LAMLASH BAY HOTEL

Dinner Menu

Served from 16:00

STARTERS

Soup of the day (v, vga, gfa) £8.50
Served with crusty bread and butter

Cullen Skink (gfa, vga, va) £12.00
Served with crusty bread and butter

6" Garlic Bread £8.50 with mozzarella **£9.50**
12" Garlic Bread £13 with mozzarella **£14.50**

BBQ Beef brisket tattie scone nachos £10.00
cajun cheese sauce, jalapenos and irn bru sweet chilli sauce

Hot Smoked Salmon (gf) £16.00
Served with prawn marie rose sauce with dressed leaves

Slow confit duck leg & haggis bon bons £10.95
Haggis and duck leg with roast duck skin panko crumb bon bons

Harissa roast vegetables £9.50
Served on tenderstem broccoli and crumbed goat's cheese(v)(gf)

TEMPURA

Small Portion £10 or Large Portion £18.00

Salt 'n' pepper prawns (gf)

Salt 'n' pepper chicken strips (gf)

Plain Battered halloumi strips (gf, v)

Served with dressed leaves & a sweet chilli dip

PIZZAS

Available daily from 3pm

Our 12" hand spun stone baked pizza topped with our home made tomato sauce & mozzarella cheese or vegan cheese

Margherita (v) £15.50
Tomato base and mozzarella

Calzone £18.50
Half-moon pizza stuffed with mozzarella, salami, pepperoni, ham and chicken

Meat Feast £18.50
Pepperoni, ham, salami and chicken

Pepperoni Feast £17.50
Loaded with pepperoni

BBQ Chicken £18.50
Chicken, bacon and smoky BBQ drizzle

Vegan Margherita (v,vg df) £18.00
Vegan base with vegan cheese

Vegetarian (v) £17.50
Peppers, onions, mushrooms and olives

Baymoral £18.50
Chicken, haggis, bacon & red onion chutney

BBQ Beef brisket £18.00
red onion and hot honey drizzle

Inferno £18.50
Pepperoni beef brisket, chicken, jalapenos and nduja sausage

Hawaiian £17.50
Ham and pineapple

Additional pizza toppings

Ham, pepperoni, salami, chicken, capers, olives, goats cheese - £2 each
Mushrooms, onions, peppers, sweetcorn, jalapenos - £1.50 each

DON'T FORGET TO CHECK OUT OUR DAILY CHEF'S SPECIALS

MAIN COURSES

Lamlash Bay Signature Dish (gf) **£27.00**
Pan fried fillet of seabass served on garlic crushed baby potatoes with a creamy leek, dill & white wine sauce, seasonal vegetables, topped with king prawns.

Fish 'N' Chips (gf) Small **£15.50** / Large **£19.50**
Fillet of haddock covered in a light gluten free batter served with skin on fries, minted mushy peas, lemon wedge & Lamlash Bay tartare sauce.

Sausage of the day **£19.50**
Butcher speciality sausages served on mashed potatoes, with seasonal vegetables, topped with onion, rosemary & red wine jus.

Lamlash Bay Vegetable Curry (v, vga) **£21.50**
Mild spiced vegetable curry served with coriander rice and a garlic & herb naan bread
Add chicken to curry £3.00
Add prawns to curry £3.00

Slow braised rolled lamb shoulder **£27.00**
Stuffed with pork sausage meat and herbs served with crushed garlic potatoes, seasonal vegetables and rich red wine braising jus **(gf)**

Crispy rosemary and thyme chicken supreme **£26.50**
mashed potato, panko duck and haggis bon bons, seasonal vegetables and an Arran whisky pepper sauce

Seafood spaghetti (gfa) **£26.50**
King prawns, haddock and hot smoked salmon in a tomato, basil and chilli sauce

Pan fried wild mushroom spaghetti (gfa) **£21.50**
with tenderstem broccoli in garlic, white wine and parmesan cream sauce

Puff Pastry Pie
Individual pie, served with mashed potato and vegetables. Ask your server for todays pie and price

BURGERS

All burgers are served with red coleslaw, baby gem lettuce, onion, tomato, pickles and chips. £18.50

- 6oz Beef patty with Bay burger sauce **(gfa)**
- Fish burger with tartare sauce **(gfa)**
- Southern fried chicken with garlic mayonnaise
- Beyond Plant Based burger with vegan mayonnaise **(vg, v, gfa)**

Big Bay Burger £20.50
6oz Beef patty, bacon, black pudding, Arran smoked cheese, Bay sauce and onion rings.

Additional burger toppings:
Add Cajun spice to chips £1.00
Add oak smoked cheese £2.00
Add goats cheese £2.00
Add Halloumi £2.00
Add Bacon £2.00
Add Black Pudding £2.00
Add Pepperoni £2.00
Add Brisket £2.00
Add jalapenos £1.50

SIDES TO SHARE

Sourdough bread		£6.00
Sourdough bread with balsamic		£7.00
House salad	(gf, v, vg)	£8.00
Coleslaw	(gf, v)	£5.00
Portion of olives	(gf, v, vg)	£5.00
Onion rings	(gf, v, vg)	£6.50
Peppercorn sauce	(gf)	£3.00
Chips	(gf, v, vg)	£6.00
Cajun chips	(gf, v, vg)	£7.00

All of our food is freshly prepared when you order & the majority is locally sourced

If you have **food allergies** or intolerances, or other dietary requirements, please notify your server who will be happy to assist. Whenever possible, we are happy to adapt our dishes to suit your needs.

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

LAMLASH BAY HOTEL

Dessert Menu

All desserts are served with Arran Award Winning Vanilla Ice cream or vanilla vegan ice-cream

Sticky toffee pudding (v) **£9.50**
Homemade Sticky Toffee Pudding with Glayva butterscotch sauce

Gin & Raspberry Cheesecake (gf, v, vg) **£9.50**
Biscuit base topped with cold set vegan vanilla cheesecake finished with a raspberry & pink gin gel

Dark Chocolate Torte (gf, v, vg) **£9.50**
with winter berry compote, chocolate sauce and berry coulis

Arran Ice Cream (v, dfa) **£3 per scoop**
Vanilla/chocolate/strawberry/Arran gold/vanilla vegan

Sorbet of The Moment (df, v, vg) **£3 per scoop**
Arran Sorbet from the makers of Arran award winning ice cream

Classic Apple & Blackberry crumble (V) **£9.50**
Classic Apple and Blackberry crumble

Brûlée Profiteroles (v) **£9.50**
With caramelised banana cream filling, chocolate sauce and cararmel drizzle

Affogato (v, d, gf) **£7.50**
Scoop of the award winning vanilla ice cream, with an espresso double shot

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