

lunch

12.30pm to 4.30pm

light bites

chef's soup of the day (v, gfa) £ 4.95
with sourdough & butter

Brambles famous chunky fishcake £ 7.95
with lemon & pepper mayonnaise

Brambles pot of prawns (gfa) £ 8.95
with gem lettuce, marie rose, lemon & sourdough

mushrooms on toast (vg) £ 6.75
wild mushrooms, pinenuts & watercress

mains

steamed Scottish mussels starter £ 9.00
served with sourdough & butter, main £ 18.00
lightly cooked in:
- garlic, white wine & cream (gfa, dfa)
- Thai green curry (dfa, gfa)
- Arran ale & Arran mustard

battered fillet of haddock (df, gfa) £ 15.00
with handcut chips, mushy peas, tartare sauce & lemon

gourmet 6oz salmon burger (gfa) £ 17.50
on a toasted ciabatta with handcut chips, smoky bacon, sun blushed tomato, rocket & mayonnaise

chicken supreme £ 18.00
Arran black pudding & potato gratin, heritage carrots, Arran mustard sauce & skirlie crumb

beetroot & ricotta tart (v) £ 15.00
sweet potato pastry with wedges, charred red onion & balsamic glaze

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

v = vegetarian
gf = gluten free
df = dairy free

FOOD ALLERGIES AND INTOLERANCES

Please ask your server for our digital allergen menu.

We have risk assessed our food and drink operations & do our very best to reduce the risk of cross contamination, however, we cannot guarantee that any food is completely allergen free.

All our sandwiches are made with light mayonnaise & Flora spread. We only cook with rapeseed oil, which has the lowest saturated fat & is high in omega3

deli sandwiches

all sandwiches are served on Wooley's of Arran white or brown bloomer bread

BLT (gfa, dfa) £ 8.00
crispy bacon, beef tomato, gem lettuce, rocket & mayo

ploughmans (gfa, dfa) £ 7.50
sliced gammon, Scottish mature cheddar, Paterson's of Arran chutney, sliced apple & gem lettuce

smashed avocado (v, gfa, dfa) £ 7.00
red chicory & creme fraiche

sides

artisan sourdough (v) £ 5.00
olive oil & balsamic vinegar

handcut chips (df, va) £ 4.00

homemade polenta chips (v, vg, gf, df) £ 4.00

buttered new potatoes (v, gfa, dfa) £ 4.00

homemade battered onion rings (v, df) £ 4.00

Brambles house salad (v, gf, df) £ 4.00

roasted cauliflower (v, gf) £ 5.50
Arran mustard & smoked cheddar sauce

to finish

Brambles apple crumble (v) £ 6.50
Arran cinnamon ice cream & pouring cream

white chocolate & pistachio parfait (v) £ 6.50
lemon macarons, raspberry curd & raspberry crumble

trio of Arran ice cream (v, vga) £ 6.00
served with a chocolate shard

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

ARRAN SUPPLIERS

Wooleys - bread products and oaties

Cheese - Island Cheese Co

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

LOCAL SCOTTISH SUPPLIERS

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

Mark Murphy & Partner - Scottish fruit and vegetables.

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



DINNER MENU

STARTERS

- soup of the day** (v, gfa) £ 4.95
served with sourdough & butter
- steamed Scottish mussels** £ 9.00
served with sourdough & butter
lightly cooked in your choice of:
- **garlic, white wine & cream** (gfa, dfa)
- **Thai green curry** (dfa, gfa)
- **Arran ale & mustard**
- Brambles pot of prawns** (gfa) £ 8.95
with gem lettuce, marie rose,
lemon & sourdough bread
- Brambles famous chunky fishcake** £ 7.95
with lemon & pepper mayonnaise
- slow cooked shoulder of pork tacos** (df, gf) £ 7.50
cilantro & lime slaw with
a chipotle dressing
- mushrooms on toast** (vg, df) £ 6.75
wild mushrooms with
pine nuts & watercress

