

— ◦ CAFE ◦ —
CONTINENTAL

MENU

Starters

Chef's soup of the day	£4.95
Mixed olives with sun blushed tomato focaccia (V)	£6.95
Trio of houmous with North African flatbread (V)	£7.45
Chicken satay skewers with peanut sauce	£9.45
King prawn with garlic and leek sauce on toasted brioche	£9.45
Halloumi fries with a harissa spiced mayo (V)	£7.45
Café nachos topped with sour cream, cheese, salsa, jalapenos and guacamole (V)	£7.45
Café chilli nachos with sour cream	£7.95
Pizzetta - Garlic, red onion, sea salt, drizzled with extra virgin olive oil	£7.95

Café Sandwiches (served until 5.00 pm)

Hot smoked salmon bagel with lemon and chive cream cheese	£8.95
Buffalo mozzarella, tomato and basil ciabatta with pesto (V)	£7.45
Marmalade ham with coleslaw on toasted sourdough	£8.95
Teriyaki beef brisket on a pretzel bun	£9.25
Chicken Shawarma on garlic flatbread with lemon yoghurt	£9.25

Baked Potatoes (served until 5.00 pm)

Chilli con carne and sour cream	£8.95
Tuna mayonnaise	£7.95
Cheddar cheese and coleslaw (V)	£7.25
Sriracha chicken mayo	£7.95

Mains

Battered haddock with fries and salad (S)	£14.25
Macaroni cheese with fries and salad (S) (V)	£10.95
Chicken Katsu curry with steamed rice	£14.50
Sticky shredded beef with steamed rice and prawn crackers	£14.50
Monkfish scampi tails with citrus peas, fries and lime mayo	£16.95
Tortaglioni Italian sausage in a tomato and cream sauce	£14.95
Chicken, bacon and Arran mustard pie with parsnips, honey carrots and new potatoes	£16.45
8oz Café Beef Burger with fries and a choice of toppings at £1.00 each:	£14.75
Lockerbie cheddar, jalapenos, caramelised onions, blue cheese, bacon or add chilli to your burger for £1.50 (S)	
30 day dry aged steak sandwich topped with blue cheese and caramelised onions on toasted ciabatta	£14.75
Thai curry served with steamed rice (S)	
Choose from: king prawns	£14.95
chicken	£14.25
vegetables (V)	£13.25
Salmon tikka skewer with rice, cauliflower turmeric steaks	£16.45
Palang chicken noodles	£14.75
Chicken caesar salad, croutons and parmesan shavings	£14.75
8oz 30 day matured McCaskie's sirloin with haggis, grilled beef tomato and fries	£29.95

(S) available in smaller portions (V) vegetarian option
For queries on allergens please consult a member of staff

12" Pizza

Margarita - sugo, mozzarella, basil and evoo	£12.00
Pepperoni - sugo, mozzarella, red chillies and evoo	£14.00
Vegetarian - sugo, mozzarella, red onion, mixed peppers, mushrooms and evoo	£14.00
Hawaiian with ham and pineapple	£14.00
Scottish - sugo, haggis, black pudding and evoo	£14.00
Spicy - Italian sausage, red onion, chillies and evoo	£14.00
Parma - sugo, parma ham, rocket, parmesan shavings and evoo	£14.00

Desserts

Hot Belgian waffle with chocolate sauce and vanilla ice cream	£6.95
Sticky toffee pudding with toffee sauce and vanilla ice cream	£6.95
Homemade munchie cheesecake with caramel sauce	£6.95
Esplanade Café ice cream	Adult £6.50 Kids £4.25
Selection of Arran cheddars with oatcakes and chutney	£9.25

Side Orders

Fries	£4.95
Cajun fries	£5.25
Onion rings	£4.25
Garlic bread	£4.25
Garlic bread with cheese	£4.95
Coleslaw	£3.25
Green salad	£4.25
Seasonal vegetables	£4.25
Whisky peppercorn sauce	£2.95

Breakfast Menu (served until 12noon)

Toast and preserves	£2.25
Full Scottish breakfast	£10.75
Fried, poached or scrambled eggs on toast	£4.95
Bacon sandwich	£3.75
Selection of filled rolls: bacon, sausage, egg, black pudding, potato scone	£3.75
Croissant with butter and jam	£2.85
Fruit and plain scone with butter and jam	£2.75

Coffee & Teas

	Small	Large
Cappuccino	£2.95	£3.50
Latte	£2.95	
Flat White	£2.85	£2.95
Americano	£2.50	£2.75
Machiato	£2.50	£3.00
Hot Chocolate		£3.45
Pot of Tea	£2.00	
Herbal Teas	£2.50	
Choice of Syrup	£1.00	

