

# NIBBLES

## **Gordal Picante Olives**

Smoked sea salt, orange zest 5.95 **ve**

## **Artisan Bread Selection**

Smoked sea salt butter 6.95

## **Avocado & Sunflower Seed Hummus**

Rose harissa & wholemeal flatbread 6.95 **v**

# STARTERS

## **Warm Crowdie & Fig Tartlet**

Roasted beetroot, chicory salad,  
honey dressing 8.45

## **Classic Cullen Skink**

Smoked haddock, potato, leek,  
light cream velouté, warm bread 8.45

## **Chicken Liver & Brandy Parfait**

Isle of Arran chutney, toasted brioche,  
chicory salad 8.25

## **Beetroot & Dill Gravlax**

Cured salmon, celeriac remoulade, watercress,  
confit orange salad, malt bread croute 9.95

## **Soup Of The Day**

Warm sourdough & butter 5.95 **v,ve**

## **Hoi Sin Duck Spring Roll**

Mango salsa, rice wine, chilli, lemongrass 8.95

## **Forest Mushrooms On Toast**

Creamy mushrooms, brioche toast,  
Parmesan & soft herb crumb 8.45 **v**

## **Bloody Mary King Prawn & Crayfish Cocktail**

King prawns, Bloody Mary & wood roasted pepper mayo,  
pickled cucumber, sourdough croute 9.95

## **Gateau Of Haggis**

Champit tatties, bashed neeps,  
whisky & Arran mustard sauce 8.95

## **King Scallops Gratin**

Kaffir lime & shellfish bisque,  
forest mushroom, gremolata crumb 12.95

## **Crispy Tempura**

Ginger & sweet chilli dipping sauce,  
wasabi mayo, pickled daikon

**Vegetable** 7.95 / 14.95 **v**

**Chicken** 8.75 / 15.95

**King Prawn** 9.75 / 16.95



# MAINS

## **Fish Pie Gratin**

Poached haddock, prawn & salmon,  
Arran cheddar mash, braised kale 18.95

## **Venison & Redcurrant Hot Pot**

Mashed potato, braised kale, honey roast roots,  
port jus 18.95

## **Butter Blackened Cod**

Maryland crab cake, mango salsa, lobster bisque,  
salsa verde 21.95

## **6 Hour Shoulder Of Dumfries Lamb**

Mashed potato, honey roast roots & braised kale,  
lamb & mint jus 19.95

## **Salmon & King Prawn Linguine**

Confit tomato, spinach, citrus creme fraiche 15.95

## **Wild Mushroom & Truffle Ravioli**

Black truffle & Knockraich Farm crème fraiche,  
Parmesan & pangrattato crumb 17.95

## **Gochujang Crispy Chicken Bao Bun's**

Red chilli & honey glazed chicken,  
sriracha mayo, pickled slaw, fries 16.95

## **Barbacoa Taco**

BBQ pulled brisket, smashed avocado,  
jalapeño mayo, fries 17.95

# CLASSICS

## **Steak & Ale Pie**

Slow cooked beef in puff pastry, mashed potato,  
honey roast roots, jus 18.95

## **Beyond Meat Burger**

Smoked Applewood cheddar, pickle wedge,  
smoked ketchup, fries 15.95 **ve**

## **Thai Chicken**

Fragrant rice, coconut cream,  
chilli fried boc choi, prawn crackers 16.95

## **Classic Caesar Salad**

Hot smoked anchovy, Caesar dressing,  
bacon shards, crispy croutes, Parmesan 11.45  
Add Breast of Chicken 4.00  
Add Prawns 4.50

## **Smashed Beef Burger**

Bakehouse brioche bun, pickle wedge,  
smoked ketchup, fries 16.95

## **Fish & Chips**

IPA battered haddock, crushed mint peas,  
pickled onion, fries, homemade tartare 14.95

## **Classic Mac & Cheese**

Applewood smoked cheddar, Arran cheddar, mozzarella,  
Parmesan & soft herb crumb, garlic ciabatta 14.95 **v**

# WOOD-FIRED GRILL

All our meats are cooked on the wood-fired grill using white oak & seasoned wood to seal in the maximum flavour.

