

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

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, Onion Rings and a Pink Peppercorn and Brandy Sauce. £29
(We Recomed Medium-Rare)

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)

Pan Fried Pork Tenderloin served with Herb and Garlic New Potatoes, Roasted Carrots and Cherry Tomatoes with a Cider Sauce. £23

Pan Fried Salmon served with Boiled New Potatoes, Roasted Carrots, Wilted Spinach, Lemon, Balsamic and Caper Butter sauce. £25

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 and Jalapeños for £1.50

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 and Jalapeños for £1.50

Add Black Pudding for £1

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

Salad

Salad served with New Potatoes, Croutons, Dressing: Ranch or Balsamic.

Choose from:

Chicken £15

Salmon £22

Beef Sirloin (5oz) £22

Goat's Cheese and Beetroot £15

Sides

Coleslaw £3

Chips £4

Wilted Spinach £3

New Potatoes £4

Sautéed Potatoes £5

Onion Rings £4

Side Salad £4

Sauces: £3

- Peppercorn

- Cider sauce

- Port and Rosemary

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 Clotted Cream Ice cream. £7

Home-made Dark Chocolate Brownie Served with Hazelnut Soil, Chocolate Sauce and Isle of Arran Chocolate 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)

Cheese Board £12

A selection of Scottish Cheeses, With Isle of Arran Onion Marmalade and Scottish Oat Cakes

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

Please ask about our Gluten and Dairy free options.