

THE DOUGLAS

Hotel • Bistro • Bar

www.thedouglashotel.co.uk

Welcome to the Douglas Hotel Bistro

- a refreshing simplicity with serious intent - sourcing locally wherever possible

We take serious steps to minimise the risk of cross contamination, however if your allergy is severe, we recommend that you speak to your server before placing your order

To Start

| | | | |
|---|-------|---|------------|
| Chef's Fresh Soup of The Day (GFA/V) | £4.50 | Butternut Squash, Cream Cheese and Minted Pea Risotto (V) | £14.50 |
| Confit Duck Leg | £7.50 | <i>Dressed with Parsnip Crisps & Chilli Oil</i> | |
| <i>Served with a Quinoa Salad & Spiced Plum Sauce.</i> | | 28 Day, Dry Aged Ribeye | £23.50 |
| Vegetarian option with Halloumi (V) | | <i>Of Scotch Beef</i> | |
| Prawn, Crab & Avocado Timbale | £7.95 | <i>Served with Skin On Fries, Grilled Tomato, Flat Mushroom, Onion Rings & Peppercorn Sauce</i> | |
| <i>In a Traditional Marie Rose Sauce</i> | | Keralan Fish Espetada | £19.95 |
| Creamy Smoked Paprika & Garlic Mushrooms (V) | £7.25 | <i>Skewered & Chargrilled</i> | |
| <i>Served on Garlic Croutons with a Dressed Rocket Salad</i> | | <i>Marinated Cuts of Fish & King Prawn In Chilli, Garlic & Coriander, Served With Basmati Rice, Spicy Onions, Cucumber Raita & A South Indian Keralan Curry Sauce</i> | |
| Smoked Mackerel, Ayrshire Bacon & Quails Egg Salad | £7.25 | Halloumi & Vegetable Espetada (V) | £16.95 |
| <i>Garnished with Pickled Sliced Onion</i> | | <i>Skewered & Chargrilled</i> | |
| Feta Cheese & Watermelon Salad (V) | £7.25 | <i>Infused With Lemon & Rosemary, Served With House Salad, Skin On Fries & A Salsa Roja Picante</i> | |
| <i>With Mint, Rocket & a Balsamic Reduction</i> | | | |
| Pan Seared West Coast Scallops | £8.95 | To Accompany | £3.75 each |
| <i>With a Crunchy Apple, Pea Shoot, Coriander Salad, Dressed with Olive Oil</i> | | Sea Salt Fries with Chilli and Parmesan (GF) | |
| Chorizo Chilli & Warm Potato Salad | £7.95 | Crispy Battered Onion Rings | |
| <i>Served with a Crispy Panne Egg</i> | | Dauphinoise Potatoes (GF) | |
| | | Douglas Dressed House Salad (GF) | |

To Follow

| | |
|---|--------|
| Pan Seared Pork Fillet | £16.50 |
| <i>Served with Apple & Black Pudding Mash, Parmesan Creamed Leeks & a Fresh Pea Puree</i> | |
| Smoked Scottish Haddock & Garden Pea Risotto | £14.50 |
| <i>Dressed with Parsnip Crisps & Herb Oil</i> | |
| Corn Fed Breast of Chicken | £14.95 |
| <i>Stuffed with Garlic, Spinach & Mushrooms, Served With A Ratatouille Of Vegetables & Dauphinoise Potatoes</i> | |
| Grilled Seabass Fillets | £17.95 |
| <i>Served with Sun-Blushed Tomato & Pesto Crushed New Potatoes, Tender Stem Broccoli and a Capers & Dill Butter</i> | |
| Roasted Rump of Lamb | £17.95 |
| <i>Served Pink, with Mint & Balsamic Reduction, Lyonnaise Potatoes & Roasted Root Vegetables.</i> | |
| Cajun Spiced Salmon Fillet | £15.95 |
| <i>Served with a Sweet Chilli Dressed Salad, Roasted New Potatoes & a Side of Chilli Crème Fraiche</i> | |

To Finish

| | |
|--|--------|
| Lemon Posset (V) | £6.75 |
| <i>Served with Arran Dairies Blackcurrant Sorbet & Raspberry Gel</i> | |
| Chocolate Mocha Torte (V) | £6.95 |
| <i>Served with Arran Dairies Caramel Ice Cream, Dark Chocolate Coulis</i> | £6.50 |
| Summer Berry Meringue Tartlet (V) | £6.75 |
| <i>Served with Arran Dairies Passionfruit Sorbet</i> | |
| Arran Dairies Ice Cream Sampler (GFA/V) | £4.50 |
| Chef's Raspberry & White Chocolate Cheesecake (V) | £6.95 |
| Selection of Island Cheese (V) | £8.25 |
| <i>With Paterson Arran Plum & Apple Chutney, Wooley's Oatcakes, Celery, Apple & Grapes</i> | |
| To Accompany Your Cheese | |
| Add Our Flight of 3 Ports - Vintage, Ruby & Tawny | £11.50 |