

Bar Brasserie Cruise

LUNCH MENU

between 3pm - 4.30pm only items in pink will be available

STARTERS

CHEF'S SOUP OF THE DAY (v, vga, gfa) £ 6.00
sourdough bread, butter

HAGGIS NACHOS £ 9.50
island haggis, Arran mustard
cheddar, red onion marmalade, sour cream

CRISPY CAULIFLOWER PAKORA (v, gf, df) £ 8.50
raita, pickled cucumber

CAJUN HADDOCK & KING PRAWN TACOS (df) £ 9.00
in a light crumb with tomato & chilli salsa,
guacamole, lime mayonnaise

AUCHRANNIE PLATTER (gfa) starter main
Argyll smokery kiln & cold £ 13.00, £ 22.00
smoked salmon, selection
of Arran cheeses, Wooley's oaties,
marinated olives, charred flatbread,
hummus, olive oil, balsamic dip

SALADS

CLASSIC CAESAR SALAD (va, gfa, df) starter main
£ 9.00, £ 15.00
shredded gem lettuce,
parmesan shavings,
chunky croutons, caesar dressing,
crisp streaky bacon

SUPER SALAD (v, vga, gf, df) £ 12.00, £ 19.50
carrot ribbons, quinoa,
tomato, edamame beans, peas,
beetroot, hummus, omega seeds
house dressing, charred flatbread

WARM GOATS CHEESE SEVILLE ORANGE & FENNEL SALAD (v, gfa) £ 10.50, £ 16.00
house leaves, beetroot dressing,
charred flatbread

SALAD ADD ON

ROAST CHICKEN BREAST (gf, df) starter main
£ 2.50, £ 5.00
ARGYLL SMOKERY KILN SMOKED SALMON (gf, df) £ 3.00, £ 6.00
CHARRED HALLOUMI (v, gf) £ 2.50, £ 5.00
FALAFELS (vg, gf, df) £ 2.50, £ 5.00

FOOD ALLERGIES AND INTOLERANCES

Please ask your server for a digital allergen menu.
We have risk assessed our food and drinks operations and do our very best to reduce the risk of cross contamination, however, we cannot guarantee that any food is completely allergen free.

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 option available

MAINS

FISH & CHIPS (gf) £ 18.00
battered haddock,
skin on fries, mushy peas,
homemade tartare sauce, lemon

BRAISED BEEF FEATHER BLADE (dfa) £ 22.00
baked gnocchi, roasted celeriac,
parmesan pangrottato

CRUIZE MAC & CHEESE (va, gfa) £ 16.00
smoked Arran cheese and bacon
crumble, garlic bread

SWEET POTATO PUY LENTIL DAHL (vg, gf, df) £ 18.00
curried spiced tomato and lentils,
steamed jasmine rice, poppadom,
cucumber chutney

PRIME BURGERS

Our chargrilled 6oz Cruise burgers are served on a Wooley's brioche bun with sliced tomato, gherkin, gem lettuce & skin on fries (please feel free to ask your server for super salad instead of fries)

CRUIZE BURGER £ 22.00
cheddar cheese, streaky bacon,
Arran haggis, tattie scone, pepper sauce

CHEESE & BACON BURGER (gfa, dfa) £ 18.00
crispy bacon, smoked Arran cheddar

CAJUN CHICKEN BURGER (gfa, dfa) £ 17.50
pink pickled onions, lime mayonnaise

BAKED FALAFEL BURGER (vga, gfa, dfa) £ 16.00
red pepper hummus, tzatziki, halloumi

PIZZAS

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

TRADITIONAL (v, vga, dfa) £ 12.50
with fresh basil

GOATFELL HAGGIS £ 15.00
island haggis, caramelised onion
chutney, Arran mustard cheese

GARLIC, CHEESE & ONION (v) £ 14.00
goats cheese, caramelised onion relish,
red onion, spinach, garlic oil

THE VEGGIE ONE (v, vga, dfa) £ 13.50
baked falafels, red onion chutney,
grated halloumi

