

THE LONG HOUSE

NIBBLES

Gordal Picante Olives

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

Warm Artisan Bread Selection

Smoked sea salt butter 6.25 **v, ve**

Red Pepper Hummus

Crispy chickpeas, pomegranate seeds, wholemeal flatbreads 6.95 **ve**

STARTERS

Whipped Truffle Goats Cheese

Pickled candy beets, sun blushed tomato, honey dressing 7.95 **v**

Chicken Liver & Brandy Pate

Isle of Arran chutney, chicory salad, toasted brioche 7.95

Smoked Haddock Cullen Skink

Warm baked bread, smoked sea salt butter 6.95

Forest Mushrooms on Toast

Pan-fried mushrooms, buttered brioche, Parmesan, soft herb crumb 7.45 **v**

Lemongrass Chicken Satay

Peanut & kaffir lime leaf dip, black sesame 9.95

Bloody Mary King Prawn & Crayfish Cocktail

King prawns, Bloody Mary mayo, pickled cucumber, sourdough croute 9.95

Ramsays Haggis Bon Bon's

Skirlie tatties, whisky, Arran mustard sauce 7.95

King Scallops Gratin

Kaffir lime & shellfish bisque, forest mushroom, gremolata crumb 12.45

Soup Of The Day

Warm sourdough, butter 4.95 **v, ve**

Crispy Tempura

Sweet chilli sauce, wasabi mayo

Vegetable 6.95 / 14.95 **v, ve**

Chicken 7.95 / 15.95

King Prawn 8.95 / 16.95

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.

MAINS

Massaman Prawn Curry

Kaffir lime leaf & lemongrass curry, peanuts, coriander rice, crispy potatoes 17.95

Wild Mushroom & Truffle Ravioli

Black truffle & crème fraiche, Grana Padano & pangrattato crumb 17.95 **v**

Butter Blackened Cod

Rosario chorizo & spinach gnocchi, pimento peppers, San Marzano tomato sauce 19.95

Honey Mustard Breast Of Chicken

Smashed new potatoes, rosemary, braised kale, cream jus 17.95

Hot Smoked Salmon

Wilted spinach, garden peas, parsley baby roasted potatoes, confit lemon dressing 16.95

Crispy Spiced Cauliflower Bao Buns

Steamed bao buns, ginger & tiger sauce, Asian slaw, fries 15.95 **ve**

Gambas Pil Pil

Garlic chilli king prawns, lemon & parsley, warm ciabatta, fries 16.95

Barbacoa Beef Taco

BBQ brisket of beef, smashed avocado, jalapeño mayo, fries 18.95

Classic Caesar Salad

Hot smoked anchovy, Caesar dressing, bacon shards, crispy croutes, Parmesan 11.45

Want More?

Add Breast of Chicken 4.00

Add Prawns 4.50

COMFORT & CLASSIC

Steak & Ale Pie

Slow cooked beef in puff pastry, skirlie mash, honey roast roots, jus 17.95

Cajun Spiced Chicken Crêpe

Spiced breast of chicken, sauté peppers & onions, Isle of Arran cheddar, Parmesan cream, fries 16.45

Fish & Chips

Crushed mint peas, pickled onion, fries, tartare sauce 16.95

Thai Chicken

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

Forest Mushroom Crêpe

Sauté forest mushrooms & spinach, peppers, onions, Isle of Arran cheddar, Parmesan cream, fries 15.95 **ve**

Classic Mac & Cheese

Isle of Arran cheddar, mozzarella, Parmesan, garlic ciabatta 14.95 **v**

Smoked Haddock Gratin

Creamy poached haddock, Isle of Arran cheddar mash, braised kale 15.95

GRILL

Our steaks are specially selected hand-cut Scotch 28 day dry aged beef. Served with cherry vine tomatoes, Portobello mushroom, watercress & fries.

Ribeye 8oz 28.95

Fillet 7oz 32.95

Flat Iron 10oz 29.95

Add a Sauce:

Whisky & Arran mustard | Chimichurri | Pepper & Brandy 2.95

Add a Side:

Haggis | Garlic King Prawns | Blue Cheese 4.95

BURGERS

Chargrilled Beef Burger

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

Beyond Meat Burger

Smoked Applewood cheddar, pickle wedge, smoked ketchup, fries 16.95 **ve**

Piri Piri Chicken Burger

Bakehouse brioche bun, pico de gallo, crushed avocado, iceberg, tomato, pickle wedge, fries 15.95

SIDES

Fries 3.45 **ve**

Chilli & Parmesan Fries 3.95 **v**

Truffle & Parmesan Fries 3.95 **v**

Skirlie Mash 3.95 **ve**

Braised Kale 3.45 **v**

Mac & Cheese 4.95 **v**

Honey Roast Carrots 3.45 **v**

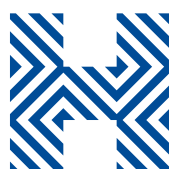
Sea Salt Battered Onion Rings 3.95 **v**

Dirty Fries

Pico de gallo, smashed avocado, sour cream 5.95

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



THE
LONG
HOUSE