White Wine

	175ml	250ml	Bottle
Sauvignon Blanc - <i>Largesse, France</i>	£6.20	£8.90	£26.75
Chardonnay - <i>South East Australia</i>	£6.20	£8.90	£26.75
Rioja "Bodegas Monzanas" - <i>Spain</i>	£6.75	£9.45	£28.45
Pinot Grigio - <i>Véneto, Italy</i>	£6.50	£9.20	£27.60

Rose Wine

Pinot Grigio Blush - <i>Sicily, Italy</i>	£6.20	£8.90	£26.75
White Zinfandel - <i>Headlands Cove, USA</i>	£6.20	£8.90	£26.75
Grenache "Pierre et Papa" - <i>France</i>	£6.75	£9.45	£28.45

Red Wine

Shiraz Cabernet Sauvignon - <i>South Australia</i>	£6.20	£8.90	£26.75
Merlot - <i>Largesse, France</i>	£6.20	£8.90	£26.75
Pinot Noir "Nostros Reserva" - <i>Chile</i>	£6.50	£9.20	£27.60
Rioja "De Alto Amo" - <i>Spain</i>	£6.75	£9.45	£27.50
Malbec - <i>Argentina</i>			£28.50

Sparkling Wine & Champagne

Passaparola Prosecco - <i>Italy</i>	125ml	£7.25	£34.95
Champagne "Veuve Clicquot" - <i>Brut Yellow Label, France</i>			£89.95

Gin 35ml



Scottish Gin

Hendrick's 41.4% £4.45
Cucumber and rose petals enhance classic juniper and citrus flavours with floral notes

Caorunn 41.8% £4.35
Crisp and aromatic with citrus and floral flavours and a long, dry finish

Edinburgh 43% £4.40
Juniper, pine and citrus with floral notes

The Botanist 46% £4.80
Citrus and floral flavours, long finish with spice

Rock Rose 40% £4.95
Flavourful and fresh, zesty yet berryful

Eden Mill 42% £5.00
A fruity, floral aroma, a mellow berry and citrus flavour

London Gin

Tanqueray 43.1% £3.70

Martin Miller's 40% £4.45

Bombay Sapphire 40% £3.95

No.3 46% £5.00

Tanqueray 10 47.3% £5.00

Sipsmith 41.6% £4.25

Whisky 35ml



Islay

Bunnahabhain 12yo 46% £5.70

Bruichladdich 50% £5.45

Bowmore 12yo 40% £5.00

Laphroaig 10yo 40% £5.95

Highland Malts

Highland Park 12yo 40% £5.45

Oban 14yo 43% £6.00

Glenmorangie 10yo 40% £5.20

Glengoyne 10yo 40% £5.20

Dalmore 12yo 40% £7.00

Speyside Malts

Glenfiddich 12yo 40% £5.45

Glenlivet 12yo 40% £5.45

Aberlour 10yo 40% £4.70

Balvenie DoubleWood 12yo 40% £5.65

Blended

Monkey Shoulder 40% £4.70

Johnnie Walker Black Label 40% £4.20

Island Malts

Talisker 10yo 45.8% £6.00

Isle of Jura 10yo 40% £4.45

Cocktails £9.95

Pine Berry

Double shot of Koko Kanu Rum, pineapple juice and strawberry puree shaken and served in a martini glass

Bellini/Rossini

Peach/strawberry puree topped up with prosecco

Frozen Strawberry Daquiri

Pampero Blanco Rum shaken with fresh lime juice and strawberry syrup, served with crushed ice

Minted White Russian

Creme de menthe, milk and cream layered over Kahlua and dusted with chocolate

Long Island Iced Tea

Skyy Vodka, Gordon's Gin, Bacardi, tequila and Cointreau shaken with lemon juice and layered over coke

Amaretto Sourz

A double shot of Amaretto shaken with fresh lemon, lime and orange juice served over ice

Mojito

A double shot of Appleton's Estate V/X Rum muddled with mint, lime and sugar

Raspberry Mojito

Pampero Blanco Rum muddled with fresh mint and limes then mixed with raspberry syrup, crushed ice and topped with soda

French Martini

Vodka, Chambord and pineapple juice

Espresso Martini

Vanilla vodka, Tia Maria, Kahlua and shot of espresso

Cosmopolitan

Vodka, Cointreau, cranberry juice and fresh lime

Old Fashioned

Double shot of Bulleit Bourbon, orange bitters and sugar stirred with ice