

The Wild Orchid Guest House

Starters

- **Goat Cheese & Beetroot Salad** – A classic pairing, finished with the crunch of toasted walnuts, the sweetness of fresh apple, and a drizzle of balsamic vinegar. **£8**
- **Isle of Arran Mushrooms** – Savoury oven-baked mushrooms featuring local caramelised onion chutney and Highland's own "Blue Murder" cheese, finished with smoked paprika mayonnaise. **£8**
- **Haggis Bon Bons** – Traditional haggis, fried until crisp, served alongside a sharp Isle of Arran wholegrain mustard mayonnaise. **£8**
-

Steaks

Our steaks are hand-cut in-house, seasoned simply, and pan-fried to your liking. All served with crispy fries, battered onion rings, grilled mushrooms, roasted tomatoes, and a sauce of your choice.

- **7oz Fillet Steak** - The leanest, most tender cut. **£35** (*We recommend: Rare*)
- **8oz Ribeye** - A classic Scottish cut, marbled for deep flavour and extra succulence. **£30** (*We recommend: Medium-Rare*)

Sauces

- **Pink Peppercorn Sauce** – Classic and velvety. Toasted pink and black peppercorns with a splash of brandy.
- **Orchard Cider Jus** – Crisp apple cider reduced with aromatics for a light, tangy finish.
- **Port & Rosemary Reduction** – A deep, ruby-red sauce infused with fresh rosemary and vintage port.

Mains

- **Ardgay Venison Haunch** - Pan-fried for a deep sear and served pink. Accompanied by buttery sautéed potatoes, wilted spinach, and a rich, sticky port and rosemary jus. **£26** (*We recommend: Medium-Rare, Maximum cook: Medium*)
- **Pan-Fried Pork Tenderloin** - Juicy pork tenderloin served with garlic and herb new potatoes, honey-roasted carrots, and a crisp orchard cider sauce. **£23** (Our pork is cooked to a traditional blush to ensure a succulent and tender experience. Please let us know if you prefer it cooked through)
- **Pan-Roasted Hake** - A fresh, skin-on, fillet served with buttered new potatoes, wilted spinach, pea and mint gel, and a tangy lemon and caper butter sauce. **£25**
- **Creamy Pea & Spinach Risotto** - A vibrant, comforting bowl topped with crispy capers and a generous grating of cheddar cheese. **£17** (*Vegan? Just ask – we've got you covered*)
- **Beetroot and Goat Cheese Salad** - Roasted beetroot, served with crumbled goat cheese, toasted walnuts, sliced apple, warmed new potatoes, tomatoes, carrot, and a balsamic glaze. **£16**

Any dietary requirements? Please ask and we will do our best to accommodate your needs.
Please ask about our Gluten and Dairy free options.

The Wild Orchid Guest House

Between the Buns

All served in a toasted pretzel bun with a side of chips and house slaw.

- **“Jacks Burger”** - Our signature house minced blend of brisket, chuck and fillet. Loaded with Applewood smoked cheese, bacon, gherkins, crunchy onion ring, and our secret burger sauce. **£18**
- **Southern Fried Chicken Burger** - Crispy, golden-fried chicken breast glazed in BBQ sauce, topped with Applewood smoked cheese, gherkins, and a crunchy onion ring. **£17**

Top it off:

- Add a kick: Scotch bonnet chilli jam & jalapeños **+£1.50**
- The local favorite: Sliced black pudding **+£2.00**

Sides

- **House Slaw** – Creamy, crunchy, and freshly prepared. **£3**
- **Skin-on Fries** – Seasoned with flaky sea salt. **£4**
- **Wilted Spinach** – Lightly sautéed with a hint of garlic butter. **£4**
- **Buttered New Potatoes** – finished with fresh herbs. **£5**
- **Golden Sautéed Potatoes** – pan-fried until crisp. **£5**
- **Crispy Onion Rings** – beer-battered and golden. **£5**
- **Garden Side Salad** – Fresh seasonal leaves with a balsamic dressing. **£5**

Sweet Treats

- **Baileys & White Chocolate Crème Brûlée** - A velvety white chocolate and Irish cream custard with a crisp, caramelised sugar lid. Served with a buttery homemade shortbread biscuit. **£8**
- **Sticky Toffee Pudding** - Our signature warm date sponge smothered in a rich salted caramel sauce. Served with a scoop of Isle of Arran clotted cream ice cream. **£7**
- **Dark Chocolate Brownie** - A decadent, fudgy cocoa brownie served with crunchy hazelnut soil, rich chocolate sauce, and Isle of Arran chocolate ice cream. **£7**
- **Chocolate Orange Torte** - A smooth, zesty chocolate torte paired with hazelnut soil and Isle of Arran chocolate ice cream. **£7** (*Vegan? Just ask-we have a delicious plant-based option*)

The Cheese Board

- *A celebration of Scotland's finest creameries.* A curated trio of local cheeses, served with tangy Isle of Arran onion marmalade and traditional crackers. **£13**

Any dietary requirements? Please ask and we will do our best to accommodate your needs.
Please ask about our Gluten and Dairy free options.