MEAT FEAST £ 14.00
chorizo, bacon, pepperoni,
salami, gammon

BBQ (dfa) £ 14.00
chicken, BBQ sauce, bacon,
red onion, sweetcorn

SANDWICHES

all sandwiches are served on white or granary bread with hand cut slaw & salted tortilla chips

VBLT (vg, df, gfa) £ 10.00
this isn't bacon, lettuce, tomato

CHICKEN BACON SALAD (gfa, dfa) £ 10.00
Ayrshire bacon, chicken, lettuce,
tomato, mayonnaise

CHEESE AND HAM (gfa) £ 7.00
Scottish cheddar, roasted gammon

ROAST BEEF (gfa) £ 9.00
mustard mayonnaise,
caramelised onion chutney

SMOKED SALMON (gfa) £ 10.00
chive sour cream & rocket

JACKFRUIT AND HUMMUS (v, gfa) £ 8.00
avocado, tomato, gem lettuce

ADD ON

MUG OF SOUP £ 3.00

BOWL OF CHIPS £ 3.00

SIDES

GARLIC BREAD (v, vga, gfa, dfa) £ 3.50

SKIN ON FRIES (vg, gf, df) £ 4.50

BUTTERY MASH (v, gf) £ 4.00

BUTTERED CORN ON THE COB (v, vga, gf, dfa) £ 4.00

PADRON PEPPERS (vg, gf, df) £ 6.00

ROASTED CARROTS (vg, gf, df) £ 4.50

CHARRED FLATBREAD (v) £ 7.00
with hummus, olive oil, olives

MARINATED OLIVES (vg, gf, df) £ 5.00

SUPER SALAD (v, vga, gf, df) £ 10.00
carrot ribbons, quinoa, tomato,
edamame beans, peas, beetroot,
hummus, omega seeds, house dressing

DESSERTS

DOUBLE CHOC CHIP BROWNIE (v) £ 9.50
served warm with ice cream,
chocolate sauce

ICED PINK GRAPEFRUIT SOUFFLE (vg, gfa, df) £ 8.50
sponge croutons, candied grapefruit

STICKY TOFFEE PUDDING (v) £ 9.00
served warm with ice cream, toffee sauce

WHITE CHOCOLATE & ARRAN GOLD CHEESECAKE (v) £ 9.50
traditional Arran dairies ice-cream,
butterscotch sauce

CRUIZE ICE CREAM SUNDAE (v) £ 11.00
Arran traditional & chocolate ice cream,
shortbread crumble, berry compote,
whipped cream, raspberry sauce,
Tunnocks caramel wafer

ARRAN CHEESE BOARD (v, gfa) £ 13.00
island cheeses, Wooley's oaties,
Paterson's of Arran chutney

ARRAN SUPPLIERS

Arran Butcher - lamb & sausages
Wooleys - bread products & oaties
Isle of Arran Cheese Shop / Bellevue Creamery - cheese
Taste of Arran - ice cream, eggs,
mustard, jam & chutney

BRITISH SUPPLIERS

Argyll smokery - smoked fish
J Pieroni & Sons (Ayr) - fish & seafood
Mark Murphy & Partner - fruit & vegetables
Others - Braehead Foods

share your Cruise experience on your socials & remember to use #auchrannie





DINNER MENU

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

STARTERS

***CHEF'S SOUP OF THE DAY** (v, vga, gfa) £ 6.00
sourdough bread, butter

BAKED BBQ CHICKEN WINGS (gf, df) £ 9.00
sesame, chilli, spring onion

CRISPY CAULIFLOWER PAKORA (v, gf, df) £ 8.50
raita, pickled cucumber

HAGGIS NACHOS £ 9.50
island haggis, Arran mustard cheddar, red onion marmalade, sour cream

JACKFRUIT & CHICKPEA SKEWERS (vg, gf, df) £ 8.50
red pepper hummus, padron peppers

CAJUN HADDOCK & KING PRAWN TACOS £ 9.00
in a light crumb with a tomato & chilli salsa, guacamole, lime mayonnaise

AUCHRANNIE PLATTER (gfa) £13.00/£22.00
Argyll smokery kiln hot and cold smoked salmon, selection of Arran cheeses, Wooley's oaties, marinated olives, charred flatbread, hummus, olive oil, balsamic dip