MAINS

- battered fillet of Scottish haddock** (df, gfa) £ 15.00
handcut chips, mushy peas,
tartare sauce & lemon
- baked fillet of Moroccan spiced cod** £ 21.00
with butter bean, tomato,
chorizo & fennel stew
- goan monkfish curry** £ 21.50
with steamed basmati,
spiced onions & coriander
- gourmet 6oz salmon burger** (gfa) £ 17.50
toasted ciabatta with handcut chips,
bacon, sun blushed tomato, rocket & mayo
- Brambles famous chunky fishcake** £ 14.50
with lemon & pepper mayonnaise
- Thai green vegetable and coconut curry** (v,vg,gf,df) £ 15.00
coriander & chilli rice, tortilla shards
- steamed Scottish mussels** £ 18.00
served with sourdough & butter
lightly cooked in your choice of:
- **garlic, white wine & cream** (gfa, dfa)
- **Thai green curry** (dfa, gfa)
- **Arran ale & mustard**
- chicken supreme** £ 18.00
Arran black pudding with
potato gratin, heritage carrots,
an Arran mustard sauce & skirlie crumb
- pan roasted fillet of plaice** (gf) £ 19.50
with a tartare butter,
new potatoes & fresh greens
- beetroot & ricotta tart** £ 15.00
sweet potato pastry, wedges,
charred red onion & balsamic glaze

SIDES

- artisan sourdough** (v) £ 5.00
with olive oil & balsamic vinegar
- handcut chips** (df, va) £ 4.00
- battered new potatoes** (v, gf, dfa) £ 4.00
- polenta chips** (v, vg, gf, df) £ 4.00
- homemade battered onion rings** (df) £ 4.00
- Brambles house salad** (v, gf, df) £ 4.00
- roasted cauliflower** (v,gf) £ 5.50
with an Arran mustard &
smoked cheddar cheese sauce

DESSERTS

- Brambles apple crumble** (v) £ 6.50
Arran cinnamon ice cream &
pouring cream
- white chocolate & pistachio parfait** (v) £ 6.50
with lemon macarons, raspberry curd
& a raspberry crumble
- trio of Arran ice creams** (v, vga) £ 6.00
served with a chocolate shard
- Arran cheese platter** (v, gfa) £ 12.00
island cheeses, Wooley's oaties &
Paterson's of Arran chutney

FROM THE GRILL

All served with twice cooked chips, grilled tomato, roasted red onion & watercress.

- 8oz Campbells gold Scotch ribeye** (gf) £ 30.00
- 8oz Campbells gold Scotch sirloin** (gf) £ 28.00

10oz Campbells pork tomahawk (gf) £23.00

your choice of sauce:

peppercorn, Arran blue cheese (v, gf), garlic & parsley butter (v, gf), Arran mustard sauce

FOOD ALLERGIES AND INTOLERANCES

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

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

ARRAN SUPPLIERS

Arran Butcher - lamb, venison, sausages
Wooleys - bread products & oaties
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,
Campbells Prime Meat.

auchrannie

resort

KID'S MEALS

STARTERS

***HEINZ TOMATO SOUP** (v, gfa) £ 2.00
served with sliced bread

HALF CORN ON THE COB (gfa, dfa) £ 2.00
with butter

CHILLED MELON SLICES (v, vg, gfa, dfa) £ 2.00
berries & raspberry sauce

GARLIC BREAD (v) £ 2.00

MAINS

BATTERED HADDOCK GOUJONS (gfa, dfa) £ 5.00
with chips & peas

CHICKEN NUGGETS (gfa, dfa) £ 5.50
with chips & beans

PENNE PASTA (v, gfa) £ 4.50
with tomato sauce & garlic bread

CHEESE BURGER AND CHIPS £ 5.50

DESSERTS

MINI ARRAN ICE CREAM (va, gfa) £ 2.50
traditional, strawberry or chocolate

CHOCOLATE FUDGE CAKE £ 3.50
with ice cream

MERINGUE NEST (v, gf, dfa) £ 3.50
fresh fruit salad

* NOT AVAILABLE FOR TAKEAWAY OR DELIVERY

BREAKFAST MENU

BREAKFAST BUFFET

fruit juices & smoothies

Tropicana orange juice (v, vg, df, gf)

apple juice (v, vg, df, gf)

homemade smoothie (v, gf)

fruits & compotes

seasonal fresh fruit platter (v, vg, df, gf)

fruits of the forest compote with
natural yogurt (v, gf)

cereal

Weetabix (v, vg, df)

coco pops (v, vg, df)

corn flakes (v, vg, df)

homemade granola (v, vg, df)

platters

Argyll smokery smoked salmon platter (df, gf)

