

kids menu

brambles seafood + grill

starters

kids soup of the day with crusty bread (v, gfa, dfa) £2.00

Heinz tomato soup with crusty bread (v, gfa) £2.00

half buttered corn on the cob (v, gf, dfa) £1.65

garlic flat bread (v, gfa) £2.10

main courses

battered fish with lemon wedge (df) £6.15

freshly battered homemade chicken goujons with barbeque sauce (df, gfa) £5.95

2 egg cheese omelette (v, gfa, dfa) £5.95

pasta curls in a cheesy cream sauce (v, gfa) or fresh tomato sauce (v, vg, df, gfa) £5.10

(all above served with a choice of chunky chips (gf, df) or boiled potatoes (v, vg, gf, df)
and green beans (v, vg, gf, df) or carrots (v, vg, gf, df).

puddings

selection of ice cream (v, gfa) £2.25

chocolate fudge cake (v) £2.85
(served hot or cold)

fruit salad and berry sorbet (v, vg, gf, df) £2.85



lunch

12.30pm to 4.30pm

light bites

chef's soup of the day (v, gfa, dfa) £ 4.50
with warm crusty bread & butter

potted Argyll hot smoked salmon (gfa) £ 7.50
served with capers, sliced red onion & apple salad with sourdough crisps

mushroom & thyme pate (v, gfa, dfa) £ 7.00
pickled wild mushrooms, grapes and mini Arran Oaties

something bigger

grilled garlic chicken skewer (df, va, gfa) £ 11.00
on an oriental noodle salad

steamed Scottish mussels starter £ 8.50
served with crusty bread & butter, main £ 17.00
lightly cooked in:

- white wine and garlic (gfa, dfa)
- tomato & chilli cheddar (gfa, dfa)
- coconut oriental broth (df, gfa)

grilled gammon steak (df, gfa) £ 12.00
topped with fried egg and watercress,
served with twice cooked handcut chips

battered fillet of North Sea haddock (df, gfa) £ 15.00
with twice cooked handcut chips,
homemade tartare sauce and lemon

warm mussel, fennel & tomato tart £ 10.50
served with dressed house salad and twice cooked handcut chips

North African tofu & vegetable tagine (v, vg, gf, df) £ 14.50
spiced quinoa with toasted nuts and coriander

open sandwiches

salami (gfa, dfa) £8.50
with Arran blue cheese and walnuts
on artisan sourdough with horseradish

Argyll smokeries cold oak smoked salmon (va, gfa, dfa) £ 9.00
served with scrambled free range egg
on artisan sourdough

smashed avocado (v, gfa, dfa) £ 7.50
with tomato & red chicory on
artisan sourdough with a chive creme fraiche

mature Arran cheddar & Ayrshire gammon (gfa, dfa) £ 8.50
on hand cut pan loaf

to finish

Brambles sticky toffee pudding (v) £ 6.50
Arran traditional ice cream and warm toffee sauce

pina colada baked cheesecake brioche tart (v) £ 6.50
with candied pineapple, coconut & heather honey crowdie

trio of Arran ice creams and sorbets (v, vga, dfa, gfa) £ 6.50

Arran cheese platter (v, gfa) £ 12.00
Wooley's oaties, Paterson's chutney & grapes

va = vegetarian option available
gfa = gluten free option available
dfa = dairy free available
vg = vegan

v = vegetarian
gf = gluten free
df = dairy free

we source as locally as possible, using top quality Scottish produce whenever it is available

ARRAN SUPPLIERS

Arran Butcher - lamb, venison, sausages

Wooleys - bread products and oaties

Cheese - Arran & Bellview Creameries, Island Cheese Co

Taste of Arran / Arran Dairies - ice cream, dairy products, eggs, mustard, jams and chutneys

LOCAL SCOTTISH SUPPLIERS

Campbell's Gold - finest quality scotch beef

Argyll smokery - handcrafted smoked fish

J Pieroni & Sons (Ayr) - fresh/sustainable fish/seafood

Mark Murphy & Partner - Scottish fruit and vegetables.

Others - Braehead Foods, Auchtralure Farm (free range eggs)

allergen menus are available - please ask

all our sandwiches are made with light mayonnaise and Flora spread

we only cook with rapeseed oil, which has the lowest saturated fat and is high in omega3

our eggs are free range

DINNER MENU

STARTERS

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| freshly shucked Cumbræ oysters Kilpatrick (df, gfa) | £ 3.00 each |
| Mediterranean lime & chilli marinated octopus (gf, df) saffron potatoes, chorizo crisps and fresh shoots | £ 10.50 |
| steamed Shetland mussels served with crusty bread & Scottish butter lightly cooked in your choice of: - garlic & white wine (gfa, dfa) - coconut oriental broth (df) - tomato & chilli cheddar with artisan sourdough (df, gfa) | £ 8.50 |
| pan fried king prawn tacos (gf, dfa, va) topped with spicy tomato salsa, radish salad and sliced avocado | £ 7.50 |
| homemade mussel, fennel & tomato tart served warm with a chive creme fraiche and red chicory salad | £ 6.50 |
| creamy Barra crab & sweetcorn chowder (gfa) topped with a smoked bacon crumb | £ 8.50 |
| chef's soup of the day (v, vg, dfa, gfa) with crusty bread & butter | £ 4.50 |
| potted Argyll hot smoked salmon (gfa) with capers, apple & red onion salad and sour dough crisps | £ 7.50 |
| chicken & Arran black pudding roulade Arran blue cheese, walnuts and horseradish dressing | £ 8.50 |
| spinach, red onion & brown rice balls (v, vg, df, gfa) accompanied by a red pepper & coriander essence | £ 5.75 |
| mushroom & thyme pate (v, gfa, dfa) with pickled wild mushrooms, fresh grapes and mini Arran oatcakes | £ 7.00 |