SALAD

CLASSIC CAESAR SALAD (va, gfa, df) £ 9.00, £ 15.00
shredded gem lettuce, parmesan shavings, chunky croutons, caesar dressing, crisp streaky bacon

SUPER SALAD (v, vga, gf, df) £ 12.00, £ 19.50
carrot ribbons, quinoa, tomato, edamame beans, peas, beetroot, hummus, omega seeds, house dressing, charred flatbread

WARM GOATS CHEESE, SEVILLE ORANGE & FENNEL SALAD (v, gfa) £ 10.50, £ 16.00
house leaves, beetroot dressing, charred flatbread

SALAD ADD ON starter main

ROAST CHICKEN BREAST (gf, df) £ 2.50, £ 5.00

ARGYLL SMOKERY KILN SMOKED SALMON (gf, df) £3.00, £ 6.00

CHARRED HALLOUMI (v, gf) £ 2.50, £ 5.00

FALAFELS (vg, gf, df) £ 2.50, £ 5.00

PIZZAS

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

TRADITIONAL (v, vga, dfa) £ 12.50
with fresh basil

GOATFELL HAGGIS £ 15.00
island haggis, caramelised onion chutney, Arran mustard cheese

MEAT FEAST £ 14.00
chorizo, bacon, pepperoni, salami, gammon

BBQ (dfa) £ 14.00
chicken, BBQ sauce, bacon, red onion, sweetcorn

GARLIC, CHEESE & ONION (v) £ 14.00
goats cheese, caramelised onion relish, red onion, spinach, garlic oil

THE VEGGIE ONE (v, vga, dfa) £ 13.50
baked falafels, red onion chutney, grated halloumi

PASTA

CRUIZE MAC & CHEESE (va, gfa) £ 16.00
smoked Arran cheese and bacon crumble, garlic bread

OX CHEEK TAGLIATELLE (dfa) £ 17.00
slow braised ox cheek in a rich tomato herb sauce with parmesan shavings, garlic bread

PEA & MINT LINGUINE (v, vga, gfa, dfa) £ 16.00
toasted pine nuts, pea, lemon & mint pesto, garlic bread

PUMPKIN PASTA BAKE (vga, gfa, df) £ 16.00
seasonal squash & pumpkin, spiced tomato sauce, toasted pumpkin seeds

PRIME BURGERS

Our chargrilled 6oz Cruize burgers are served on a Wooley's brioche bun with sliced tomato, gherkin, gem lettuce and skin on fries (please feel free to ask server for super salad instead of fries)

CRUIZE BURGER £ 22.00 cheddar cheese, streaky bacon, Arran haggis, tattie scone, pepper sauce

CAJUN CHICKEN BURGER (gfa, dfa) £ 17.50 pink pickled onions, lime mayonnaise

CHEESE & BACON BURGER (gfa, dfa) £ 18.00 crispy bacon, smoked Arran cheddar

BAKED FALAFEL BURGER (vga, gfa, dfa) £ 16.00 red pepper hummus, tzatziki, halloumi

* SIZZLING SKILLET FAJITAS

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

CHICKEN £ 18.00 **MIXED VEG & JACKFRUIT** (v, vga) £ 17.50 **KING PRAWN** £ 20.00

FROM THE GRILL

8oz SCOTCH SIRLOIN STEAK (gfa, dfa) £ 36.00 balsamic roasted red onion, vine tomato, skin on fries, mushrooms, pepper sauce

CHARGRILLED LAMB GIGOT (gf, df) £ 27.00 balsamic roasted red onion, vine tomato, skin on fries, mushrooms, pea, lemon & mint pesto

share your Cruize experience on your socials & remember to use #auchrannie



LOCALLY SOURCED

we source our produce as locally as possible

ARRAN SUPPLIERS

Arran Butcher - lamb & sausages
Wooleys - bread products & oaties
Arran & Bellevue Creameries - cheese
Island Cheese Company - cheese
Taste of Arran / Arran Ice Cream - ice cream, eggs, mustard, jam & chutney

BRITISH SUPPLIERS

Campbells - fish & meat
Argyll smokery - handcrafted smoked fish
J Pieroni & Sons (Ayr) - fish & seafood
Mark Murphy & Partner - fruit & vegetables
Others - Braehead Foods

FOOD ALLERGIES AND INTOLERANCES

Please ask your server for a digital allergen menu. We have risk assessed our food and drinks operations and do our very best to reduce the risk of cross contamination, however, we cannot guarantee that any food is completely allergen free.