Arran cheese platter (v, gf)

bakery

freshly baked croissants (v)

freshly baked pain au chocolat (v)

Wooley's morning rolls (v, vg, df)

Wooley's wholemeal & white bread (v, vg, df, gfa -
please ask your server for gluten free)

coffee

full selection of coffees available

tea

all day tea supplied by Jenier, Renfrewshire

*(a selection of quality everyday and speciality teas are available
please ask your server)*

FROM THE KITCHEN

full scottish breakfast

Ayrshire bacon rashers (df, gf)

Arran butcher's pork sausages

black pudding (df)

mushroom (v, dfa, gf)

baked beans

grilled tomato (v, dfa, gf)

potato scone (v)

scrambled egg (v, gf)

veggie sausages (v, vg, df)

traditional porridge (v, vga, dfa)

served plain or with cream and honey

Adults

£14.95

Children

£6.95

hot filled roll

£5.95

served with tea & coffee on your choice of
a Wooley's white or brown morning roll with one
of the below items. extra fillings are £1.00 each.

Ayrshire bacon rashers (df, gf)

Arran butcher's pork sausages

black pudding (df)

mushroom (v, dfa, gf)

grilled tomato (v, dfa, gf)

potato scone (v)

scrambled egg (v, gf)

veggie sausages (v, vg, df)

tea, coffee & juices from the buffet

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

Please ask your server for our digital allergen menu.

We have risk assessed our food and drink operations
and do our very best to reduce the risk of cross
contamination, however, we cannot guarantee that
any food is completely allergen free.

WHITE WINE

Monte Verde Sauvignon Blanc, Chile

classic gooseberry flavours enhanced by tropical fruit & zesty lemon
125ml £4.05 175ml £5.60 250ml £7.50 Btl £22.45

Pontebello Pinot Grigio, Hungary

Fresh with notes of ripe peach & citrus, backed by a touch of richness
125ml £3.90 175ml £5.30 250ml £7.10 Btl £20.95

Granfort Chardonnay, France

soft, green apple-scented unoaked Chardonnay with a refreshing finish

125ml £4.05 175ml £5.60 250ml £7.50 Btl £22.45

Bespoke Chenin Blanc, South Africa

lively fruit-led, with a typical richness to the palate

125ml £4.05 175ml £6.05 250ml £8.00 Btl £23.45

Vine Trail Gewurztraminer, Chile

dry, showing classic notes of orange blossom, lychee & rose followed by a fresh finish.

125ml £4.20 175ml £6.10 250ml £8.10 Btl £24.45

Vidal Riesling, New Zealand

sourced from 3 vineyards in the Awatere Valley, the low yields result in intense tropical fruit aromas & flavours, with a delicious just off-dry finish.

125ml £6.05 175ml £8.85 250ml £12.00 Btl £35.45

Don Jacobo Rioja Blanco, Spain

fresh, dry, crisp & modern using the local Viura grape

Bottle £24.45

Oscado White Malbec, Argentina

fine & intense floral aromas, notes of fresh fruits & candied lemon. Nicely rounded & fresh: surprises with its complexity & lively structure.

Bottle £26.50

Southern Rivers Sauvignon Blanc, New Zealand

fresh & crisp with classic characters of gooseberry & tropical flavours

Bottle £28.45

Sancerre, France

stylish & crisp aromas of gooseberries & powerful fruit flavours, linked with a clean finish, from one of the finest & most dynamic producers

Bottle £41.45

Chablis Cellier de la Sablière, France

fuller style of chablis, dry but well rounded finish with subtle hints of toasty vanilla

Bottle £45.50

ROSE WINE

Parini Pinot Grigio Rose delle Venezie, Italy

soft, coppery-pink rose delicate & fruity bouquet: soft & fresh on the palate

125ml £4.05 175ml £5.60 250ml £7.50 Btl £22.45

Vendange White Zinfandel, California

a brief time with juice and skin together gives this delicate colour, delicious strawberry aroma & zingy freshness.

