

shellfish starters

blt (gfa, dfa) £ 12.00
crisp smoked bacon, lobster and crayfish pattie, seared beef tomato, chive blini & lobster mayonnaise

Shetland mussels £ 7.50
served with crusty bread & Scottish butter, lightly cooked in your choice of:
- garlic & white wine (gfa, dfa)
- Arran ale & green apple (df)
- Arran chilli cheese & vine tomato (gfa, dfa)

tempura king prawns (df, gfa) £ 8.50
tomato & chilli jam with a bean sprout & coriander salad

hand-dived Hebridean scallops £ 13.50
potato scone, Arran black pudding, apple chutney puree & apple crisp

freshly shucked Cumbrae oysters (df, gf) £ 3.00 each
sea salt, lemon & tobasco

starters

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

Brambles cullen skink (gfa) £ 9.50
potato, leek, finnan haddock & poached hens egg

famous chunky fishcake £ 9.75
award winning Argyll kiln smoked salmon & finnan haddock fishcake with homemade tartare sauce & lemon

potted Ayrshire ham hock (dfa) £ 9.50
homemade piccalilli, Arran mustard cheese scones & homemade butter

rainbow carrot watercress salad (v, dfa, gfa) £ 7.50
maple glazed walnuts & pickled golden raisins

super seed crusted baked goats cheese (v, gfa) £ 9.50
fruit loaf crackers & spiced beetroot chutney

meat from the grill...

21 day hung British fillet 227g (df, gf) £ 29.95

21 day hung British ribeye 227g (df, gf) £ 28.00

21 day hung British sirloin 227g (df, gf) £ 24.00

trio of 14 day hung Arran lamb cutlets (df, gf) £ 21.00

served with roasted vine tomatoes, flat cap mushrooms & onion rings (df) & a choice of new potatoes (gf, v), handcut chips (df) or Arran mustard mash (v, gf)

add a sauce... £ 2.75
- cracked black peppercorn

fish from the grill...

whole chargrilled seabream (df, gf) £ 21.00

loin of monkfish (df, gf) £ 21.00

all of the above are served with roasted vine tomatoes, fennel & watercress (gf, v) with the choice of hand cut chips (df), Arran mustard mash (gf, v) or new potatoes (gf, v)

add a sauce... £ 2.75
- caper, lemon & parsley butter (gf, v)
- roasted red pepper & garlic mayo (gf, df, v)

seafood mains

chippy style battered fillet of North Sea haddock (gfa, df) £ 15.75
handcut chips, chunky homemade tartare sauce & lemon

Shetland mussels £ 15.00
served with crusty bread & Scottish butter, lightly cooked in your choice of:
- garlic & white wine (gfa, dfa)
or - Arran ale & green apple (df)
or - Arran chilli cheese & vine tomato (gfa, dfa)

Brambles seafood platter £ 36.00
hot & cold Argyll smoked salmon, brambles chunky fishcake, dressed mussels, tempura prawns, salt & pepper squid, cumbrae oyster, lobster & crayfish slider with lemon & tartare

monkfish and prawn "scampi" (df) £ 17.50
homemade tartare sauce, lemon & handcut chips

famous chunky fish cake £ 13.75
award winning Argyll kiln smoked salmon & haddock fishcake with handcut chips, homemade tartare sauce & lemon

fillet of seabass (dfa, gfa) £ 19.00
white bean, vegetable & herb stew with salt & pepper squid

garlic prawn and mussel tagliatelle (dfa, gfa) £ 17.00
king prawns, mussels, smoky chorizo, vine ripened tomatoes, soft herbs & homemade tagliatelle

butter poached fillet of hake (gf) £ 18.00
crayfish & cherry tomato risotto, crayfish emulsion & watercress salad

pan fried rainbow trout (gf, dfa) £ 17.50
saute baby potatoes, spinach, charred broccoli & orange butter

v = vegetarian va = vegetarian option available
gf = gluten free gfa = gluten free available
df = dairy free dfa = dairy free available
la = lighter option available

daily specials on blackboard

regular mains

Brambles hand crafted 8oz prime Scotch beef burger (dfa) £ 15.50
red onion slaw, spiced beetroot relish, buttered corn on the cob & hand cut chips

