



THE DOUGLAS
HOTEL - BISTRO - BAR

MENU

available from 12 - 9pm

gf *gluten free*
gfa *gluten free option available*
v *vegetarian*
vg *vegan*
vga *vegan option available*
n *contains nuts*

STARTERS

- CRAB & CRAYFISH COCKTAIL** (gfa) **£11**
bloody mary sauce, deep fried crispy capers, pickled celery, chargrilled ciabatta
- PHILLY CHEESESTEAK SPRINGROLLS** **£11**
rump strips, peppers, chilli cheese dipping sauce
- LIGHTLY SMOKED SALMON GRAVADLAX** (gf) **£10**
pickled red cabbage, tarragon, wasabi cream cheese
- SALT BAKED BEETROOT SALAD** (vg, gfa) **£9**
chickpeas, cherry tomatoes, cracked wheat, raspberry harissa dressing
- STICKY SOY MUSHROOM & AVOCADO SMASH ON SOURDOUGH** (vg) **£9**
miso mayo, coriander, sesame seeds
- SOUP OF THE DAY** (vg, gfa) **£6**
sourdough

NIBBLES & SIDES

- DOUGLAS HIGHLAND FRIES** **£12**
skin on fries, haggis, cheese, cracked peppercorn sauce
- DOUGLAS DIRTY FRIES** **£8**
skin on fries, cheese, cracked peppercorn sauce
- ARTISAN SOURDOUGH BASKET & HOMEMADE MUHAMMARA** (n) **£9**
- SKIN ON FRIES** (vg, gf) **£6**
- SKINNY FRIES** (vg, gf) **£6**
- BUTTERED SEASONAL VEG** (vga, gf) **£5**
- GREEN PITTED OLIVES** (vg, gf) **£5**

MAINS

- SCOTTISH 21-DAY AGED 10OZ RIBEYE** (gfa) **£37**
skin on fries, seasonal veg, tomato, onion rings
ADD: CRACKED PEPPERCORN SAUCE £2
COWBOY BUTTER £2
- ARRAN VENISON BOURGUIGNON** (gf) **£24**
pearl onions, button mushrooms, pancetta, creamy mash, buttered kale
- SLOW ROAST MAPLE GLAZED PORK BELLY** (gf) **£23**
chorizo, cannellini bean & spinach cassoulet, garlic roasties
- KING PRAWN SOUTHERN STYLE PASTA** (gfa) **£22**
cherry tomatoes, celery, pepper, creamy cajun sauce
- CHARGRILLED BREAST OF CHICKEN** (gf) **£21**
sweetcorn, rainbow chard, potatoes, nduja
- PAN FRIED HAKE** (gf) **£21**
squid, chickpeas, pickled celery, green olive aioli
- TURMERIC COCONUT, SWEET POTATO, CAULIFLOWER & RED LENTIL CURRY** (vg, gfa) **£20**
basmati rice, garlic & coriander naan
- BATTERED NORTH SEA HADDOCK** (gf) **£18**
skin on fries, pea puree, lemon, homemade tartare sauce
small **£13**
- DOUGLAS 6OZ STEAK BURGER** **£17**
skin on fries, brioche bun, lettuce, tomato, red onion, signature burger sauce
ADD: MONTEREY JACK CHEESE £2
SMOKED BACON & MONTEREY JACK CHEESE £4
- PORTOBELLO ROMESCO BURGER** (vga, gfa, n) **£16**
skin on fries, brioche bun, monterey jack cheese, caramelised red onion, tangy romesco sauce
- DOUGLAS MAC 'N' CHEESE** (v, gfa) **£16**
chargrilled ciabatta
ADD: HAGGIS CRUMB £4