125ml £4.00 175ml £5.40 250ml £7.25 Btl £21.45

DESSERT WINE

Floralis Moscatel Oro Catalunya, Spain

Moscatel de Alejandria & Moscatel de Grano Menudo used to produce this sweet luscious wine, the perfect accompaniment to any dessert

125ml £7.40 Btl £23.00

RED WINE

Monte Verde Merlot, Chile

a supple & intensely juicy style with intense flavours of ripe red berries & plums

125ml £4.05 175ml £5.60 250ml £7.50 Btl £22.45

Cullinan View Shiraz, South Africa

a deep-coloured wine with an excellent Syrah peppery character. The palate is full & generous with rich, velvety tannins & warm toasty-oak on the finish

125ml £3.90 175ml £5.30 250ml £7.10 Btl £20.95

Errázuriz 1870 Carmenère, Chile

velvety displaying red-fruit aromas matched with spice: the palate is intense, juicy & fresh

125ml £4.75 175ml £6.85 250ml £9.25 Btl £27.45

Luis Felipe Edwards Gran Reserva

Cabernet Sauvignon, Chile

exceptional example of Chilean Cabernet with bags of bright cherry fruit, mint, eucalyptus & smoky vanilla oak.

125ml £4.75 175ml £6.85 250ml £9.25 Btl £27.45

Lunar del Sur Malbec, Argentina

plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon & vanilla oak-spice notes

125ml £4.50 175ml £6.40 250ml £8.50 Btl £25.45

Feudi Salentini 125 Negroamaro del Salento, Italy

intense fragrances of wild berries, in particular mulberry & blueberry with a bitter twist to the refreshing finish

125ml £5.00 175ml £7.50 250ml £9.95 Btl £29.95

Rare Vineyards Pinot Noir, France

from the foothills of the Pyrenees, soft, lightly oaked cherries & blueberries with a hint of spice

Bottle £24.95

Kleine Zalze Cellar Pinotage, South Africa

a deep-coloured wine made from South Africa's 'own' grape variety. Excellent berry fruit flavours & soft tannins

Bottle £27.45

Don Jacobo Rioja Crianza, Spain

abundant bright raspberry aromas mingle with sumptuous cherries & a creamy barrique character

Bottle £29.95

Montepulciano d'Abruzzo, Italy

from the Adriatic coastal region, shows a heady bouquet of violet & blackberries

Bottle £32.95

The Federalist 1776 Zinfandel, Italy

plum & cherry dominate, backed up by cinnamon spice; fullbodied, with a long smooth finish.

Bottle £39.95

NON-ALCOHOLIC

Natureo Muscat (0.5% ABV), Spain

green apples, peaches & citrus, bright & refreshing finish - very sophisticated flavours

125ml £2.75 175ml £3.95 250ml £5.50 Btl £16.50

Natureo Rosado (0.5% ABV), Spain

fresh & light, with ripe red & black fruit flavours

125ml £2.75 175ml £3.95 250ml £5.50 Btl £16.50

Natureo Syrah (0.5% ABV), Spain

shows lovely, lively hedgerow fruit on a well balanced & juicy palate

125ml £2.75 175ml £3.95 250ml £5.50 Btl £16.50

CHAMPAGNE & SPARKLING WINE

Galanti Prosecco Extra Dry, Italy

fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear & a hint of peach

125ml £5.80 Btl £29.45

Rocco Venezia Rosé, Italy

vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate

Bottle £40.95

G.H.Mumm Brut Champagne

distinctively soft & fruity without the assertive crispness & a slight toasty richness, a high proportion of Pinot in the blend

125ml £10.15 Btl £54.95

Taittinger Brut Réserve, France

the intensely fragrant character, subtle biscuity complexity & superb elegance is due to a predominance of Chardonnay in the blend

Bottle £70.00

SCOTTISH BOTTLED BEER

Arran Blonde 5% (Arran)	£4.70
Arran Guid Ale 3.8% (Arran)	£4.70
Joker IPA 5% (Alloa)	£4.70
Jarl Ale 3.8% (Argyll)	£5.05
West St Mungo's 4.9% (Glasgow)	£4.40
Dark Island 4.6% (Orkney)	£5.30
Innis & Gunn rum finish 6.8% (Edinburgh)	£4.40

