

lunch 12.30pm to 4.30pm

light bites

chef's soup of the day (v, gfa) with sourdough & butter	£ 4.95
cullen skink (gfa) traditional peat smoked haddock chowder with sourdough & butter	£ 7.50
Brambles famous chunky fishcake with lemon & pepper mayonnaise	£ 7.95
Brambles pot of prawns (gfa) with gem lettuce, marie rose, lemon & sourdough	£ 8.95
mushrooms on toast (v, vg, df) wild mushrooms, pinenuts & watercress	£ 6.75

mains

steamed Scottish mussels served with sourdough & butter, lightly cooked in: - garlic, white wine & cream (gfa, dfa) - Thai green curry (df, gfa) - Arran smoked cheddar & cider (gfa)	starter £ 9.00 main £ 18.00
battered fillet of North Sea haddock (df, gfa) handcut chips, mushy peas, tartare sauce & lemon	£ 15.00
gourmet 6oz salmon burger (df, gfa) on a toasted ciabatta with handcut chips, smoky bacon, sun blushed tomato, rocket & mayonnaise	£ 17.50
gourmet 6oz venison burger (df, gfa) on a toasted ciabatta with handcut chips, smoky bacon, Scottish cheddar & Arran mustard mayonnaise	£ 17.50
gourmet 6oz falafel burger (v, vga, df, gfa) on a toasted ciabatta with handcut chips, pickled cucumber, sun blushed tomato, rocket & mayonnaise	£ 14.50
cornfed chicken supreme Arran black pudding & potato gratin, heritage carrots, Arran mustard sauce & skirlie crumb	£ 18.00
chicken caesar salad (df) gem lettuce, bacon, anchovies, croutons & caesar dressing	£ 13.00
beetroot & goats cheese tart (v) polenta chips, charred red onion & balsamic glaze	£ 15.00

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	£ 2.50
hot beef strips Scotch beef, wild mushrooms, caramelised red onion, gem lettuce & Arran mustard mayo	£ 8.50
Arran gin & tonic cured Argyll Scottish salmon (gfa, dfa) pickled cucumber & creme fraiche	£ 8.50
ploughmans (gfa, dfa) sliced gammon, Scottish mature cheddar, Arran chutney, sliced apple & gem lettuce	£ 7.50
glazed goats cheese (v, gfa) pine nuts, watercress & balsamic vinegar	£ 7.00
barbeque jackfruit (v, vg, df) sunblush tomato & pickled cucumber	£ 7.50

sides

artisan sourdough (v) olive oil & balsamic vinegar	£ 5.00
handcut chips (df, va)	£ 4.00
homemade polenta chips (v, vg, gf, df)	£ 4.00
buttered new potatoes (v, gf, dfa)	£ 4.00
homemade battered onion rings (v, df)	£ 4.00
roasted heritage carrots (v, vg, df, gf)	£ 4.00
Brambles house salad (v, gf, df)	£ 4.00
steamed broccoli (va, vga, df, gfa) with garlic & oyster sauce	£ 4.50
garlic king prawns (gf)	£ 6.00

to finish

trio of Arran ice cream (v) served with a chocolate shard	£ 6.00
Brambles apple crumble (v) Arran cinnamon ice cream & pouring cream	£ 6.50
dark chocolate & ginger tart (v, vg, df) with blood orange sorbet	£ 6.50
white chocolate & pistachio parfait (v) lemon macarons, raspberry curd & raspberry crumble	£ 6.50
salted caramel cheesecake (v) Arran gold ice cream & banana brittle	£ 7.00
Arran cheese platter (v, gfa) Wooley's oaties & Paterson's chutney	£ 12.00

DINNER MENU

STARTERS

chef's soup of the day (v, gfa) with sourdough bread & butter	£ 4.95
mushrooms on toast (vg, df) wild mushrooms, pine nuts & watercress	£ 6.75
tempura style broccoli (vg, df) chilli, soy & sesame dip	£ 5.75
slow cooked shoulder of pork (df) in a steamed boa bun with coriander & lime slaw	£ 7.00
cullen skink (gfa) traditional peat smoked haddock chowder, sourdough bread & butter	£ 7.50
grilled mackerel fillet (df, gf) rocket & pink grapefruit salad with beetroot dressing	£ 7.50
Brambles famous chunky fishcake lemon & pepper mayonnaise	£ 7.95
Arran gin & tonic cured (gfa, dfa) Argyll Scottish salmon pickled cucumber, creme fraiche & sourdough toast	£ 8.50
Brambles pot of prawns (gfa) gem lettuce, marie rose, lemon & sourdough bread	£ 8.95
steamed Scottish mussels served with sourdough bread & butter lightly cooked in your choice of: - garlic, white wine & cream (gfa, dfa) - Thai green curry (df, gfa) - Arran smoked cheddar & cider (gfa)	£ 9.00
pan seared West coast king scallops cauliflower, cumin & Arran black pudding	£ 13.50

