



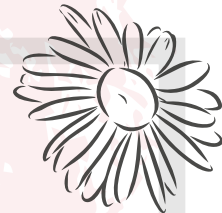
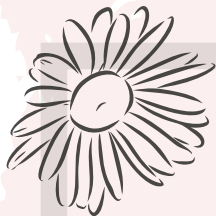
Mother's Day
MENU

THE
GAILES

THE
WATERSIDE
HOTEL

THE LOANS
RESTAURANT • BAR • HOTEL
EST. 1996


SIMPSINNS
Privately Owned, Proudly Independent



Mother's Day

Starter & Main Course £29.95, add a Dessert for £6.95

Starters

BURRATA

Served with a marinated salad of heirloom cherry tomatoes, basil, courgette ribbons, hazelnuts and sourdough toast

BUTTERNUT SQUASH SOUP

Topped with sourdough croutons and chilli-roasted seeds

SMOKED SALMON ROULADE WITH LOCAL BROWN CRAB

Served with cucumber, chervil and green apple salsa, lemon emulsion and brown bread

CHICKEN LIVER PARFAIT WRAPPED IN SERRANO HAM

Served with caramelised onion chutney, watercress, smoked bacon lardons and garlic ciabatta

STRIPS OF CHICKEN TEMPURA

Topped with citrus gel, chilli, coriander, sesame seeds and a tonkatsu dip

Mains

SLOW ROAST GARLIC AND ROSEMARY SIRLOIN OF BEEF *

Served with roasted root vegetables, caramelised red cabbage, Yorkshire pudding, beef fat roast potatoes and red wine jus

THYME CRUMBED PORK ESCALOPE

Served with creamed potatoes, fine beans, glazed carrot, a fried hen's egg and peppercorn sauce

GRILLED FILLET OF SALMON GREMOLATA CRUMB

Served with tenderstem broccoli, spinach and ricotta tortellini and salsa verde

CLASSIC AYRSHIRE CAJUN SPICED CHICKEN

Served with coconut curry sauce, rice pilaf, spiced onion, mint yoghurt and fresh coriander

BEETROOT HUMMUS, CUMIN ROASTED BABY CARROTS, CRISPY CHICKPEAS

Served with warm flatbread, white onion, caraway and flat parsley salad and extra virgin olive oil

Desserts

SIMPSONS FAMOUS STICKY TOFFEE PUDDING

Served with caramel sauce and Arran tablet ice cream

BANOFFEE TARTLET


Served with toffee, banana, Chantilly cream and Arran Dairies rum & raisin ice cream

SELECTION OF ARRAN ICES / SORBETS

Served with macerated berries and a tuille biscuit

CHOCOLATE CHIP BROWNIE

Served with chocolate sauce, fresh raspberries and Chantilly cream

 **Made without Gluten, alternative option available**

 **Made without Gluten**  **Vegan**  **Vegetarian**

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.

*Made without Gluten, alternative option has no Yorkshire Pudding

