

# 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

Mediterranean Salad:  
Marinated olives, feta cheese & sun blushed tomatoes

#### DESSERTS

Ice Cream:  
Choose from 2 scoops of chocolate,  
vanilla or strawberry

Today's Cheesecake:  
Ask your server for today's cheesecake

Chocolate Fudge Cake:  
With vanilla ice cream & chocolate sauce

Sticky Toffee Pudding:  
With vanilla ice cream & butterscotch sauce

#### MAIN COURSES

Thai Green Chicken Curry:  
Served with basmati rice & naan bread

Steak Pie:  
With market veg, baby new potatoes & puff pastry lid

Traditional Fish Supper:  
IPA battered Haddock, served with tartare,  
fries & lemon

Hot 'n' Spicy Pizza:  
With fresh chillies, pepperoni & spicy sausage

Traditional Lasagne:  
With fries & coleslaw

Penne Arrabiatta:  
Fresh tomato Napoli, torn basil, garlic & hot chillies,  
parmesan glazed

Slider Burger:  
Served with onion rings, baby gem, tomato, coleslaw &  
fries - additional toppings,  
cheddar £0.95 / bacon £0.95.

Ribeye Steak (£7.50 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