BOTTLED BEER & CIDER

Corona 4.5%	£4.05
Budweiser 4.5%	£4.05
Peroni 5.1%	£4.05
Estrella Galicia (GF) 5.5%	£4.05
Guinness Surger 4.1%	£4.40
Erdinger Non alcohol 0.04%	£3.05
Bulmer's Original 4.5%	£4.95
Kopparberg Pear 4.5%	£4.95
Kopparberg Mixed Fruit 4%	£5.15

DRAUGHT BEER & CIDER

	1/2 pint	Pint
Tennents 4%	£2.40	£4.70
Heverlee 4.8%	£2.50	£4.85
Caledonian Best 3.2%	£2.30	£4.50
Innis & Gunn 4.6%	£2.60	£5.05

ARRAN MALT

Arran 10YO	£5.30
Arran 18YO	£8.95
Arran Bourbon Cask	£8.45
Arran Sherry Cask	£8.45

ISLAND & ISLAY MALT

Bowmore 12YO	£5.15
Jura 10YO	£5.30
Highland Park 12YO	£5.30
Talisker 10YO	£6.15
Lagavulin 16YO	£6.15
Laphroaig 10YO	£6.15

HIGHLAND & SPEYSIDE MALT

Aberlour 10YO	£5.20
Glenfiddich 12YO	£5.20
Glenlivet 12YO	£5.20
Macallan Golden Cask 10YO	£5.65
Glenmorangie 10YO	£6.05
Old Pulteney 12YO	£6.60
Oban 14YO	£7.60

WHISKY

Jamesons	£3.70
Whyte & Mackay	£3.70
Famous Grouse	£3.70
Bells	£3.80

RUM

Morton's OVD	£3.55
Bacardi	£3.70
Captain Morgan's spiced	£3.70
Havana Club 3 year old	£3.75
Havana Club 7 year old	£4.10

VODKA

Absolut	£3.55
Russian Standard	£3.65
Stolichnaya	£3.70
Belvedere	£5.20
Grey Goose	£6.15

ENGLISH GIN

Gordons 37.5%	£3.65
Gordons Premium Pink 37.5%	£4.25
Bombay Sapphire 40%	£4.15
Tanqueray 43.1%	£4.15
Brockmans Premium 40%	£5.70

SCOTTISH GIN

Caorunn, Speyside 41.8%	£5.70
Eden Mill Love, St Andrews 42%	£5.70
Rock Rose, Thurso 41.5%	£5.70
Hendricks, Girvan 41.4%	£5.70
Biggar 43%	£5.90

SCOTTISH ISLAND GIN

Arran 42%	£5.70
The Botanist, Islay 46%	£5.70
Kirkjuvagr Beyla Orkey Gin 40%	£5.70
Kirkjuvagr Orkey Gin 43%	£5.70
Misty Isle, Skye 41.5%	£5.70
Downpour, North Uist 46%	£5.90
Harris 45%	£5.90
Wild Island Botanic, Colonsay 43.7%	£5.70
Colonsay 47%	£6.95

SOFT DRINKS

TONIC WATER

Fevertree / Fevertree Light / Mediterranean	£2.35
Schweppes / Schweppes Light	£1.70

BOTTLES

Firefly Peach	£2.95
Small Mixers	£1.60
Fevertree / Fevertree Light	£2.25
J20	£2.70
Mineral Water Still / Sparkling 330ml	£1.90
Mineral Water Still / Sparkling 1litre	£3.75

CAWSTON PRESS NATURALLY SPARKLING

Apple / Rhubarb/ Ginger Beer / Lemonade	£2.85
---	-------

CANS

Coke / Diet Coke / Irn Bru / Diet Irn Bru / Fanta	£2.00
---	-------

DRAUGHT

Coke / Diet Coke / Lemonade	£1.80
-----------------------------	-------

All our whisky, brandy, rum, gin, vodka and liqueurs are served in 35ml measures Port, sherry and vermouths are served in 50ml measures.