DESSERT

- WARM STICKY TOFFEE CARROT CAKE** (v, n) **£9**
orange caramel sauce, sweetened cream cheese
- DARK CHOCOLATE TORTE** (v) **£9**
arran dairies arran gold ice cream, salted caramel popcorn
- APPLE, BLACKCURRANT & CHERRY CRUMBLE** (vga, gfa) **£9**
creme anglaise, arran dairies traditional ice cream
- TRIO OF ARRAN DAIRIES ICE CREAM** (v, gfa) **£6**
traditional, strawberry, chocolate
- SELECTION OF ARTISAN ARRAN CHEESES** (v, gfa) **£25** to share
wooley's of arran oaties, paterson arran chutney, grapes
single **£16**

LIGHT BITES *available 12-5pm*

- CLASSIC SIMPLE SANDWICH / TOASTIE** (gfa) **£7**
white or malted bloomer
- TUNA MAYO & RED ONION
HONEY ROAST HAM & TOMATO
CHEDDAR & PATERSON ARRAN CHUTNEY (v)
CHICKPEA & PALM HEART SMASH & TOMATO (vg)
- ROAST CHICKEN, BACON & ARRAN MUSTARD** (gfa) **£12**
lettuce, tomato, pickled red onion, garlic aioli, white or malted bloomer
- TANDOORI SALMON LOADED FLATBREAD** **£12**
garlic & coriander yoghurt, cucumber, lettuce
- ROAST RED BEET RUEBEN** (v, vga, gfa) **£12**
cheese, sauerkraut, arran mustard & signature sauce, white or malted bloomer
- ADD: CUP OF SOUP £3 / CUP OF SKINNY FRIES £3**

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS PLEASE ADVISE A MEMBER OF OUR FRIENDLY TEAM



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ORDER TAKEAWAY

BATTERED NORTH SEA HADDOCK £15
skin on fries, pea puree, lemon, homemade tartare sauce

DOUGLAS 6OZ STEAK BURGER £15
skin on fries, brioche bun, lettuce, tomato, red onion, signature burger sauce

ADD: MONTEREY JACK CHEESE £2
SMOKED BACON & MONTEREY JACK CHEESE £3

PORTOBELLO ROMESCO BURGER (vga, gfa, n) £12
skin on fries, brioche bun, monterey jack cheese, caramelised red onion, tangy romesco sauce

DOUGLAS MAC 'N' CHEESE (v, gfa) £12
chargrilled ciabatta
ADD: HAGGIS CRUMB £3

ARRAN VENISON BOURGUIGNON £20
pearl onions, button mushrooms, pancetta, creamy mash, buttered kale

TURMERIC COCONUT, SWEET POTATO, CAULIFLOWER & RED LENTIL CURRY £18
basmati rice, garlic & coriander naan

DOUGLAS HIGHLAND FRIES £9
skin on fries, haggis, cheese, cracked peppercorn sauce

DOUGLAS DIRTY FRIES £8
skin on fries, cheese, cracked peppercorn sauce

PHILLY CHEESESTEAK SPRINGROLLS £8
rump strips, peppers, chilli cheese dipping sauce

SKIN ON FRIES (vg, gf) £4

SKINNY FRIES (vg, gf)



01770 302 968
PAYMENT ON COLLECTION
CARD & CASH ACCEPTED
(5p bag charge)



COCKTAILS

THE ARRAN ANVIL

arran malt, drambuie
fresh lemon sour,
marmalade

PORNSTAR MARTINI

vodka, passoa, vanilla,
passionfruit, with a shot of
prosecco on the side

GIN FIZZ

sweet & sour,
topped with soda

YOUR CHOICE OF:

raspberry
elderflower
pomegranate & rose
rhubarb & ginger

ESPRESSO MARTINI

vodka, kahlua, sugar syrup,
double espresso

JACK FROST

bacardi, blue curacao,
pineapple, coconut, cream

SPICY MARGARITA

tequila, cointreau lime,
bitters, chilli, tatin

DOUGLAS SOUR

lemon juice, sugar syrup,
egg white, bitters

YOUR CHOICE OF:

disaronno
kraken
midori
lochranza whisky

£9.50

DOUGLAS MOCKTAIL

a fresh non-alcoholic
mocktail of the moment

£5

PORT & SHERRY

SANDEMAN 10YR TAWNY PORT	£6
SANDEMAN WHITE PORT	£5
TAYLORS LBV PORT	£5
TIO PEPE	£4.50
HARVEY'S BRISTOL CREAM	£4.50
CROFT ORIGINAL	£4