MAINS

battered fillet of North Sea haddock (df, gfa) handcut chips, mushy peas, tartare sauce & lemon	£ 15.00	cornfed chicken supreme Arran black pudding & potato gratin, heritage carrots with an Arran mustard sauce & skirlie crumb	£ 18.00
steamed Scottish mussels served with sourdough bread & butter lightly cooked in your choice of: - garlic, white wine & cream (gfa, dfa) - Thai green curry (df, gfa) - Arran smoked cheddar & cider (gfa)	£ 18.00	slow braised Arran lamb shank root vegetable mash, red wine & rosemary gravy	£ 20.00
baked fillet of Moroccan spiced cod (gf) butter bean, tomato, chorizo & fennel stew	£ 21.00	pan seared fillet of seabass diced sweet potato & beetroot with a chilli & crab butter	£ 19.00
gourmet 6oz salmon burger (gfa, df) toasted ciabatta, hand cut chips, smoky bacon, sun blushed tomato, rocket & mayonnaise	£ 17.50	salmon & king prawn thermador Arran cheddar crust, Brambles house salad & hand cut chips	£ 24.00
gourmet 6oz venison burger (gfa, df) toasted ciabatta, hand cut chips, smoky bacon, Scottish cheddar & Arran mustard mayonnaise	£ 17.50	Goan monkfish curry (df) steamed basmati, spiced onions & fresh coriander	£ 20.00
gourmet 6oz falafel burger (v, vga, df, gfa) toasted ciabatta, hand cut chips, pickled cucumber, sun blushed tomato, rocket & mayonnaise	£ 14.50	Goan vegan curry (v, vg, df) steamed basmati, spiced onions & fresh coriander	£ 13.00
		beetroot & goats cheese tart (v) polenta chips, charred red onion & balsamic glaze	£ 15.00

FROM THE GRILL

8oz Campbells gold Scotch ribeye steak (gf)	£ 30.00	10oz Campbells pork tomahawk (gf)	£ 23.00
8oz Campbells gold Scotch sirloin steak (gf)	£ 28.00	monkfish & king prawn skewer (gf)	£ 24.00

all served with handcut chips, balsamic roasted red onion, vine tomato, mushrooms & your choice of the below sauces:

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

SIDES

artisan sourdough (v) with olive oil & balsamic vinegar	£ 5.00
handcut chips (df, va)	£ 4.00
battered new potatoes (v, vga, gf, dfa)	£ 4.00
polenta chips (v, vg, gf, df)	£ 4.00
Brambles house salad (v, vga, gf, df)	£ 4.00
homemade battered onion rings (v, df)	£ 4.00
roasted heritage carrots (v, vg, df, gf)	£ 4.00
steamed broccoli (va, vga, df, gfa) with garlic & oyster sauce	£ 4.50
garlic king prawns (gf)	£ 6.00

DESSERTS

trio of Arran ice creams (v) chocolate shard	£ 6.00
Brambles apple crumble (v) cinnamon Arran ice cream & pouring cream	£ 6.50
dark chocolate & ginger tart (v, vg, df) with blood orange sorbet	£ 6.50
white chocolate & pistachio parfait (v) lemon macarons, raspberry curd & raspberry crumble	£ 6.50
salted caramel cheesecake (v) Arran gold ice cream & banana brittle	£ 7.00
cinnamon & brioche French toast (v) Paterson Arran marmalade, blueberry compote & creme fraiche ice cream	£ 7.00
Arran cheese platter (v, gfa) Wooley's oaties, grapes & Paterson's chutney	£ 12.00

allergen menus are available - please ask

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

Brambles

KID'S MEALS

STARTERS

HEINZ TOMATO SOUP (v, gfa) £ 2.25
served with sliced bread

GARLIC FLAT BREAD (v, vga, gfa, dfa) £ 2.25

CHILLED MELON SLICES (v, vg, gf, df) £ 3.25
berries & raspberry sauce

CARROTS, CUCUMBER & BREADSTICKS (v, vg, df, gfa) £ 3.25
hummus & tortilla chips

MAINS

CHEESE SANDWICH (v, gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 3.00

HAM SANDWICH (gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 3.00

BATTERED HADDOCK GOUJONS (gfa, dfa) £ 5.50
with chips or mash & peas or beans

CHICKEN NUGGETS (gfa, dfa) £ 6.00
with chips or mash & peas or beans

PENNE PASTA & CHEESE SAUCE (v, gfa) £ 5.50
with garlic bread

TWO EGG CHEESE OMELETTE (va, df, gfa) £ 5.50
chips & salad

BURGERS

BEEF BURGER & CHIPS topped with cheese (gfa, dfa) £ 6.50

CHICKEN STRIP BURGER & CHIPS topped with BBQ sauce (gfa, dfa) £6.50

SIDES

GARLIC FLAT BREAD (v, vga, gfa, dfa) £ 2.25

FRIES (va, vga, df, gfa) £ 2.00

MIXED SALAD (v, vga, df, gf) £ 2.25

DESSERTS

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

CHOCOLATE FUDGE CAKE (v) £ 2.50
with ice cream

MERINGUE NEST (v, gf, dfa) £ 2.50
fresh fruit salad

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
Kirkjvagr Beyla Orkey Gin 40%	£5.70
Kirkjvagr 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
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CANS

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

Coke / Diet Coke / Lemonade	£1.80
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