

Wild Orchid Guest House

Dinner Menu

Starters

Goats Cheese Pearls marinated in Garlic and Herbs, Served with Roasted Beetroot, Salad, Balsamic Syrup and Herb Breadcrumbs. £7

Battered Haddock Goujons served with salad and Tar-tar sauce. £7

Oven Baked Mushrooms Topped with Isle of Arran Caramelised Onion Chutney, Isle of Kintyre Applesmoke Cheddar and Smoked Paprika Mayonnaise. £7

Mains

Scottish 28day Aged, 10oz Sirloin Steak. Cut in house and cooked to your liking. Served with Mushrooms, Tomatoes, Garlic Butter, Chips and a Pink Peppercorn and Brandy Sauce. £26

Pan Fried Ardgay Venison Haunch Steak served with Sautéed Potatoes, Wilted Spinach, Roasted Cherry Tomatoes and a Port and Rosemary Sauce. £25 (Max cook Medium)

Pan Fried Pork Tenderloin Served with Creamy Garlic Mashed Potatoes, Roasted Carrots, Turnips and Cherry Tomatoes with a Cider Sauce. £22

Home-made and Hand Pressed in House 6oz Cheese Burger with Bacon, Gherkins, Onion Ring, Home-made Burger Sauce served in a Pretzel Bun with Chips, Salad and Coleslaw. £17

Add Scotch Bonnet Chilli Jam for £1

Add Black Pudding for £1

Southern Fried Chicken Burger served in a Pretzel Bun with Cheese, BBQ Sauce, Salad, Gherkin, Onion Ring, Coleslaw, and Chips. £17

Add Scotch Bonnet Chilli Jam for £1

Add Black Pudding for £1

Garden Gourmet Vegi Burger Served in a Pretzel Bun with Mayonnaise, Cheese, Onion Ring, Gherkin, Chips, Coleslaw and Salad. £17

(Vegan option available on request)

Add Scotch Bonnet Chilli Jam for £1

Creamy Pea and Spinach Risotto, Topped with Crispy Capers and Isle of Kintyre Applesmoke Cheddar. £15 (Vegan option available on request)

Sides

Coleslaw £2.50

Chips £3.50

Wilted Spinach £2.50

New Potatoes £3.50

Sautéed Potatoes £3.50

Bread and Butter £2.50

Onion Rings £3.50

Side Salad £3.50

Sauces:

- Peppercorn £2

- Cider sauce £2

- Port and Rosemary £2

Dessert Menu

Home-made Baileys Crème Brulée served with a Home-made Shortbread Biscuit. £8

Home-made Sticky Toffee Pudding with a Salted Caramel Sauce served with Isle of Arran Vanilla Ice cream. £7

Home-made White Chocolate and Raspberry Blondie served with a White Chocolate Sauce, Isle of Arran Vanilla Ice Cream. £7

Chocolate Orange Torte served with Chocolate and Hazelnut Soil and Isle of Arran Chocolate Ice Cream. £7
(Vegan option available on request)

Any dietary requirements? Please ask and we will do our best to accommodate your needs

Please ask about our Gluten and Dairy free options.