

# Bar Brasserie Cruize

## LUNCH MENU

between 3pm - 4.30pm only items in pink will be available  
(\*not available for takeaway)

### STARTERS

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

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

**GRILLED GREEN POLENTA** (v, vg, df, gf) £ 6.50  
cherry tomato, roast pepper & olive  
salad, pinenut & herb dressing

**BATTERED KING PRAWN TACOS** (df) £ 8.00  
tomato, avocado & lime salsa  
with pickled red cabbage

**AUCHRANNIE PLATTER** 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

### SALADS

**SUPER SALAD** (v, vga, gf, df) starter main  
£ 6.50, £ 13.00  
carrot ribbons, quinoa, tomato,  
edamame beans, peas, beetroot,  
hummus, omega seeds & house dressing,  
charred flat bread

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

**WARM GOATS CHEESE  
& PEAR SALAD** (v, gf) £ 6.50, £ 13.00  
with roasted heritage carrot  
& toasted walnut dressing  
charred flat bread

### SALAD ADD ON

**ROAST CHICKEN BREAST** (gf, df) starter main  
£ 1.50, £ 3.00

**ARGYLL SMOKERY KILN  
SMOKED SALMON** (gf, df) £ 2.00, £ 4.00

**CHARRED HALLOUMI** (v, gf) £ 1.50, £ 3.00

**TOFU** (v, vg, gf, df) £ 1.50, £ 3.00

takeaway available 12pm - 4.30pm

we cook only with rapeseed oil, which has the  
lowest saturated fat and is high in omega3

all steaks are 21 day hung & our eggs free range

### MAINS

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

**INDIVIDUAL SLOW BRAISED  
SCOTCH BEEF & ARRAN ALE PIE** £ 16.50  
with creamed parsley mash &  
roasted carrots

**CRUIZE MAC & CHEESE** £ 13.00  
Arran cheddar cheese sauce  
with Arran mustard, bacon crumb,  
garlic bread

**WILD MUSHROOM BULGUR WHEAT  
RISOTTO** (v, vg, dfa) £ 13.00  
charred asparagus, beetroot &  
horseradish creme fraiche

### PRIME BURGERS

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

**BEEF BURGER** (gfa, dfa) £ 13.00  
served plain

**BEEF BURGER** (gfa, dfa) £ 14.50  
crispy bacon, smoked Arran cheddar  
& caramelised onions

**BREADED CAJUN CHICKEN** (gfa, dfa) £ 14.50  
with chipotle mayo

**SPICED SWEET POTATO,  
SWEETCORN & POLENTA** (gfa, dfa) £ 12.50  
with halloumi & a tomato salsa

### PIZZAS

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

**TRADITIONAL** (v, vga, dfa) £ 10.00  
with fresh basil

**GOATFELL HAGGIS** £ 12.00  
island haggis, caramelised onion  
chutney & Arran mustard cheese

**GARLIC, CHEESE & ONION** (v) £ 12.00  
goats cheese, caramelised onion relish,  
red onion, spinach & garlic oil

**VEGETABLE** (v, vga, dfa) £ 10.50  
roasted tomatoes, red onion & peppers

**MEAT FEAST** (dfa) £ 12.00  
chorizo, bacon, pepperoni,  
salami & gammon

**BBQ** (dfa) £ 12.00  
chicken, BBQ sauce, bacon, red onion  
& sweetcorn

### SANDWICHES

served on white or brown farmhouse loaf or a gluten free roll with homemade slaw and tortilla chips

**CHICKEN &  
BACON SALAD** (dfa, gfa) £ 7.95  
Ayrshire bacon, chicken, lettuce,  
tomato & mayonnaise

**PASTRAMI** (dfa, gfa) £ 7.95  
pickled red cabbage, tomato &  
mustard mayonnaise

**CHEESE & HAM** (gfa) £ 5.95  
Scottish cheddar & roasted gammon

**SALMON &  
CREAM CHEESE** (dfa, gfa) £ 7.95  
Argyll smokery kiln hot smoked  
roasted salmon, cream cheese & rocket

**ROAST RED PEPPER &  
HUMMUS** (v, vg, df, gfa) £ 5.95  
avocado, tomato & gem lettuce

**HALLOUMI & HUMMUS** (v, gfa) £ 7.50  
avocado, tomato & gem lettuce

### SANDWICH ADD ON

**MUG OF SOUP** £ 2.50

**BOWL OF CHIPS** £ 2.50

### SIDES

**GARLIC BREAD** (v, vga, gfa, dfa) £ 2.50

**SKIN ON FRIES** (v, vg, gf, df) £ 3.25

**PARSLEY MASH** (v, gf) £ 3.50

**BUTTERED CORN ON THE COB** (v, vga, gf, dfa) £ 3.50

**SAUTEED GREENS** (v, vga, gf, dfa) £ 4.50

**ROASTED CARROTS** (v, vg, gf, df) £ 4.50

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

**MARINATED OLIVES** (v, vg, gf, df) £ 4.75

**SUPER SALAD** (v, vga, gf, df) £ 6.00  
carrot ribbons, quinoa, tomato,  
edamame beans, peas, beetroot,  
hummus, omega seeds & house dressing