MAINS

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| battered fillet of North Sea haddock (df, gfa) handcut chips, homemade tartare sauce and lemon | £ 15.00 | grilled stonebass fillet (df, gfa) salad of spaghetti, samphire and crayfish tails topped with a tomato, olive & basil dressing | £ 17.00 |
| steamed Shetland mussels served with crusty bread & Scottish butter lightly cooked in your choice of: - garlic & white wine (gfa, dfa) - coconut oriental broth (df) - tomato & chilli cheddar with artisan sourdough (df, gfa) | £ 17.00 | crispy Ayrshire pork belly (df) charred langoustine, seared scallop in a lightly spiced oriental broth with udon noodles | £ 23.00 |
| chargrilled tuna steak (gfa, dfa, va) bulgar wheat nicoise salad with creamy beetroot yoghurt | £ 21.00 | pan fried cornfed chicken breast Arran black pudding dauphinoise potatoes, heritage carrots with an Arran mustard cream sauce and crisp skirlie crumb | £ 17.00 |
| Brambles pan fried salmon burger (gfa, dfa) served in a beetroot bun with cabbage slaw, sliced sliced avocado and handcut chips | £ 16.50 | chargrilled marinated cauliflower steak (v, vg, gf, df) homemade polenta chips, beetroot relish and cherry vine tomatoes | £ 14.00 |
| chargrilled mackerel salad (gfa, dfa) potato & caper salad, pickled vegetables, sour dough bread and a chive crème fraiche dressing | £ 18.00 | North African tofu & vegetable tagine (v, vg, gf, df) spiced quinoa with toasted nuts and coriander | £ 14.50 |

FROM THE GRILL

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| 21 day hung British ribeye 227g (gf) | £ 30.00 | citrus marinated salmon steak (gf, df) | £ 19.50 |
| 21 day hung British sirloin 227g (gf) | £ 28.00 | whole west coast sea bream (gf, df) | £ 22.00 |
| guest meat - see the blackboard | | catch of the day - see the blackboard | |
| choose from: | then choose from the below: | finally, choose a sauce: | |
| - buttered new potatoes (v, gf, dfa) | - house salad (v, gf, df) | - peppercorn | |
| - twice cooked chips (df, va) | - battered onion rings (v, df) | - blue cheese (v, gf) | |
| - buttery mash (v, gf) | - house slaw (v, gf, df) | - chilli & coriander butter (v, gf) | |
| - polenta chips (v, vg, gf, df) | - glazed fine beans (v, gf, dfa) | - caper & garlic butter (v, gf) | |

we source our produce as locally as possible:

ARRAN SUPPLIERS

Arran Butcher - lamb, venison, sausages
Wooleys - bread products & oaties
Arran & Bellview Creameries - cheese
Island Cheese Company - cheese

Taste of Arran - ice cream, 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)

allergen menus are available - please ask

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

50p from the sale of each
fish & chips is donated to
Marie Curie Cancer Care



SIDES

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| artisan sourdough loaf (v) with cold pressed rapeseed oil & balsamic vinegar | £ 5.00 |
| roast garlic bread (v, gfa, dfa) | £ 4.50 |
| twice cooked handcut Rooster chips (df, va) | £ 4.00 |
| buttery mashed potato (v, gf) | £ 4.00 |
| baby new potatoes (v, gf, dfa) | £ 4.00 |
| polenta chips (v, vg, gf, df) | £ 4.00 |
| onion rings (v, df) | £ 4.00 |
| baked cauliflower & Arran mustard cheese (v, gf, dfa) | £ 5.50 |
| dressed house salad (v, gf, df) | £ 4.00 |
| roasted heritage carrots (v, gf, dfa) | £ 5.00 |
| creamy house slaw (v, gf, df) | £ 4.00 |

DESSERTS

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| Brambles sticky toffee pudding (v) Arran traditional ice cream and warm toffee sauce | £ 6.50 |
| rich dark chocolate & ginger tart (v, vg) Arran raspberry sorbet and rum soaked raspberries | £ 6.00 |
| pina colada baked cheesecake (v) candied pineapple, coconut & heather honey crowdie | £ 6.50 |
| rich layered Arran gold tiramisu (v) | £ 5.50 |
| fresh strawberry & prosecco chilled soup (v, vg, df) macerated strawberries, mint & lemon sorbet | £ 5.00 |
| trio of Arran ice creams and sorbets (v) | £ 6.50 |
| Arran cheese platter (v, gfa) Wooley's oaties, grapes and Paterson's chutney | £ 12.00 |