

THE DOUGLAS

Hotel • Bistro • Bar

www.thedouglashotel.co.uk

FOR THE TABLE

- Mixed Olives (gf/v) £3.25
- Griddled Bread with Roasted Red Pepper Hummus (gf/v/vg/df) £5.50
- Douglas Dressed House Salad (gf/v) £4.25
- Griddled Bread, Balsamic Vinegar and Extra Virgin Olive Oil (gf /v) £4.75
- Sea Salt Fries (gf /v) £3.75
- Skinny Fries (gf/v) £3.75
- Chilli and Parmesan Fries (gf) £4.25
- Onion Rings (v) £4.25
- Wooleys Of Arran Oaties (v) £1.50

FOR SHARING

- Baked Arran Camembert with Paterson's Arran Chutney & Griddled Bread (gfs/v) £12.50

THE DOUGLAS SHARING PLATTERS - £18.95

- **Meat** – Salami, Pastrami, Chicken Terrine, Parma, Wooleys Oaties, Griddled Bread, Olive Oil & Balsamic Vinegar (gfa/dfa)
- **Fish** – Hot Smoked, Cold Smoked & Gin Cured Salmon, Crayfish in Crème Fraiche, Homemade Fishcakes, Griddled Bread & Wooley's Oaties
- **Cheese** – Selection of Scottish Cheeses with Paterson Arran Chutney, Woolley's Oatcakes, Celery, Apple & Grapes (v/gfa) £17.50

SALAD

The Douglas Salad – Mixed Leaves, Quinoa, Pine Nuts, Spinach, Pomegranate, Ginger Dressing £8.95

Add Salmon or Chicken - £5.00

MAIN COURSES (Available after 5pm)

- Scottish Ribeye of Beef 10oz served with King Oyster, Roast Tomato, Onion Rings, Skin on Fries and a choice of Peppercorn Sauce or Garlic Butter (gfa) £28.95
- Fillet of Wild Line-caught Halibut with Spinach Pomme, Green Beans, Creamed Leeks & Smoked Bacon (gf) £23.95
- Venison Striploin served with Thyme Fondant Potato, Spiced Red Cabbage Puree, Baby Carrot, Black Pudding Gel & Bramble Jus (gf) £25.95
- Assiette of Chicken – Roasted Breast, Chicken & Pistachio Terrine and Wing Lollipop served with Barrel Roast Potato, Baby Vegetables & Natural Jus (gf) £18.50
- Vegan Nut Roast, Root Vegetables and Spiced Carrot Jus (v/gf/vg) £14.50

DESSERTS

- Chocolate Mousse with Mulled Poached Pear & Honeycomb (gf) £7.50
- Spiced Apple Crumble £6.75
- Arran Gold Crème Brulée with homemade Shortbread £7.95
- Sticky Toffee Pudding with Butterscotch Sauce and Arran Dairies Traditional Ice Cream £6.75
- Selection of Arran Dairies Ice Cream (Strawberry, Chocolate or Traditional) £5.25
- Selection of Scottish Cheese with Paterson Arran Chutney, Woolley's Oatcakes, Celery, Apple & Grapes (v/gfa) To Share - £17.50 / Single - £9.25

TO START

- Soup of The Day served with Griddled Bread (gfa/va) £5.50
- Trio of Rabbit – Ballotine Saddle, Roasted Rack & Confit Leg with Spinach Pomme Puree & Mustard Jus (gf) £10.50
- Almond Feta with Textures of Heritage Beetroot and Candied Walnut (gf/vg/v) £8.95
- Spiced Haloumi Fries, Quinoa, Pine Nuts & Spinach with a Pomegranate Dressing (gf) £7.50
- Pigeon Breast with Smoked Apple Puree, Presse Apple, Chicory & Crispy Black Pudding £9.95
- Home Cured Salmon Trio – Vodka Beetroot, Gin Cured & Whisky Smoked with Beetroot Gel and an Orange Vinaigrette (gf) £8.95
- Tempura Frito Misto (Seafood mix of the day), Hot & Sour Sauce and ribbons of Courgette & Carrot £7.95

