5.50

BOTTLED BEER & CIDER

Corona 4.5%	£4.60
Budweiser 4.5%	£4.60
Peroni 5.1%	£4.60
Guinness Surger Can 4.1%	£4.60
Estrella (gluten free) 5.4%	£4.60
Erdinger Non alcohol 0.04%	£4.00
Bulmer's Original 4.5%	£5.50
Kopparberg Pear 4.5%	£5.80
Kopparberg Mixed Fruit 4%	£5.80
Kopparberg Strawberry and Lime 4%	£5.80

DRAUGHT BEER & CIDER

	1/2 pint	Pint
Tennents 4%	£2.80	£5.25
Heverlee 4.8%	£3.00	£5.50
Caledonian Best 3.2%	£2.80	£5.25
Magners 4.5%	£3.00	£5.50

ARRAN MALT

Arran 10YO 46%	£6.00
Arran Quarter Cask 56.2%	£9.00
Arran Sherry Cask 55.8%	£9.00
Lagg Kilmory Edition 46%	£9.00

ISLAND & ISLAY MALT

Bowmore 12YO 40%	£5.80
Jura 10YO 40%	£5.80
Highland Park 12YO 40%	£5.80
Talisker 10YO 45.8%	£6.60
Laphroaig 10YO 40%	£6.60

HIGHLAND & SPEYSIDE MALT

Glenfiddich 12YO 40%	£5.80
Glenlivet 12YO 40%	£5.80
Glenmorangie 10YO 40%	£6.50
Old Pulteney 12YO 40%	£7.10
Oban 14YO 43%	£8.10

WHISKY

Jamesons 40%	£3.95
Whyte & Mackay 40%	£3.95
Famous Grouse 40%	£3.95
Bells 40%	£4.05

RUM

Morton's OVD 40%	£4.50
Bacardi 37.5%	£3.95
Captain Morgan's spiced 35%	£3.95
Havana Club 3 year old 40%	£4.20
Havana Club 7 year old 40%	£4.20
Kraken spiced rum 40%	£4.30

VODKA

Absolut 40%	£3.95
Absolut Citron 40%	£3.95
Absolut Raspberry 38%	£3.95
Absolut Vanilla 38%	£3.95
Stolichnaya 40%	£4.30
Belvedere 40%	£5.80
Grey Goose 40%	£6.80

ENGLISH GIN

Gordons 37.5%	£3.90
Gordons Premium Pink 37.5%	£4.75
Bombay Sapphire 40%	£4.40
Tanqueray 43.1%	£4.40
Brockmans Premium 40%	£6.20

SCOTTISH GIN

Caorunn 41.8% (Speyside)	£6.20
Eden Mill Love 42% (St Andrews)	£6.20
Rock Rose 41.5% (Thurso)	£6.20
Hendricks 41.4% (Girvan)	£6.20

SCOTTISH ISLAND GIN

Arran 42%	£6.20
The Botanist 46% (Islay)	£6.20
Kirkjuvagr Beyla 40% (Orkey)	£6.20
Kirkjuvagr 43% (Orkey)	£6.20
Misty Isle 41.5% (Skye)	£6.20
Downpour 46% (North Uist)	£6.40
Harris 45%	£6.40
Barra 46%	£6.40
Colonsay 47%	£7.50

SOFT DRINKS

TONIC WATER

Fevertree / Fevertree Light / Mediterranean	£2.50
Schweppes / Schweppes Light	£2.00

BOTTLES

Firefly Peach	£3.20
Small Mixers	£2.00
J20 Orange & Passionfruit	£3.00
J20 Apple & Mango	£3.00
J20 Apple & Raspberry	£3.00
Mineral Water Still / Sparkling 330ml	£2.50
Mineral Water Still / Sparkling 1litre	£5.00

CAWSTON PRESS NATURALLY SPARKLING

Apple / Rhubarb / Ginger Beer / Lemonade	£3.50
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CANS

Coke / Diet Coke / Coke Zero / Fanta	£2.50
Irn Bru / Diet Irn Bru / Schweppes Lemonade	

DRAUGHT

Coke / Diet Coke / Lemonade	£2.30
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All our whisky, brandy, rum, gin, vodka and liqueurs are served in 35ml measures Port, sherry and vermouths are served in 50ml measures.

share your Brambles experience on your socials & remember to use #auchrannie