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gfa = gluten free option available
dfa = dairy free option available

REGULAR MAINS

FISH & CHIPS (gf) £ 18.00
Arran ale battered haddock, skin on fries, mushy peas, homemade tartare sauce, lemon

ROAST SUPREME OF CHICKEN £ 20.00
Arran haggis mash, roast carrots, bacon crumble, pepper sauce

MALYSIAN STYLE CHICKEN (gf, df) £ 19.00
red chilli, coconut milk, lemongrass, jasmine rice, poppadom, chutney

PAN ROASTED COD (dfa) £ 22.00
wrapped in pancetta, baby roast potatoes, autumnal vegetable fricassee

ARGYLL SMOKERY SMOKED SALMON RISOTTO (gfa, dfa) £ 20.00
smoked salmon, watercress, parmesan shard, rustic bread

CREAMY SEAFOOD & POTATO PIE (gfa) £22.00
smoked haddock, salmon, king prawns, mussels, garden peas, smoked Arran cheddar mash, rustic bread

BRAISED BEEF FEATHER BLADE (dfa) £ 22.00
baked gnocchi, roasted celeriac, parmesan pangrattato

SWEET POTATO PUY LENTIL DAHL (vg, gf, df) £ 18.00
curried spiced tomato and lentils, steamed jasmine rice, poppadom, cucumber chutney

ASIAN LAKSA (vg, gf, df) £ 19.00
green thai curry broth, rice noodles, creamed coconut, spring onions, peppers & onions, toasted coconut

SIDES

GARLIC BREAD (v, vga, gfa, dfa) £ 3.50

SKIN ON FRIES (vg, gf, df) £ 4.50

BUTTERY MASH (v, gf) £ 4.00

BUTTERED CORN ON THE COB (v, vga, gf, dfa) £ 4.00

PADRON PEPPERS (vg, gf, df) £ 6.00

ROASTED CARROTS (vg, gf, df) £ 4.50

CHARRED FLATBREAD (v) £ 7.00
with hummus, olive oil, olives

MARINATED OLIVES (vg, gf, df) £ 5.00

SUPER SALAD (v, vga, gf, df) £ 10.00
carrot ribbons, quinoa, tomato, edamame beans, peas, beetroot, hummus, omega seeds, house dressing,

DESSERTS

DOUBLE CHOC CHIP BROWNIE (v) £ 9.50
served warm with ice cream, chocolate sauce

ICED PINK GRAPEFRUIT SOUFFLE (vg, gfa, df) £ 8.50
sponge croutons, candied grapefruit

STICKY TOFFEE PUDDING (v) £ 9.00
served warm with ice cream, toffee sauce

WHITE CHOCOLATE & ARRAN GOLD CHEESECAKE (v) £ 9.50
traditional Arran dairies ice cream, butterscotch sauce

CRUIZE ICE CREAM SUNDAE (v) £11.00
Arran traditional & chocolate ice cream, shortbread crumble, berry compote, whipped cream, raspberry sauce, Tunnocks caramel wafer

ARRAN CHEESE BOARD (v, gfa) £ 13.00
island cheeses, Wooley's oaties, Paterson's of Arran chutney

