

LUNCH



Starters

Chicken Liver Parfait flavoured with Cognac
served with Plum Chutney and Bannocks - £5.25

Chilled Melon and Fresh Fruits
with Lime Syrup and Crabbie's Ginger Beer Sorbet - £4.95

Haggis Scotch Egg with Crispy Bacon Salad
served with a Whisky and Arran Mustard Mayonnaise - £5.50

Cullen Skink - Traditional Smoked Haddock Soup
with Potatoes and Leeks finished with Cream - £5.25

Steamed Shetland Mussels with White Wine, Garlic, Shallots and Cream
served with Garlic Bread - £6.25

Soup of the Day with Freshly Baked Crusty Bread - £3.75

Salad of Seared Northwest Coast King Scallops and Robertson's Black Pudding
with Apple Puree - £8.95

Warm Breaded Ham Hough Roulade with Sauce Gribiche and Parsley - £5.25

Pan Fried Troon Bay Langoustines with Pea Risotto and Parmesan - £8.95

Grilled Honey Glazed Goat's Cheese on a Brioche Crouton with Beetroot Salad - £5.50

Terrine of Smoked, Cured and Fresh Salmon with Ayrshire Potato and Crayfish Salad
served with a Lemon and Caper Dressing - £6.25





Main Courses

Spiced Fillets of Local Rainbow Trout served with Coriander Rice, Cashew Nuts and a Light Curried Ginger and Lemongrass Sauce - £9.50

Casserole of Venison with Red Wine, Juniper and Rosemary served with Creamed Potatoes and Root Vegetables - £10.95

Roast Breast of Chicken with Savoy Cabbage and Bacon served with Truffled Forrest Mushroom Cream Sauce - £9.95

Fried Breaded Haddock with Fries, Minted Peas, Tartar Sauce and Lemon - £9.50

The 'Auld Alliance' Ayrshire Pork Escalopes with French Beans, Sautéed Potatoes and Roquefort Cheese Sauce-£10.50

Brig o'Doon Shepherds Pie – Slow Cooked Shoulder of Galloway Lamb topped with Creamed Potatoes served with a Hotch Potch of Vegetables and Mint Sauce - £10.25

Whole Lemon Sole served on the Bone cooked with Almonds, Lemon, Capers and Parsley Butter - £15.95

Slow Braised Peppered Cheek of Beef with Mashed Potatoes, Shallots, Confit Carrots and Brandy Cream - £10.25

Fillet of Salmon topped with Mull Cheddar Rarebit served with Buttered Greens, Basil Baby Potatoes and Roasted Capsicum Dressing - £9.95

Medallions of Scotch Beef Fillet 'Balmoral' with Haggis, Mushroom Duxelle and Whisky Sauce - £22.95

Seafood Penne Gratin – Today's Fresh Fish cooked in a Creamy White Wine Sauce with Leeks, Spinach, Penne Pasta and Mature Cheddar - £10.25

Haggis, Neeps and Tatties with or without 'a wee dram' Toast to the Bard - £10.25 or £8.95

Chicken and Smoked Ham Hough Pie with Mushrooms and Scallions served with Ayrshire Tatties and topped with Flaky Pastry - £9.95





From The Grill

8 oz Sirloin Steak	£18.95
8 oz Fillet Steak	£22.95
10 oz Ribeye Steak	£18.50
16 oz T-Bone Steak...	£24.95
Rack of Galloway Lamb	£16.50

*Our Beef and Lamb is Scottish and cooked to your liking,
served with a Grill Garnish, Creamed Potatoes or Fries and a Sauce of your choice*

Sauces

Red Wine Jus, Parsley Butter, Brandy and Pink Peppercorn or Mushroom and Sherry

Sides

Fries

Creamed Potatoes

Boiled Baby Potatoes

Garlic Bread

Tomato and Basil House Salad

Fresh Vegetable Selection

All £2.75 per portion

Salads and Platters

Marrbury Smoked Salmon and Prawn Marie Rose

£8.75

Platter of Sliced Meats, Terrines and Cheese with Olives and Pickles

£8.75

Cajun Spiced Chicken Salad with Mango, Curried Coleslaw,

Cashew Nuts, Sweet Chilli and Lime Dressing

£8.50





Sandwiches

- Crayfish and Cocktail Sauce - £5.75
- Local Egg Mayonnaise and Chive - £4.75
- Smoked Ham and Mango Chutney - £5.25
- Chicken, Tomato, Cheese, Lettuce - £5.50
- Brig o'Doon Toasted Club Sandwich - £7.95 or with fries £8.95

Paninis

- Smoked Bacon, Scottish Mature Cheddar and Pickle - £5.95
- Chicken, Brie de Meaux and Cranberry Relish - £5.95
- Haggis and Cheddar - £5.95
- Goats Cheese, Vine Tomato and Basil Pesto and Sour Cream - £5.95