SPIRITS, LIQUEURS	35ml	SPARKLING, DESSERT WINE	125ml
PORT, SHERRY	50ml	RED, WHITE, ROSE WINE	175ml / 250ml

WINE LIST

WHITE WINE

SOAVE CLASSICO, ITALY

floral, peach, almond
£6 / £9 / £24

PINOT GRIGIO DELLE VENEZIE, ITALY

ripe, pear, wild flowers
£8 / £11 / £30

RIOJA BLANCA IZADI LAROSSA, SPAIN

lemon peel, pear, honeysuckle
£9 / £12 / £33

MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND

ripe, pear, wild flowers
£11 / £14 / £38

MENDOZA UNOAKED CHARDONNAY, ARGENTINA

lemon, green apple, stone fruits
£26

LE SENIE VIOGNIER, MANDRAROSSA, ITALY

ripe peach, apricot, almond
£32

TAXAKOU, BODEGA AGERRE, SPAIN

crisp, green apple, lemon
£42

ALBARINO, BODEGA GARSON RESERV, URUGUAY

fruity, peach, citrus
£46

SAINT-VERAN TIRAGE PRECOCE, FRANCE

refreshing, lemon, yellow peach
£52

CHAMPAGNE & SPARKLING

CUVEE ROSE, DEVAUX CHAMPAGNE, FRANCE

creamy, raspberry, strawberry, hazelnut
£70

GRANDE RESERVE, DEVAUX CHAMPAGNE, FRANCE

rich, baked apple, vanilla
£60

CUVEE ROSATO BRUT, FANTINI FARNESE, ITALY

fruity, cherry, redcurrant, strawberry, raspberry
£40

PROSECCO SPUMANTE BRUT LA CAVEA, ITALY

fresh, fruity, apple, pear
£7 / £32

RED WINE

'C' CORVINA, ALPHA ZETA, ITALY

vibrant, ripe, cherries, red berries
£6 / £9 / £24

MONOPOLIO MERLOT, ITALY

full bodied, red berries
£8 / £11 / £29

MENDOZA MALBEC, ARGENTINA

plum, blackberries, chocolate, tobacco
£9 / £12 / £32

RIOJA NEGRA, SPAIN

ripe, black fruits, sweet spice
£10 / £13 / £36

VINHO REGIONAL LISBOA TINTO, PORTUGAL

mellow, ripe, cherries, blackberries
£25

SYRAH IGP PAYS D'OC, FRANCE

black pepper, liquorice, red fruit, cocoa
£27

ADELINE HILLS PINOT NOIR, SOUTH AUSTRALIA

blackberries, red berries, pepper
£36

MONTEPULCIANO D'ABRUZZO, ITALY

juicy red berries, plum, vanilla
£31

VALPOLICELLA RIPASSO, ITALY

cherry, red fruit, sweet spice
£46

BARBERA D'ALBA MASSOLINO, ITALY

elegant, intense, red fruit
£52

ROSE WINE

ROSE DE SYRAH IGP COTES DE THAU, FRANCE

strawberry, cherry, refreshing
£6 / £8 / £24

PRIMITIVO ROATO, A MANO, ITALY

off dry, summer fruits, cherries
£9 / £12 / £33

DESSERT WINE

SYMPHONIE DE NOVEMBRE

apricot, pineapple, candied fruit
£8

£10

battered haddock (gfa)
mac 'n' cheese (v, gfa)
sausages & gravy
cheeseburger

all mains with skin on fries & peas or salad



arran dairies ice cream (vga)

2 scoops of your choice:

Chocolate, Strawberry, Traditional

fresh fruit salad & ice cream (vga)

1 scoop of ice cream: Chocolate, Strawberry or Traditional



v vegetarian
gfa gluten free option available
vga vegan option available

