

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

To Start

Chef's Fresh Soup of the Day £4.50

Arran Butcher's Black Pudding Salad
crisp Ayrshire bacon, Quail's egg, mixed leaves & Arran grain mustard vinaigrette £7.25

Duo of Creeler's Salmon
classic smoked salmon and hot smoked salmon & dill mousse, mixed leaves and crisp bread croustade £7.50

Confit Duck Leg
Bulgar wheat, Puy lentil salad and spiced plum sauce.
Vegetarian option served with halloumi £7.50

Pan Seared West Coast Scallops
cod & cauliflower brandade with peashoots & herb oil £8.50

Mushroom Pepper Pot
sauté mushrooms in a creamy pepper sauce, topped with an Arran Cheddar crumb, with toasted ciabatta £7.00

Ayrshire Smoked Ham Hock
chicken & asparagus terrine, dressed leaves, Paterson's autumn fruit chutney £7.00

Tuscan Bean & Goats Cheese Bruschetta
with black olive tapenade £6.50

To Follow

Garlic & Rosemary Studded Rump of Scotch Lamb
pan seared & served pink, creamy mash, carrots, pearl onions, beans & peas with a mint jus £17.50

Smoked Scottish Haddock & Garden Pea Risotto,
parsnip crisps & herb oil £13.95

Crisp Confit of Pork Belly
creamy mash, savoy cabbage with bacon lardons, apple & Arran grain mustard chutney with honey infused jus £15.95

Wild Mushroom & Spinach Fettuccini
bound in a white wine, cream & basil sauce, with garlic ciabatta. £13.95

Breast of Corn Fed Chicken
Arran Butcher's haggis, creamy mash, savoy cabbage, roasted carrots & peppercorn sauce £14.50

Slow Braised Venison Haunch
turned carrots, shallots, red cabbage with Dauphinoise potatoes and red currant jus £17.50

28 Day, Dry Aged Ribeye of Scotch Beef
grilled tomato, flat mushroom, onion rings, skin on fries & peppercorn sauce £22.50

The Douglas Seafood Espetada
king prawns, cod and salmon marinated and skewered, served with rice, pak choi and thai curry dressing £19.95

To Accompany £3.75 each

Sea salt fries with chilli and parmesan (GF)

Crispy battered onion rings

Dauphinoise potatoes (GF)

Douglas dressed house salad (GF)

To Finish

Lemon Curd Brûlée
Arran Dairies raspberry sorbet & The Douglas baked shortbread biscuits £6.50

Salted Caramel & Dark Chocolate Torte
warm berry compote and a vanilla mascarpone Chantilly £6.50

Douglas Classic Sticky Toffee Pudding
Drizzled in butterscotch sauce with Arran Dairies traditional ice cream £6.50

Arran Dairies Ice Cream Sampler £4.50

Selection of Island Cheese
Paterson Arran plum & apple chutney, Wooley's Oatcakes, celery, apple & grapes £7.75

To Accompany Your Cheese

Add Our Flight of 3 Ports -
Vintage, Ruby & Tawny £9.00

