

THE CARRADALE HOTEL

•• Winter Menu ••

01583 431 223

Starters

CULLEN SKINK

Hearty traditional Scottish soup made with smoked haddock, potato and leek served with warm ciabatta and sea salt butter
£9

PULLED BEEF BRISKET RAREBIT CRUMPET

Three-cheese rarebit sauce, slow cooked beef served with Arran flame roasted tomato chutney and pickled red onion rings
£9

LANGOUSTINE PIL PIL

Local langoustines in a garlic and chilli butter served with warm ciabatta
£10.5

PARMO CROQUETTES

Deep fried crispy chicken in a rich bechamel sauce topped with Parmesan shavings and served with a rich tomato sauce
£8.7

HNT YORKIE

Haggis, neeps and tatties stacked in a homemade Yorkshire pudding served with a rich Springbank and Arran mustard gravy
£8.7

Mains

BUTTERMILK CHICKEN

Grilled chicken breast with sweetcorn pureé, roasted baby potatoes, lemon and garlic buttered broccoli, charred corn rib and a rich chicken gravy
£18



STRIPLOIN OF BEEF

Duck fat roast potatoes, lemon and garlic broccoli, Yorkshire pudding and a rich red wine sauce

£27

SEABASS FILLET

Seafood butter with lemon and parsley, crushed baby potatoes and fine green bean and pea fricassée.

£19.5

MUSHROOM STROGANOFF

Rich and delicious wild and button mushrooms in a creamy sauce served with pappardelle pasta and wilted spinach

£17.4

HOMEMADE BEEF SMASH BURGER

Double patty, mature cheddar, crispy bacon and a whisky and caramelised onion jam all in a brioche bun, tangy apple slaw and triple-cooked sea salt chips

£17.4

Desserts

SPIKED RUM STICKY TOFFEE PUDDING

Pineapple sorbet, candied pineapple and a coconut, rum and toffee sauce

£8.7

CRUMBLE OF THE DAY

Clotted Cream and Blackcurrant Ice Cream

£7.5

JAFFA CHOCOLATE FUDGE CAKE

served with fresh pouring cream

£7.5

RASPBERRY MERINGUE TART

with raspberry and white chocolate ice cream

£8.4