
FROM THE GRILL

AVAILABLE FROM 12:00

SIMPLY CHOOSE ONE ITEM FROM **THE MAGNIFICENT 7** BELOW ...

6OZ FILLET **£25.25**

HONEY GLAZED GRESSINGHAM DUCK BREAST **£21.95**

With plum and ginger puree

8OZ FILLET **£27.75**

CATCH OF THE DAY

8OZ SIRLOIN **£24.95**

£ ASK YOUR SERVER FOR MORE INFORMATION

SPLIT BREAST OF CHICKEN **£11.95**

6OZ SMOKED BACON LOIN CHOP **£12.95**

Our beef is sourced from Bushglen Farm in West Kilbride, where possible

... THEN CHOOSE UP TO **TWO SIDES** FOR FREE*

**to accompany the Magnificent 7 grill items only. Additional items as per pricing, with the cheapest 2 free*

SIDES

CAJUN FRIES **£2.95**

COLESLAW **£1.25**

FRENCH FRIES **£2.75**

HOUSE SALAD **£3.25**

HAND CUT CHIPS **£3.25**

HONEY GLAZED CARROTS **£2.25**

PARMESAN FRIES **£3.25**

BUTTERED SEASONAL GREENS **£3.25**

SWEET POTATO FRIES **£3.50**

GRATINATED MACARONI CHEESE **£2.75**

BUTTERED MASHED POTATOES **£2.50**

PAN FRIED GARLIC CHESTNUT MUSHROOMS **£1.95**

GARLIC AND ROSEMARY SAUTEED NEW POTATOES **£2.75**

ADD A SAUCE OR BUTTER TO COMPLETE THE EXPERIENCE – ALL £1.95

PEPPERCORN
DIANE

CAFÉ DE PARIS BUTTER
BEARNAISE

RED WINE AND BLUE CHEESE
GARLIC AND ROSEMARY BUTTER

SALADS

WARM SALAD NICOISE
£10.95

Potatoes, fine beans, tomatoes, baby gem and green olives topped with a soft poached egg and extra virgin rapeseed oil.

WARM SMOKED SALMON, POTATO AND SPRING
ONION SALAD

£13.95

Sour cream, cucumber and tarragon

BEETROOT AND GOAT'S CHEESE SALAD
£11.95

Pickled beets, beetroot puree and caramelised red onions

8OZ SIRLOIN STEAK AND BLUE CHEESE SALAD
£19.95

Roasted red onions, cherry tomatoes, rocket and a mustard dressing

BURGERS

ALL **£12.95**

“CLIMIES” 6OZ SCOTCH BEEF BURGER

Toasted bun, tomato chutney and baby gem. With hand cut chips and coleslaw

CAJUN SPICED CHICKEN FILLET (GF*)

Toasted bun, mango chutney, cucumber and spiced onions. With hand cut chips and coleslaw

CRISPY HALLOUMI (GF*)

Toasted bun, spiced beetroot relish and baby gem. With hand cut chips and coleslaw

ADD BLUE CHEESE, JALAPENOS, CHEDDAR CHEESE, BACON OR BLACKENED ONIONS FOR **£1** EACH

For allergy information, please speak to a member of our team before ordering

(GF) - These dishes are or can be made gluten free. Please ask your server for details.*

We cook fresh, great tasting food as quickly as we can. There may be a slightly longer wait during peak times. Thank you for your understanding.