Bar Brasserie Cruize

eclectic dining for all the family

KID'S MEALS

STARTERS

***HEINZ TOMATO SOUP** (v, gfa) £ 4.00
served with sliced bread

SALSA NACHOS (v, gf) £ 4.00

CHILLED MELON SLICES (v, vg, gf, df) £ 4.50
berries & raspberry sauce

CARROTS, CUCUMBER & BREADSTICKS (v, vg, df, gfa) £ 4.50
hummus & tortilla chips

MAINS

CHEESE SANDWICH (v, gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 4.50

HAM SANDWICH (gfa, dfa) - AVAILABLE UNTIL 4.30PM £ 4.50

BATTERED HADDOCK GOUJONS (gfa, dfa) £ 7.50
with chips or mash & peas or beans

CHICKEN NUGGETS (gfa, dfa) £ 7.50
with chips or mash & peas or beans

***CRUIZE MAC N CHEESE** (v) £ 6.50
Arran cheese sauce with garlic bread

PIZZA

TRADITIONAL (v, vga, dfa) £ 8.00

PEPPERONI £9.00

BURGERS

BEEF BURGER & CHIPS topped with cheese (gfa, dfa) £ 7.50

CHICKEN STRIP BURGER & CHIPS topped with tomato salsa (gfa, dfa) £ 7.50

***FAJITAS** - AVAILABLE AFTER 5PM

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

CHICKEN £ 8.00 / **BEEF** £ 8.50 / **KING PRAWN** £ 9.00 / **MIXED VEG & JACK FRUIT** (v, vga) £ 7.50

SIDES

- GARLIC BREAD** (v, gfa, dfa) £ 3.00
- CORN ON THE COB** (v, gf, dfa, vga) £ 3.00
- FRIES** (v, vg, gf, df) £ 3.00
- MASHED POTATO** (v, gf) £ 3.00
- GARDEN PEAS** (v, vg, gf, df) £ 2.50

DESSERTS

- MINI ARRAN ICE CREAM** (gfa) £ 4.00
traditional, strawberry or chocolate
- CHOCOLATE FUDGE CAKE** (v) £ 4.00
with ice cream
- MERINGUE NEST** (v, gf, dfa) £ 4.00
fresh fruit salad
- *STICKY TOFFEE PUDDING** (v) £ 4.50
served warm with ice cream & toffee sauce

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* NOT AVAILABLE FOR TAKEAWAY OR DELIVERY



SPARKLING WINE

Ca' di Alte Prosecco Spumante Extra Dry, Italy ^{V VG}

Clean floral and pear notes with a fine stream of bubbles.

125ml £7.00 Btl £34.00

Rathfinny Wine Estate Classic Cuvée Brut, England

Rich, biscuity notes lead to a refreshing and moreish finish.

Btl £48.00

Devaux Grande Réserve, Champagne, France ^{V VG}

Lovely Pinot Noir richness with aromas of baked apples and vanilla, a fine mousse and a full, rounded finish.

125ml £12.50 Btl £59.00

Piper-Heidsieck Cuvée Brut, France ^{V VG}

Lively flavours of fresh pear and apple and nutty notes.

Btl £75.00

WHITE WINE

Molinico Loco Macabeo, Spain ^{V VG}

Refreshing aromas of pear, green apple, citrus and jasmine.

Btl £24.95

Sanama Reserva Sauvignon Blanc, Chile ^{V VG}

Intense aromas of peach and lemon, with herbaceous notes.

125ml £5.00 175ml £7.10 250ml £9.70 Btl £27.50

Liberty Western Cape Chenin Blanc, South Africa ^{V VG}

Fresh and crisp with aromas of tropical fruit and peach.

Btl £26.50

El Coto Rioja Blanco, Spain ^{V VG}

Bright aromas of peaches, apples, citrus and tropical fruits.

Btl £28.50

Alpha Zeta 'P' Pinot Grigio, Italy ^{V VG}

Rich and well-balanced, with aromas of ripe peach and pear.

125ml £5.25 175ml £7.60 250ml £10.20 Btl £29.50

Holdaway Estate Marlborough Sauvignon Blanc, New Zealand

Beautiful aromatic nettles, freshly cut grass and grapefruit.

Btl £34.00

Dandelion Vineyards 'Enchanted Garden of the Eden

Valley' Riesling, Australia

Aromatics of citrus zest, candied peels and hints of flowers.

125ml £6.75 175ml £9.60 250ml £13.20 Btl £38.00

Kaiken Ultra, Mendoza Chardonnay, Argentina

Aromas of pineapple, white peach and citrus with vanilla.

125ml £6.85 175ml £10.10 250ml £13.40 Btl £40.00

La Giustiniana 'Lugarara' Gavi di Gavi, Italy ^{V VG}

Beguiling aromas of peach, green apple and lime zest.