Baked Potatoes

- Chilli Beef with Kidney Beans - £6.25
- Tuna Mayonnaise and Red Onion - £5.95
- Haggis and Greentails - £6.25
- Prawn Marie Rose and Smoked Cheddar - £6.50

Cakes

- Selection of Traybakes from £1.95
- Selection of Cakes from £2.95
- Homemade Scones with Butter and Preserve £1.65
- Homemade Scones with Preserve and Cream £2.25





Desserts

Apple and Berry Tart
with Almond Crumble and Nutmeg Ice Cream - £5.50

Dark Chocolate Tart
with Salt Caramel, Peanut Butter Ice Cream and Sour Plooms - £5.50

Amaretto and Vanilla Panna Cotta
with Butter Shortbread - £5.25

Brig o'Doon 'Topsy Laird' - £5.50

Individual Cloutie Dumpling - Traditional Scottish Fruit Pudding
served with Toffee Sauce and Vanilla Ice Cream - £5.25

Iced Cranachan Parfait
with Oatmeal Praline, Drambuie, Honey and Poached Raspberries - £5.50

White Chocolate Tiramisu Torte
with Chilled Anglaise and Cappuccino Ice Cream - £5.50

Deep Fried Costley's Ice Cream
with Strawberry Jam and Custard - £5.25

Selection of Local Scottish Cheeses
with Fruit Chutney, Grapes and Oatcakes - £6.95

Hot Toddy - Shot of Whisky
with Heather Honey and Lemon served with Hot Water - £4.50





Brig o' Doon Sundaes

Sticky Toffee Coupe

Sticky Sponge, Butterscotch Sauce, Toffee Fudge,
Fresh Cream and Costley's Vanilla Ice Cream - £6.50

Knickerbocker Glory

Fresh Fruit, Cream, Jelly, One Scoop each of Chocolate, Strawberry
and Costley's Vanilla Ice Cream, topped with Roasted Nuts and a Cherry - £6.50

Tropical Meringue

Crushed Meringue, Chantilly Cream, Tropical Fruits, Mango and
Passion Fruit Coulis and Costley's Coconut Ice Cream - £6.50

Raspberry Snowball Delight

One Scoop Vanilla Ice Cream, Two Scoops Raspberry Ripple Ice Cream,
Scottish Raspberries, Mini Snowballs, Fresh Cream, Berry Coulis,
Chocolate Curls, topped with a Cherry - £6.50

Beverages

Black or White Coffee	£2.10
Pot of Tea	£1.95
Cappuccino	£2.10
Herbal/Fruit Teas	£1.95
Espresso	£1.95
Double Espresso	£2.50
Espresso Macchiato (Topped with Whipped Cream)	£1.95
Espresso Con Panna (Topped with Milk Foam)	£2.30
Café Latte	£2.35
Café Mocha	£2.50
Hot Chocolate	£2.50
Deluxe Hot Chocolate (Whipped Cream & Marshmallows)	£2.95



DINNER



Starters

Chicken Liver Parfait flavoured with Cognac
served with Plum Chutney and Bannocks - £5.50

Chilled Melon and Fresh Fruits
with Lime Syrup and Crabbie's Ginger Beer Sorbet - £5.25

Haggis Scotch Egg with Crispy Bacon Salad
served with a Whisky and Arran Mustard Mayonnaise - £5.50

Cullen Skink - Traditional Smoked Haddock Soup
with Potatoes and Leeks finished with Cream - £5.50

Steamed Shetland Mussels
with White Wine, Garlic, Shallots and Cream served with Garlic Bread - £6.50

Soup of the Day with Freshly Baked Crusty Bread - £3.95

Salad of Seared Northwest Coast King Scallops
and Robertson's Black Pudding with Apple Puree - £9.25

Warm Breaded Ham Hough Roulade
with Sauce Gribiche and Parsley - £5.50

Pan Fried Troon Bay Langoustines
with Pea Risotto and Parmesan - £9.25

Grilled Honey Glazed Goat's Cheese
on a Brioche Crouton with Beetroot Salad - £5.50

Terrine of Smoked, Cured and Fresh Salmon with Ayrshire Potato and Crayfish Salad
served with a Lemon and Caper Dressing - £6.50





Main Courses

Spiced Fillets of Local Rainbow Trout served with Coriander Rice, Cashew Nuts and a Light Curried Ginger and Lemongrass Sauce - £9.95

Casserole of Venison with Red Wine, Juniper and Rosemary served with Creamed Potatoes and Root Vegetables - £11.50

Roast Breast of Chicken with Savoy Cabbage and Bacon served with Truffled Forrest Mushroom Cream Sauce - £10.95

Fried Breaded Haddock with Fries, Minted Peas, Tartar Sauce and Lemon - £10.25

The 'Auld Alliance' Ayrshire Pork Escalopes with French Beans, Sautéed Potatoes and Roquefort Cheese Sauce-£11.50