## Half Spit Roast Chicken

Cayenne & smokey paprika marinated chicken, piri piri glaze, sweet potato wedges, celeriac & apple slaw 19.95

## Beef Picanha

Chargrilled rump, garlic & soft herbs, sweet potato wedges, truffle sour cream, scorched onions 25.95

## THE COACH HOUSE PREMIUM SPECIALS

Treat yourself to The Coach House's delicious signature specialities, perfect for sharing.

Available Friday – Sunday or ask us about pre-ordering.

## 1kg Tomahawk

Wood-fired Scotch 28 day dry aged rib-eye, sweet potato wedges & watercress, complemented with your choice of two additional sides & sauces 65.95

## Chargrilled Scottish Langoustines

6 chargrilled langoustines, garlic butter, watercress & fries, complemented with your choice of one additional side 38.95

## STEAKS

Our steaks are specially selected hand cut Scotch 28 day dry aged beef, served with Portobello mushrooms, cherry vine tomatoes, watercress & fries

**Rib-eye 8oz** 28.50

**Fillet 7oz** 32.95

**Flat Iron 10z** 29.95

### Add a Sauce:

Whisky & Arran Mustard | Chimichurri | Pepper & Brandy 2.95

### Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 4.95

# SIDES

**Fries** 3.45 **ve**

**Chilli & Parmesan Fries** 3.95 **v**

**Truffle & Parmesan Fries** 3.95 **v**

**Sweet Potato Wedges** 3.95 **ve**

**Arran Cheddar Mash** 3.95 **v**

**Mac & Cheese** 4.95 **v**

**Honey Roast Roots** 3.95 **v**

**Sea Salt Battered Onion Rings** 3.95 **v**

**Dirty Fries** 5.95 **v**

**Invisible Fries** 2.95

0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

# DESSERT

## **Chocolate & Marmalade Bread & Butter Pudding**

Crème anglaise 7.45 **v**

## **Raspberry Cranachan Pavlova**

Whisky cream, flap jack & honey tuille, raspberry 7.95 **v**

## **White & Dark Chocolate Fondant**

Salted caramel ice cream, torched marshmallow,  
granola crumb 8.45 **v**

## **Baileys & Caramel Cheesecake**

Butterscotch sauce, vanilla ice cream,  
white chocolate shard 7.45 **v**

## **Apple & Bramble Crumble**

Crème anglaise, lemon crumb 8.45 **v**

## **Salted Caramel Tablet Sundae**

Salted caramel ice cream, honeycomb,  
tablet & toffee sauce, whipped cream 8.95 **v**

## **Scottish Cheese Selection**

Isle of Mull cheddar, blue murder, Arran mist brie,  
artisan biscuits, grapes, pear & ale chutney 8.95 **v**

## **The Classic Sticky Toffee Pudding**

Butterscotch sauce, vanilla ice cream 7.45 **v**

## **Traditional Italian Ice Cream**

Choose two: vanilla, chocolate or strawberry ripple  
Add sauce: strawberry, chocolate or butterscotch 6.45 **v**

## **Truffle Brownie Torte**

Vegan vanilla ice cream, chocolate sauce 6.95 **ve**

## **Rhubarb & Ginger Cheesecake**

Raspberry, vegan vanilla ice cream 7.95 **ve**

## **Vegan Applewood Cheese Board**

Oatie biscuits, celery, grapes,  
apple & plum chutney 8.95 **ve**

## **FOOD ALLERGENS & INTOLERANCES:**

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

**v = vegetarian   ve = ask for vegan**

We apply a discretionary optional 8% service charge to the bill for parties of 6 or more.  
100% of all service charge goes to our staff.