Btl £43.00

Laroche Chablis Villages 'Les Chanoines', France ^{V VG}

Bright notes of citrus, white flowers and mineral nuances.

Btl £54.00

DESSERT WINE

Peter Lehmann Masters Barossa Valley Botrytis Semillon, Australia ^V

Luscious notes of apricot, honey and butterscotch.

125ml £9.50 Btl £30.50

^V Vegetarian ^{VG} Vegan

ROSÉ WINE

Cantina di Monteforte 'Terre di Monteforte' Pinot Grigio Rosato, Italy ^{V VG}

Delicate perfumes of red cherries and strawberries.

125ml £4.75 175ml £6.60 250ml £9.20 Btl £26.00

Mas La Chevalière Rosé IGP Pays d'Oc, France ^{V VG}

Fruity with ripe redcurrant and strawberry perfumes.

125ml £5.50 175ml £7.60 250ml £10.70 Btl £30.00

RED WINE

Molinico Loco Monastrell, Spain ^{V VG}

Elegant aromas of ripe red plum and cherry notes.

Btl £24.95

Baron de Badassière Syrah IGP Côtes de Thau, France ^{V VG}

Rich black pepper and liquorice, juicy red fruits and cocoa.

125ml £5.00 175ml £7.10 250ml £9.70 Btl £27.50

Il Faggio Montepulciano d'Abruzzo, Italy ^{V VG}

Delicious flavours of dark fruits, plums and cherries.

Btl £28.00

Montes Classic Series Colchagua Cabernet Sauvignon, Chile ^{V VG}

Intense aromas of fresh red fruit and sweet spices.

Btl £29.50

Montes Classic Series Colchagua Merlot, Chile ^{V VG}

Flavours of black plums and blackberries with spicy notes.

125ml £5.25 175ml £7.60 250ml £10.20 Btl £30.00

Finca Flichman Misterio Mendoza Malbec, Argentina ^{V VG}

Complex aromas of violets and black cherries.

125ml £5.50 175ml £8.10 250ml £10.70 Btl £31.50

Vigneti del Salento 'I Muri' Negroamaro, Italy ^V

Intense and velvety with notes of black berries.

Btl £34.00

Bodegas LAN Rioja Crianza, Spain ^{V VG}

Juicy with aromas of ripe berries and subtle notes of vanilla.

125ml £6.75 175ml £9.60 250ml £13.20 Btl £37.50

Famille Perrin 'Nature' Organic Côtes-du-Rhône, France

Aromas of violets, dark fruit and strawberries.

Btl £41.00

Innocent Bystander Yarra Valley Pinot Noir, Australia ^{V VG}

Aromas of berries and cherry with earthy notes of spices.

Btl £48.00

Château Macquin Saint-Georges-Saint-Émilion, France ^{V VG}

Concentrated flavours of cassis, raspberry and tobacco.

Btl £54.00

NON-ALCOHOLIC

Torres Natureo De-Alcoholised White Wine ^{V VG}

Delicate aroma of golden apples. Smooth, luscious and fresh.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

Torres Natureo De-Alcoholised Rosé Wine ^{V VG}

Smooth, fresh, luscious on the palate, with undertones reminiscent of sour candy.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

Torres Natureo De-Alcoholised Red Wine ^{V VG}

Intense and sensual, with blackberry aromas and a touch of spice.

125ml £3.75 175ml £4.95 250ml £7.00 Btl £21.00

SCOTTISH BOTTLED BEER

Arran Blonde 5% (Arran)	£6.00
Arran Guid Ale 3.8% (Arran)	£6.00
Arran Milestone Ale 6% (Arran)	£6.00
Arran Clyde Puffer Stout 4.5% (Arran)	£6.00
Joker IPA 5% (Alloa)	£6.00
St Mungo's 4.9% (Glasgow)	£5.50

BOTTLED BEER & CIDER

Corona 4.5%	£4.60
Budweiser 4.5%	£4.60
Peroni 5.1%	£4.60
Erdinger Non alcohol 0.04%	£4.00
Bulmer's Original 4.5%	£5.50
Kopparberg Pear 4.5%	£5.80
Kopparberg Mixed Fruit 4%	£5.80
Kopparberg Strawberry and Lime 4%	£5.80

