



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

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

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
- pan roasted rump of lamb** (gf) £ 19.50
with tartare butter,
new potatoes & fresh greens
- 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
- Brambles chunky fishcake** £ 14.50
with lemon & pepper mayonnaise
- beetroot & ricotta tart** £ 15.50
sweet potato pastry, wedges,
charred red onion & balsamic glaze

chargrilled 6oz prime beef burger £ 15.50
served in a sourdough bun with cheese, bacon, sliced tomato, gherkins, lettuce,
chilli jam & hand cut chips

FROM THE GRILL

served with twice cooked chips, grilled tomato, roasted red onion, watercress & your choice of sauce:
peppercorn, Arran blue cheese (v, gf), garlic & parsley butter (v, gf), Arran mustard sauce

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

10oz Campbells pork tomahawk (gf) £ 23.00

FOOD ALLERGIES AND INTOLERANCES

Please ask your server for our digital allergen menu.
We have risk assessed our food & 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 vg = vegan vga = vegan available

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

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.

DELIVERY & TAKEAWAY MENU

MAINS

BATTERED SCOTTISH HADDOCK (gfa, dfa) **£ 15.00**
with handcut chips, mushy peas, tartare sauce & lemon

AUCHRANNIE PRIME BURGER (gfa, dfa) **£ 15.50**
a chargrilled 6oz burger served on a sourdough bun with cheese & bacon,
sliced tomato, gherkin, gem lettuce, chilli bacon jam & skin on fries

BAKED FILLET OF MOROCCAN COD (gf, dfa) **£ 21.00**
with butter bean, tomato, chorizoe & fennel stew

CHICKEN SUPREME **£ 18.00**
Arran black pudding with potato gratin, heritage carrots with
an Arran mustard sauce & skirlie crumb

THAI GREEN VEGETABLE & COCONUT CURRY (v, vg, gfa, dfa) **£ 15.00**
coriander & chilli rice with tortilla shards

SIDES

HANDCUT CHIPS (v, vg, gfa, dfa) **£ 4.00**

HOMEMADE BATTERED ONION RINGS (v, vg, gfa, dfa) **£ 4.00**

GARLIC BREAD (v, vg, gfa, dfa) **£ 4.00**

CHUNKY FISHCAKES (v, vg, gfa, dfa) **£ 7.95**
with lemon & pepper mayo

served 12 - 4pm and then 5 - 9pm

available for delivery to rooms, lodges & retreats
please dial "0" to order from your accommodation

we can also provide our full range of alcoholic & soft drinks for delivery

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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



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