supreme of maize fed chicken (dfa, gfa) £ 18.50
pearl barley, charred pearl onions, roasted salsify & wild mushroom broth

potato & thyme gnocci (v) £ 16.50
woodland mushrooms, spinach & chestnuts

beetroot, asparagus and rosemary frittata (v, gfa) £ 16.00
rocket salad & garlic bread

sides

tear and share rustic bread (v) £ 5.50
with olive oil & balsamic vinegar

twice cooked Rooster chips (df) £ 4.25

homemade battered onion rings (df) £ 4.00

Arran mustard mash (gf, v) £ 4.25

Brambles house salad (gf, v, vg, df) £ 4.25

roast garlic and parmesan ciabatta (v, gf) £ 5.00

tenderstem broccoli (gf, dfa) £ 5.50
with pancetta & walnuts

roasted chantary carrots (v, vg, gf, dfa) £ 4.50
with thyme & garlic

chilli and sesame glazed pak choi (v, vg, gf, dfa) £ 5.00

puddings

Brambles sticky toffee pudding (v) £ 6.25
Arran Dairies traditional ice cream & warm toffee sauce

Arran gold and chocolate bread and butter pudding (v) £ 6.75
banoffee ice cream & chocolate sauce

orange scented panna cotta (gfa) £ 7.00
mulled figs & cinnamon shortbread

Brambles bakewell tart (v) £ 7.00
cranachan ice cream

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

Arran cheese platter (v, gfa) £ 12.00
Wooleys oaties & Patersons chutney

fresh fruit platter and sorbet (v, df, gfa) £ 5.50

50p from the sale of each brambles burger is donated to Maggie's Cancer Centres.

maggie's
People with cancer need places like these

lunch

12.30pm to 4.30pm

light bites

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

famous chunky fishcake £ 9.75
award winning Argyll kiln smoked salmon
and finnan haddock fishcake with
homemade tartare sauce and lemon

**Brambles hand crafted 8oz
prime Scotch beef burger** (dfa) £ 15.50
red onion slaw, spiced beetroot relish,
buttered corn on the cob and
hand cut chips

**chippy style battered fillet of
North Sea haddock** (gfa, df) £ 15.75
handcut chips, chunky homemade
tartare sauce and lemon

tempura king prawns (df, gfa) £ 8.50
tomato and chilli jam with a bean sprout
and coriander salad

steamed Scottish mussels starter £ 7.50
served with crusty bread and butter, main £ 15.00
lightly cooked in:
- white wine and garlic (dfa, gfa)
- Arran ale and apple (df)
- Arran chilli cheese and vine tomato (dfa, gfa)

**rainbow carrot &
watercress salad** (v, gfa, dfa) £ 7.50
maple glazed walnuts and pickled golden raisins

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

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**

**we source all of our produce as locally as
possible, all steaks are 21 day hung,
eggs are free range**

warm crusty ciabattas

chicken and avocado (dfa) £ 8.50
breast of chicken, avocado, mayonnaise,
salad and hand cut Rooster chips

crisp pork belly (dfa) £ 9.80
apple and ale chutney, crisp onion rings,
gem lettuce and hand cut Rooster chips

portobello and halloumi (v) £ 8.50
portobello mushroom, grilled halloumi,
spinach, caramelised red onion, gem lettuce
with hand cut Rooster chips and salad

to finish

Brambles sticky toffee pudding (v) £ 6.25
Arran Dairies traditional ice cream and
warm toffee sauce

Brambles bakewell tart (v) £ 7.00
cranachan ice cream

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

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

50p from the sale
of each brambles
burger is donated
to Maggie's Cancer Centres.

maggie's

**People with cancer
need places like these**

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 - local ice cream, dairy
products, eggs, mustard, jams and chutneys

Others - Arran Distillery, Arran Brewery

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 - finest Scottish seasonally grown
fruit and vegetables.

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

kids menu

brambles seafood + grill

starters

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

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

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

garlic bread (v, gfa) £2.10

main courses

mini beefburger sliders with Heinz tomato ketchup (df, gfa) £5.95

battered fish with lemon wedge (df) £6.15

grilled chicken strips with barbeque sauce (df, gfa) £5.95

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

pasta curls in a cheesy cream sauce (v, gfa) £5.10

puddings

selection of ice cream (v, gfa) £2.25

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

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