THE BURGERS

- The Douglas 6oz Steak Burger with Ayrshire Bacon & Cheddar, Brioche Bun with Skin on Fries £13.95
- The Douglas Veggie Burger – Sweet Potato & Onion Bhaji Burger served with Homemade Mango Chutney (v/gfa/vga) £12.95

PASTA

- Carbonara (gfa) £13.50
- Seafood Tagliatelle (gfa) £15.95
- Three Cheese Macaroni £12.95

THE CLASSICS

- The Douglas Speciality Sausages with Creamy Mash, Onion Rings and an Arran Ale & Onion Gravy £14.95
- Scottish Beer Battered Haddock, Skin on Fries, Mushy Peas & Tartare Sauce (gfa) £15.25
- Tartelette – Layers of Potato, Onion, Ayrshire Bacon, Reblochan Cheese Sauce, served with Cured Meats and Pickles (gfa) £13.95
- Malaysian Vegetable Curry, Lavender Basmati Rice (v/vg/df/gf) £12.95
- West Coast Mussels served with White Wine, Garlic & Cream with Griddled Bread (gfa/dfa) Starter for 1 - £9.50 / To Share for 4 - £25.00 Main for 1 - £19.25 / To Share for 2 - £25.00 Add a cup of Skinny Fries - £2.00 per person



All happiness depends on a leisurely breakfast

Creamy scrambled eggs on toast (v) (g)

Local oak smoked salmon, creamy scrambled eggs, on toast (g)

Boiled eggs with toasted soldiers (g)

Grilled Loch Fyne kipper, butter & lemon (g)

Traditional porridge & honey (g)

Full Scottish breakfast (v available on request)

Arran Butcher's sausage, Arran Butcher's black pudding & haggis, Ayrshire dry cured bacon, Wooley's potato scone, grilled tomato, sautéed mushrooms, served with fried, scrambled or poached egg

Vegan/Vegetarian Full Scottish breakfast

Homemade Nut Roast Square Sausage, Vegan Sausage, Grilled Tomato, Grilled Mushrooms

CONTINENTAL BREAKFAST

Wooley's toasted malted brown or farmhouse white bread
with butter, jam, honey or marmalade

Selection of traditional breakfast cereals

Selection of seeds, nuts and dried fruits

Natural yoghurt

Freshly baked butter croissants and pain au chocolate

Fresh fruit platters

Platters of continental meat & cheese

CHILLED FRESH JUICES

Orange Juice
Apple Juice
Grapefruit Juice
Cranberry Juice

HOT BEVERAGES

Freshly Ground Filter Coffee
Scottish Breakfast or Earl Grey Tea
Selection of Herbal infusions

**BREAKFAST SERVED DAILY:
7.30-10am**

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TODAY'S SPECIALS

(Sample Menu)

SOUP

Roast Tomato and Thyme (vg) £5.50
Served with Griddled Bread

Butternut Squash & Sweet Potato (vg) £5.50
Served with Griddled Bread

STARTER

Vegetable Tian £7.50
Avocado, Hummus, Cajun Chickpea, Rocket,
Radish & Tomato Gazpacho

MAIN COURSE

Douglas Speciality Sausages of the day £14.95
Todays: PORK & LEEK
Served with Creamy Mash & Onion Rings
with Arran Ale & Onion Gravy

Malaysian Vegetable Curry £12.95
Served with Lavender Basmati Rice

Today's Add On: Prawn £15.95

DESSERT

Chocolate & Cherry £6.95
Chocolate Fondant, Chocolate Mousse, Cherry Compote,
Iced Chocolate Parfait, Cherry Gel & Marinated Cherries



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STEAK SUNDAYS' @ THE DOUGLAS HOTEL

2 STEAKS & A BOTTLE OF HOUSE WINE
£39.95

*Served with Chips, Mushroom, Tomato, Onion Rings
and Garlic Butter*

Switch to Peppercorn Sauce for an additional £2.95



AVAILABLE FROM 12 - 9pm

NO BOOKINGS REQUIRED FOR BAR DINING

**PLEASE CONTACT OUR RECEPTION TEAM ON 01770 302968
FOR BISTRO BOOKINGS**