



## LUNCH, DINNER & TAKEAWAY MAINS

### STARTERS

**CHEFS SOUP OF THE DAY\*** (v, gfa) £ 4.95  
served with sourdough & butter

**CHARRED FLATBREAD** (v) £ 4.50  
hummus, olive oil & olives

**HAGGIS NACHOS** £ 6.75  
island haggis, Arran mustard cheddar,  
red onion marmalade & sour cream

### SALADS

starter main  
**SUPER SALAD** (v, vg, gf, df) £ 6.50, £ 13.00  
vegetable ribbons, quinoa, tomato,  
edamame beans, peas, beetroot,  
hummus, omega seeds & house dressing

**CRUNCHY NOODLE  
& VEGETABLE SALAD** (v, df) £ 6.50, £ 13.00  
sunflower & sesame seeds,  
toasted almonds, chilli & soy egg,  
carrot, pak choi, radish,  
spring onion & red cabbage

starter main  
**SALAD ADD ON**  
**ROAST CHICKEN BREAST** £ 1.50, £ 3.00  
**ARGYLL SMOKERY KILN  
SMOKED SALMON** £ 2.00, £ 4.00  
**CHARRED HALLOUMI** £ 1.50, £ 3.00  
**TOFU** £ 1.50, £ 3.00

### BENTO BOX

**AUCHRANNIE BENTO BOX** starter main  
Argyll smokery kiln & cold £7.50, £ 14.50  
smoked salmon, selection of Arran  
cheeses, Wooley's oaties, marinated  
olives, charred flatbread, hummus,  
olive oil & balsamic dip

\* please note that soup is not available for  
takeaway

please refer to back of menu for allergen and  
intolerance information

**FISH & CHIPS** (gfa) £ 15.00  
Arran ale battered haddock,  
skin on fries, mushy peas,  
tartare sauce & lemon

**CHICKEN & SCOTTISH  
SAUSAGE CASSOULET** (df) £ 18.00  
spicy bean & veg stew with chicken,  
paprika smoked Scottish sausage & bacon,  
served with rustic bread

**CURRIED VENISON DHAL** £ 18.00  
charred flat bread, onion bhaji,  
yoghurt

**8oz SCOTCH SIRLOIN STEAK** (dfa, gfa) £ 28.00  
balsamic roasted red onion, vine tomato,  
skin on fries, watercress, pepper sauce

**CULLEN SKINK RISOTTO** (gf, dfa) £ 14.50  
peat smoked haddock, leeks, shallots,  
bacon crumb, parmesan shard &  
rustic bread

**WHITE BEAN  
CASSOULET** (v, vg, gfa, df) £ 14.00  
spicy tomato, white bean & vegetable stew  
with herbs & red wine,  
served with rustic bread

**FILLET OF SCOTTISH SALMON** £ 18.00  
smoked bacon & sweetcorn chowder,  
crispy kale

### WOK FRIED THAI STYLE NOODLES

**CHICKEN** £ 15.50  
**BEEF** £ 16.50

**KING PRAWN** £ 16.50  
**MIXED VEG & TOFU** £ 14.50

### CRUIZE PRIME BURGERS

Our chargrilled 6oz Cruize burgers are served on a sourdough bun with sliced tomato,  
gherkins, gem lettuce, chilli bacon jam & skin on fries

**CHEESE & BACON  
BEEF BURGER** (gfa, dfa) £ 15.50

**CAJUN CHICKEN BREAST** (gfa) £ 14.50  
with mint yogurt

**SPICED BEAN & MUSHROOM** (va, vga, gfa, dfa) £ 14.50  
with an apple & ginger dip

### PIZZAS

House made, thin crust pizza topped with tomato & herb sauce, mozzarella & cheddar cheese

**TRADITIONAL** (v, dfa) £ 10.50  
with fresh basil

**VEGETABLE** (v, dfa) £ 11.50  
roasted tomatoes, red onion & peppers

**GOATFELL HAGGIS** (dfa) £ 12.50  
island haggis, caramelised onion  
chutney & Arran mustard cheese

**MEAT FEAST** £ 13.00  
chorizo, bacon, pepperoni,  
salami & gammon

### BLOOMER SANDWICHES

served 12pm - 4pm

served on white or brown Wooley's of Arran bloomer  
bread with hand cut slaw & salted tortilla chips

**ROAST CHICKEN & BACON** (gfa, dfa) £ 7.00  
chicken, bacon, lettuce, tomato & mayo

**PLOUGHMANS** (gfa, dfa) £ 7.50  
gammon, Scottish mature cheddar,  
Paterson Arran chutney, apple & lettuce

**ARRAN MIST** (v, gfa, dfa) £ 7.50  
Arran brie, avocado & cranberry

**ARGYLL SMOKERY KILN SMOKED  
SALMON & CREAM CHEESE** (gfa, dfa) £ 8.00

### SIDES

**GARLIC BREAD** (v, vga, dfa) £ 2.50

**SKIN ON FRIES** (v, vga, gfa, dfa) £ 3.25

**BUTTERED CORN ON THE COB** (gf, df) £ 3.50

**GARLIC & PARMESAN  
ROASTED BROCCOLI** (v, vga, gfa, dfa) £ 3.50

### DESSERTS

**TRIO OF ARRAN ICE CREAM** (v, gfa) £ 6.00  
chocolate snap, wafer

**WHITE CHOCOLATE &  
ARRAN GOLD CHEESECAKE** £ 6.50

**STICKY TOFFEE PUDDING** (v) £ 6.75  
served warm with ice cream & toffee sauce

**LEMON PANNA COTTA** £ 6.75  
Drambuie raspberries, shortbread

**ARRAN CHEESE BOARD** (v, gfa) £ 12.00  
Island cheeses, Wooley's oaties &  
Paterson's of Arran chutney

# 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

## 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
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
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
Guinness 4.1%	£2.55	£4.95
Magners 4.5%	£2.50	£4.80
Dry Gate Pilsner (gf) 4%	£2.55	£4.65
Dry Gate IPA 5.5%	£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.

## 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.