DRAUGHT BEER & CIDER

	1/2 pint	Pint
Tennents 4%	£2.80	£5.25
Heverlee 4.8%	£3.00	£5.50
Caledonian Best 3.2%	£2.80	£5.25
Innis & Gunn 4.6%	£3.00	£5.50
Guinness 4.1%	£3.20	£5.80
Magners 4.5%	£2.80	£5.30
Dry Gate Pilsner (gf) 4%	£2.80	£5.30
Dry Gate IPA 5.5%	£3.00	£5.80

ARRAN MALT

Arran 10YO 46%	£6.00
Arran Quarter Cask 56.2%	£9.00
Arran Sherry Cask 55.8%	£9.00
Lagg Kilmory Edition 46%	£9.00

ISLAND & ISLAY MALT

Bowmore 12YO 40%	£5.80
Jura 10YO 40%	£5.80
Highland Park 12YO 40%	£5.80
Talisker 10YO 45.8%	£6.60
Laphroaig 10YO 40%	£6.60

HIGHLAND & SPEYSIDE MALT

Glenfiddich 12YO 40%	£5.80
Glenlivet 12YO 40%	£5.80
Glenmorangie 10YO 40%	£6.50
Old Pulteney 12YO 40%	£7.10
Oban 14YO 43%	£8.10

WHISKY

Jamesons 40%	£3.95
Whyte & Mackay 40%	£3.95
Famous Grouse 40%	£3.95
Bells 40%	£4.05

RUM

Morton's OVD 40%	£4.50
Bacardi 37.5%	£3.95
Captain Morgan's spiced 35%	£3.95
Havana Club 3 year old 40%	£4.20
Havana Club 7 year old 40%	£4.20
Kraken spiced rum 40%	£4.30

VODKA

Absolut 40%	£3.95
Absolut Citron 40%	£3.95
Absolut Raspberry 38%	£3.95
Absolut Vanilla 38%	£3.95
Stolichnaya 40%	£4.30
Belvedere 40%	£5.80
Grey Goose 40%	£6.80

ENGLISH GIN

Gordons 37.5%	£3.90
Gordons Premium Pink 37.5%	£4.75
Bombay Sapphire 40%	£4.40
Tanqueray 43.1%	£4.40
Brockmans Premium 40%	£6.20

SCOTTISH GIN

Caorunn 41.8% (Speyside)	£6.20
Eden Mill Love 42% (St Andrews)	£6.20
Rock Rose 41.5% (Thurso)	£6.20
Hendricks 41.4% (Girvan)	£6.20

SCOTTISH ISLAND GIN

Arran 42%	£6.20
The Botanist 46% (Islay)	£6.20
Kirkjuvagr Beyla 40% (Orkney)	£6.20
Kirkjuvagr 43% (Orkney)	£6.20
Misty Isle 41.5% (Skye)	£6.20
Downpour 46% (North Uist)	£6.40
Harris 45%	£6.40
Barra 46%	£6.40
Colonsay 47%	£7.50

SOFT DRINKS

TONIC WATER

Fevertree / Fevertree Light / Mediterranean	£2.50
Schweppes / Schweppes Light	£2.00

BOTTLES

Firefly Peach	£3.20
Small Mixers	£2.00
J20 Orange & Passionfruit	£3.00
J20 Apple & Mango	£3.00
J20 Apple & Raspberry	£3.00
Mineral Water Still / Sparkling 330ml	£2.50
Mineral Water Still / Sparkling 1litre	£5.00

CAWSTON PRESS NATURALLY SPARKLING

Apple / Rhubarb / Ginger Beer / Lemonade	£3.50
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CANS

Coke / Diet Coke / Coke Zero / Fanta	£2.50
Irn Bru / Diet Irn Bru / Schweppes Lemonade	

SIMPLY FRUITY

£2.50

DRAUGHT

	1/2 pint	Pint
Coke / Diet Coke / Fanta / Lemonade	£2.30	£4.00

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

share your Cruize experience on your socials & remember to use #auchrannie

