

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 Tartar 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 8oz Ribeye Steak, Pan Seared and cooked to your liking. Served with Mushrooms, Tomatoes, Garlic Butter, Chips.

Recommended Medium.

Add a Sauce of your choice (Peppercorn, Port & Rosemary or Chimichurri) £29

Scottish 8oz Flat Iron Steak, Pan Seared and cooked to your liking (Max cook Medium) Served with Mushrooms, Tomatoes, Chips.

Recommended Med/Rare.

Add a Sauce of your choice (Peppercorn, Port & Rosemary or Chimichurri) £25

Pan-Fried Ardgay Venison Haunch Steak served with Sautéed Potatoes, Wilted Spinach, Roasted Cherry Tomatoes and a Port and Rosemary Sauce. £26 (Max cook Medium)

Home-made 6oz Steak Burger topped with Monterey Jack Cheese and Bacon Served with Gherkins, Onion Ring, Home-made Burger Sauce and Salad in a Pretzel Bun with Chips and Coleslaw. £17

Add Scotch Bonnet Chilli Jam and Jalapeños for £1.50

Add Black Pudding for £1

Southern Fried Chicken Burger topped with Monterey Jack Cheese Served with Gherkins, Onion Ring, BBQ Sauce and Salad in a Pretzel Bun with Chips and Coleslaw. £17

Add Scotch Bonnet Chilli Jam and Jalapeños for £1.50

Add Black Pudding for £1

Garden Gourmet Vegi Burger topped with Monterey Jack Cheese Served with Gherkins, Onion Ring, Home-made Burger Sauce and Salad in a Pretzel Bun with Chips and Coleslaw £17

(Vegan option available on request)

Add Scotch Bonnet Chilli Jam and Jalapeños for £1.50

Creamy Pea and Spinach Risotto, Topped with Crispy Capers and Isle of Kintyre Applesmoke Cheddar. £17 (Vegan option available on request)

Sides

Coleslaw £3

Chips £4

Wilted Spinach £3

New Potatoes £4

Sautéed Potatoes £5

Onion Rings £4

Side Salad £4

Sauces £3

Peppercorn

Port and Rosemary

Chimichurri

Dessert Menu

Home-made Baileys and White

Chocolate 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 White Chocolate sauce and 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.