Brig o'Doon Shepherds Pie – Slow Cooked Shoulder of Galloway Lamb topped with Creamed Potatoes served with a Hotch Potch of Vegetables and Mint Sauce - £10.95

Whole Lemon Sole served on the Bone cooked with Almonds, Lemon, Capers and Parsley Butter - £15.95

Slow Braised Peppered Cheek of Beef with Mashed Potatoes, Shallots, Confit Carrots and Brandy Cream - £10.50

Fillet of Salmon topped with Mull Cheddar Rarebit served with Buttered Greens, Basil Baby Potatoes and Roasted Capsicum Dressing - £10.95

Medallions of Scotch Beef Fillet 'Balmoral' with Haggis, Mushroom Duxelle and Whisky Sauce - £22.95

Seafood Penne Gratin – Today's Fresh Fish cooked in a Creamy White Wine Sauce with Leeks, Spinach, Penne Pasta and Mature Cheddar - £10.95

Haggis, Neeps and Tatties with or without 'a wee dram' Toast to the Bard - £11.50 or £9.50

Chicken and Smoked Ham Hough Pie with Mushrooms and Scallions served with Ayrshire Tatties and topped with Flaky Pastry - £10.25





From The Grill

8 oz Sirloin Steak	£18.95
8 oz Fillet Steak	£22.95
10 oz Ribeye Steak	£18.50
16 oz T-Bone Steak...	£24.95
Rack of Galloway Lamb	£16.50

*Our Beef and Lamb is Scottish and cooked to your liking,
served with a Grill Garnish, Creamed Potatoes or Fries and a Sauce of your choice*

Sauces

Red Wine Jus, Parsley Butter, Brandy and Pink Peppercorn or Mushroom and Sherry

Sides

Fries

Creamed Potatoes

Boiled Baby Potatoes

Garlic Bread

Tomato and Basil House Salad

Fresh Vegetable Selection

All £2.75 per portion

Salads and Platters

Marrbury Smoked Salmon and Prawn Marie Rose

£9.95

Platter of Sliced Meats, Terrines and Cheese with Olives and Pickles

£9.95

Cajun Spiced Chicken Salad with Mango, Curried Coleslaw,

Cashew Nuts, Sweet Chilli and Lime Dressing

£9.95





Desserts

Apple and Berry Tart
with Almond Crumble and Nutmeg Ice Cream - £5.50

Dark Chocolate Tart
with Salt Caramel, Peanut Butter Ice Cream and Sour Plooms - £5.50

Amaretto and Vanilla Panna Cotta
with Butter Shortbread - £5.25

Brig o'Doon 'Topsy Laird' - £5.50

Individual Cloutie Dumpling - Traditional Scottish Fruit Pudding
served with Toffee Sauce and Vanilla Ice Cream - £5.25

Iced Cranachan Parfait
with Oatmeal Praline, Drambuie, Honey and Poached Raspberries - £5.50

White Chocolate Tiramisu Torte
with Chilled Anglaise and Cappuccino Ice Cream - £5.50

Deep Fried Costley's Ice Cream
with Strawberry Jam and Custard - £5.25

Selection of Local Scottish Cheeses
with Fruit Chutney, Grapes and Oatcakes - £6.95

Hot Toddy - Shot of Whisky
with Heather Honey and Lemon served with Hot Water - £4.50





Brig o' Doon Sundaes

Sticky Toffee Coupe

Sticky Sponge, Butterscotch Sauce, Toffee Fudge,
Fresh Cream and Costley's Vanilla Ice Cream - £6.50

Knickerbocker Glory

Fresh Fruit, Cream, Jelly, One Scoop each of Chocolate, Strawberry
and Costley's Vanilla Ice Cream, topped with Roasted Nuts and a Cherry - £6.50

Tropical Meringue

Crushed Meringue, Chantilly Cream, Tropical Fruits, Mango and
Passion Fruit Coulis and Costley's Coconut Ice Cream - £6.50

Raspberry Snowball Delight

One Scoop Vanilla Ice Cream, Two Scoops Raspberry Ripple Ice Cream,
Scottish Raspberries, Mini Snowballs, Fresh Cream, Berry Coulis,
Chocolate Curls, topped with a Cherry - £6.50

Beverages

Black or White Coffee	£2.10
Pot of Tea	£1.95
Cappuccino	£2.10
Herbal/Fruit Teas	£1.95
Espresso	£1.95
Double Espresso	£2.50
Espresso Macchiato (Topped with Whipped Cream)	£1.95
Espresso Con Panna (Topped with Milk Foam)	£2.30
Café Latte	£2.35
Café Mocha	£2.50
Hot Chocolate	£2.50
Deluxe Hot Chocolate (Whipped Cream & Marshmallows)	£2.95