### DESSERTS

**DOUBLE CHOC BROWNIE** (v) £ 6.75  
served warm with ice cream &  
chocolate sauce

**BANANA & COCONUT PARFAIT** (v, vg, df) £ 6.75  
syrup sponge, peanut butter granola  
& caramelised banana

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

**\*LEMON CREME BRULEE** (v) £ 6.75  
Drambuie raspberries & shortbread

**CRUIZE ICE CREAM SUNDAE** (v) £ 7.95  
Arran traditional & chocolate ice cream,  
shortbread crumble, berry compote,  
whipped cream, raspberry sauce &  
a Tunnocks caramel wafer

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

please see reverse for allergens

50p from the sale of  
each fish & chips is  
donated to  
Marie Curie.



# Bar Brasserie Cruise

## DINNER MENU

takeaway menu available 5pm - 9.30pm  
(\*not available for takeaway)

### STARTERS

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

**GRILLED GREEN POLENTA** (v, vg, df, gf) £ 5.50  
cherry tomato, roast pepper & olive salad, pinenut & herb dressing

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

**POTTED AYRSHIRE HAM HOCK** £ 7.25  
pickled red cabbage, sourdough toasts & mustard mayo

**BATTERED KING PRAWN TACOS** (df) £ 8.00  
tomato, avocado & lime salsa with pickled red cabbage

**AUHRANNIE PLATTER** £ 7.50 / £ 14.50  
Argyll smokery kiln hot & cold smoked salmon, selection of Arran cheeses, Wooley's oaties, marinated olives, charred flatbread, hummus, olive oil & balsamic dip

### SALADS

**SUPER SALAD** (v, vga, gf, df) £ 6.50, £ 13.00  
carrott ribbons, quinoa, tomato, edamame beans, peas, beetroot, hummus, omega seeds & house dressing, charred flat bread

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

**WARM GOATS CHEESE & PEAR SALAD** (v, gf) £ 6.50, £ 13.00  
with roasted heritage carrot & toasted walnut dressing, charred flat bread

**SALAD ADD ON** starter main  
**ROAST CHICKEN BREAST** (gf, df) £ 1.50, £ 3.00

**ARGYLL SMOKERY KILN SMOKED SALMON** (gf, df) £ 2.00, £ 4.00

**CHARRED HALLOUMI** (v, gf) £ 1.50, £ 3.00

**TOFU** (v, vg, gf, df) £ 1.50, £ 3.00

### PIZZAS

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

**TRADITIONAL** (v, vga, dfa) £ 10.00  
with fresh basil

**GOATFELL HAGGIS** £ 12.00  
island haggis, caramelised onion chutney & Arran mustard cheese

**MEAT FEAST** (dfa) £ 12.00  
chorizo, bacon, pepperoni, salami & gammon

**BBQ** (dfa) £ 12.00  
chicken, BBQ sauce, bacon, red onion & sweetcorn

**GARLIC, CHEESE & ONION** (v) £ 12.00  
goats cheese, caramelised onion relish, red onion, spinach & garlic oil

**VEGETABLE** (v, vga, dfa) £ 10.50  
roasted tomatoes, red onion & peppers

### PASTA

**CRUIZE MAC & CHEESE** £ 13.00  
Arran cheese sauce with Arran mustard & a bacon crumb, served with garlic bread

**OX CHEEK PAPPERDELLE** (dfa) £ 15.00  
slow braised ox cheek in a rich tomato herb sauce with parmesan shavings, served with garlic bread

**CHARRED MEDITERRANEAN VEGETABLE LINGUINE** (v, vga, df, gfa) £ 13.00  
toasted pine nuts, lemon & tarragon oil, served with garlic bread

### PRIME BURGERS

Our chargrilled 6oz Cruise burgers are served on a ciabatta bun with sliced tomato, gherkin, gem lettuce & skin on fries

**BEEF BURGER** (gfa, dfa) £ 13.00 served plain

**BREADED CAJUN CHICKEN** (dfa) £ 14.50 with chipotle mayo

**BEEF BURGER** (gfa, dfa) £ 14.50  
crispy bacon, smoked Arran cheddar & caramelised onions

**SPICED SWEET POTATO, SWEETCORN & POLENTA** (v, gfa, dfa) £ 12.50  
with halloumi & a tomato salsa

### SIZZLING SKILLET FAJITAS\*

Cooked in an authentic spice mix with flour tortillas, Arran cheddar, sour cream & guacamole

**CHICKEN** £ 15.50

**BEEF** £ 16.00

**KING PRAWN** £ 16.50

**MIXED VEG & TOFU** (v, vga) £ 14.50

### THAI STYLE GREEN CURRY

Steamed jasmine rice, poppadoms & cucumber chutney

**CHICKEN** £ 16.00

**BEEF** £ 16.50

**KING PRAWN** £ 16.50

**MIXED VEG & TOFU** (v, vga) £ 14.00

### PIES

**INDIVIDUAL SLOW BRAISED SCOTCH BEEF & ARRAN ALE PIE** £ 16.50  
with creamed parsley mash & roasted carrots

**CREAMY SEAFOOD & POTATO PIE** (gf) £ 17.50  
smoked haddock, salmon, king prawns & mussels with garden peas, smoked Arran cheddar mash and rustic bread

