

THE AYRSHIRE ALLOWAY HOTEL

GOOD, HONEST FOOD

OUR CHEFS CREATE DISHES MADE WITH THE BEST LOCAL, SEASONAL INGREDIENTS. WE SERVE THEM WITH SKILL, HEART AND SOUL IN A BEAUTIFULLY BALANCED MENU – JUST FOR YOU.

SAVER MENU

STARTERS

Homemade Soup of the Day:
Served with crusty bread

Hearty bowl of Minestrone Soup:
With a fresh basil parmesan crouton


Salt & Chilli Squid:
Squeezed lime & coriander

Scallops with Lemon Butter:
Pan seared, tomato salsa, leaves & pesto

Smooth Chicken Liver Pate:
Toast & sweet red onion chutney

Caprese Salad:
Cherry tomatoes, plum tomatoes, beef tomatoes,
sunblushed tomatoes, fresh basil, buffalo
mozzarella & pesto dressing

DESSERTS

Ice Cream:
 Choose from 2 scoops of Strawberry,
Chocolate, Vanilla or Mint Choc Chip

Lemon Meringue Pie:
Pouring Cream, Coulis

Chocolate Fudge Cake:
Vanilla Ice Cream, Chocolate sauce

Sticky Toffee Pudding:
Vanilla Ice Cream, Toffee sauce

MAIN COURSES

Thai Green Curry - Breast of Chicken/King Prawn/ Vegetable
Served with coriander rice and naan bread

Traditional Steak Pie:
Served with fresh market vegetables, baby new potatoes
& puff pastry lid

Classic Fish Supper:
Battered haddock, served with garden peas, tartar sauce
& fresh lemon

Hot & Spicy Pizza:
Fresh chillies, pepperoni & spicy sausage

Traditional Lasagne:
Chefs' own recipe of egg pasta, minced beef, tomatoes,
garlic & mozzarella

Arrabiatta:
Fresh tomato napoli, torn basil, garlic & hot chillies

Cajun Chicken Breast Burger or Steak Burger
Served with: a toasted brioche bun, onion rings, baby gem,
tomato, coleslaw & fries.
Add on the following - cheddar £1 / bacon £1

Ribeye Steak (£8 supplement):
The juiciest cut by far, best grilled, fast & furious,
served garni with fries.

2 COURSES £12.95 3 COURSES £15.95

TWO MAINS AND A BOTTLE OF HOUSE WINE £30