

SOUP

ROAST TOMATO & SMOKED PAPRIKA SOUP £8
with warm bread & butter (v/vga/(gfa))

LIGHTER BITES

All sandwiches Served on White or Wholemeal Bloomer and fresh crisp salad

PLOUGHMANS £10
Ayrshire Ham, Arran Cheddar, Pickle, Tomato & Lettuce (gfa)

BBQ PULLED PORK £10
Toasted bloomer stacked with slow cooked BBQ pulled pork, melted cheddar, chipotle mayo And crispy onions (gfa)

OPEN CAPRESE CLUB £10
toasted bloomer topped with beef tomato, mozzarella, peppery rocket. Finished with a drizzle of pesto dressing (v/vg/gfa)

HARISSA ROAST VEG AND AVOCADO STACK £10
A mix of roasted red pepper, aubergine & courgette with smooth avocado (v/vg/gfa)

BRUNCH

AVOCADO & POACHED EGGS £10
Toasted bloomer with creamy avocado, topped with 2 softly poached eggs (v/gfa)

SMOKED SALMON & AVOCADO £15
Toasted bloomer layered with creamy avocado, topped with 2 softly poached eggs (v/gfa)
Add sriracha hollandaise for a touch of heat £2.50

MAINS

GLENISLE SMASH BURGER £19
2 burger patties with smoked cheddar, smoked bacon, gem lettuce, tomato & mayo on a brioche bun, with homemade skin on chips, gherkin & onion rings

Add Blaggis/Haggis/Black Pudding £2

BATTERED HADDOCK £19
With homemade skin on chips, tartare sauce & garden peas (gfa)

VEGAN FISH AND CHIPS £18
Battered banana blossom with homemade skin on chips, vegan tartare sauce & garden peas (v/vg/gfa)

SHETLAND MUSSELS £23
Fresh shetland mussels cooked in a white wine and garlic broth, served with crusty bread rolls, butter & lemon (gfa)

SHARING PLATTERS

SEAFOOD SENSATION £35
Smoked salmon, shetland rollmop herring, smoked mackerel, hot smoked salmon, prawn marie rose, & langoustines. Served with house salad, warm bread & butter (gfa)

GLENISLE DELI SHARING PLATTER £30
A beautifully curated selection featuring chipotle cream cheese mousse, sun dried tomatoes and mixed olives, alongside Isle of Arran Cheeses with tender pulled pork and delicately smoked salmon. Served with a house salad, chutney, warm bread rolls, oatcakes, breadsticks and butter (gfa)

LOADED BAKED SPUDS £10

Baked potatoes served in a rustic takeaway bowl, finished with melted butter and your choice of filling

CHOOSE YOUR LOAD;

BAKED BEANS AND CHEDDAR (v/vga/gf)
HAGGIS, PEPPERCORN SAUCE & CHEDDAR (vga)
MASALA BEANS & CHEDDAR (v/vga/gf)

DESSERTS

TRIO OF ICE CREAMS £7
Vanilla, Strawberry & Chocolate (v/gfa)

SICILIAN LEMON CHEESECAKE £8
Baked lemon cheesecake with a buttery biscuit base, served with a vibrant raspberry compote and vanilla ice cream (v)

TROPICAL COCONUT SUNDAE £8
Silky coconut ice cream layered with juicy pineapple compote, warm butterscotch sauce and soft peaks of whipped cream. Finished with toasted coconut flakes (v/gfa)

VEGAN CHOCOLATE GANACHE TART £8
Vegan chocolate tart topped with a caramel glaze, sprinkled with cocoa dust, served with vegan vanilla ice cream (v/vg/gf)

(v) vegetarian (vg) vegan (vga) vegan option available (gf) gluten free (gfa) gluten free option available

IF YOU HAVE ANY ALLERGIES AND NEED ASSISTANCE WITH THE MENU PLEASE SPEAK TO YOUR SERVER