**TOMATO, WHITE BEAN & ROOT VEGETABLE PIE** (vga, df) £ 13.00  
roasted root vegetables, tomato stew, soft herb & Arran mustard cobbler, rustic bread

we source our produce as locally as possible

#### ARRAN SUPPLIERS

**Arran Butcher** - lamb, venison, sausages  
**Wooleys** - bread products and oaties  
**Arran & Bellview Creameries** - cheese  
**Island Cheese Company** - cheese  
**Taste of Arran / Arran Ice Cream** - ice cream, 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

#### FOOD ALLERGIES AND INTOLERANCES

We have a digital allergen menu. Please ask your server if you require this.  
Dishes may contain traces of nuts.

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

we cook only with rapeseed oil, which has the lowest saturated fat and is high in omega3.  
all steaks are 21 day hung & our eggs free range

### REGULAR MAINS

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

**ROAST SUPREME OF CHICKEN** £ 18.00  
rumble de thump potatoes, bacon crumb, heritage carrots, haggis fritter & whisky pepper sauce

**8oz SCOTCH SIRLOIN STEAK** £ 28.00  
balsamic roasted red onion, vine tomato, skin on fries, mushrooms & pepper sauce

**SPICED LAMB MEAT BALLS** (df, gfa) £ 17.00  
orzo harissa & vegetable tagine with preserved lemon

**BBQ GLAZED SALMON FILLET** (gf) £ 18.00  
sweet potato mash, griddled baby gem, salmon skin crisp & asparagus

**CULLEN SKINK RISOTTO** (gf, dfa) £ 15.00  
peat smoked haddock, leeks, shallots, parmesan shard & rustic bread

**WILD MUSHROOM BULGUR WHEAT RISOTTO** (v, vga, dfa) £ 14.00  
charred asparagus, beetroot & horseradish creme fraiche

### SIDES

**GARLIC BREAD** (v, vga, gfa, dfa) £ 2.50

**SKIN ON FRIES** (v, vg, gf, df) £ 3.25

**PARSLEY MASH** (v, gf) £ 3.50

**BUTTERED CORN ON THE COB** (v, vga, gf, dfa) £ 3.50

**SAUTEED GREENS** (v, vga, gf, dfa) £ 4.50

**ROASTED CARROTS** (v, vg, gf, df) £ 4.50

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

**MARINATED OLIVES** (v, vg, gf, df) £ 4.75

**SUPER SALAD** (v, vga, gf, df) £ 6.50  
carrott ribbons, quinoa, tomato, edamame beans, peas, beetroot, hummus, omega seeds & house dressing

### DESSERTS

**DOUBLE CHOC BROWNIE** (v) £ 6.75  
served warm with ice cream & chocolate sauce

**BANANA & COCONUT PARFAIT** (v, vg, df) £ 6.75  
syrup sponge, peanut butter granola & caramelised banana

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

**LEMON CREME BRULEE** (v) £ 6.75  
Drambuie raspberries & shortbread

**CRUIZE ICE CREAM SUNDAE** (v) £ 7.95  
Arran traditional & chocolate ice cream, shortbread crumble, berry compote, whipped cream, raspberry sauce & a Tunnocks caramel wafer

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

50p from the sale of each fish & chips is donated to Marie Curie.

Care and support through terminal illness



# Bar Brasserie CRUIZE

## KID'S MEALS

### STARTERS

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

**SALSA NACHOS** (v, gf) £ 3.00

**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

**\*CRUIZE MAC N CHEESE** (v) £ 5.50  
Arran cheese sauce with garlic bread

### PIZZA

**TRADITIONAL** with fresh basil (v, vga, dfa) £ 6.00  
**PEPPERONI** £6.50

### BURGERS

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

**CHICKEN STRIP BURGER & CHIPS** topped with tomato salsa (gfa, dfa) £6.50

**\*FAJITAS** - AVAILABLE AFTER 5PM

cooked in an authentic spice mix, served with flour tortillas, Arran cheddar & sour cream

**CHICKEN** £ 6.00   **BEEF** £ 6.50   **KING PRAWN** £ 7.00   **MIXED VEG & TOFU** (v, vga) £5.50

## SIDES

- GARLIC BREAD** (v, gfa, dfa) £ 2.25
- CORN ON THE COB** (v, gf, dfa, vga) £ 2.00
- FRIES** (v, vg, gf, df) £ 2.00
- MASHED POTATO** (v, gf) £ 2.00
- GARDEN PEAS** (v, vg, gf, df) £ 2.00

## DESSERTS

- MINI ARRAN ICE CREAM** (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
- \*STICKY TOFFEE PUDDING** (v) £ 3.95  
served warm with ice cream & toffee sauce

\* 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
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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.