**2 COURSES
FROM
£15.00**

HOUSE MENU

12 TIL 8 SUN TO THU
12 TIL 6 FRI & SAT

**3 COURSES
FROM
£19.50**

STARTERS

SMOOTH CHICKEN LIVER PARFAIT (GF*)

Granary toast, date and apple jam

HOMEMADE SOUP OF THE DAY (GF*)

With bread

OVEN BAKED BEETROOT AND FETA CHEESE TART

Toasted pumpkin seeds and aged balsamic

PRAWN COCKTAIL "SEAMILL HOUSE" (+£1) (GF*)

*Spiced Marie rose, avocado, bloody Mary jelly and brioche croutons
(£1.00 supplement)*

SPICED BUTTERMILK CHICKEN STRIPS (GF*)

Tomato and chorizo chutney, soft tortillas and sour cream

GRILLED GOATS CHEESE (GF*)

Brioche crouton, caramelized apple puree, button onions and macerated shallots

MUSHROOMS ON TOAST (GF*)

Garlic, tarragon, sherry, cream and parmesan

GIN CURED SALMON (GF*)

Sauce gribiche, puffed wild rice and celeriac remoulade

MAIN COURSES

AYRSHIRE LAMB RAGOUT "BAKED POTATO" (GF*)

Red wine, tomatoes, rosemary, parmesan and crispy garlic

ROASTED PUMPKIN AND SPINACH RISOTTO (GF*)

Goats curd, pine nuts and crispy sage

SLOW BRAISED STEAK & ALE (GF*)

Whipped potatoes, seasonal vegetables and puff pastry

LIGHTLY SMOKED LOCH FYNE SALMON (GF*)

Fregola pasta, leeks, bacon and grain mustard cream

6OZ SCOTCH BEEF BURGER

Toasted bun, tomato chutney, baby gem and fries

OR

HALLOUMI BURGER

Toasted bun, spiced beetroot chutney, baby gem and fries

Add cheese, blue cheese, onions, bacon or jalapenos for 50p each

MACARONI CHEESE (GF*)

Scottish mature cheddar cheese and garlic bread

Add leeks or smoked bacon for 50p each

CATCH OF THE DAY (+£3) (GF*)

*Parsley and caper butter, steamed new potatoes and seasonal vegetables
(£3.00 supplement)*

PAN FRIED CHICKEN SCHNITZEL (GF*)

Linguine, basil pesto and black garlic mayonnaise

PANKO BREADED HADDOCK AND CHIPS (GF*)

Marrowfat peas, tartare sauce and lemon

SPICED BUTTERMILK CHICKEN STRIPS (GF*)

Steamed rice, naan, mango chutney and massaman curry sauce

DESSERTS

WARM STICKY TOFFEE AND DATE PUDDING

Toffee sauce and vanilla ice cream

SCOTTISH CHEESE BOARD (+£3) (GF*)

Clava brie, Arran smoked cheddar and Blue Murder with bacon and port jam, grapes and crackers (£3 supplement)

AFFOGATO (GF*)

Shot of espresso with vanilla ice cream and shortbread

RASPBERRY AND COINTREAU CHEESECAKE

Raspberry gel, fresh raspberries and raspberry ripple ice cream

ICE CREAM FACTORY ICE CREAMS (GF*)

Choose 3 scoops from; Vanilla, tablet, raspberry ripple, chocolate or lemon sorbet

SALTED CARAMEL TART

Toffee popcorn, tablet ice cream and sauce anglaise

DARK CHOCOLATE BROWNIE (GF*)

Warm chocolate sauce and vanilla ice cream

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2 COURSES
FROM
£15.00

3 COURSES
FROM
£19.50

VEGAN HOUSE MENU

STARTERS

LIGHTLY SPICED VEGETABLE PAKORA
With tomato and mint relish

SEASONAL MELON
Red fruits, red berry gel and sorbet

HOMEMADE SOUP OF THE DAY
Warm bread

MAIN COURSES

SEASONAL VEGETABLE RISOTTO
Green olives, toasted pine nuts and chervil

MASSAMAN VEGETABLE CURRY
Coconut milk, tamarind, coriander, steamed rice and mango chutney

LINGUINE ARRABIATA
Heirloom tomatoes, chilli, basil and extra virgin rapeseed oil

SIDES

HAND CUT CHIPS **£3.25**
FRENCH FRIES **£2.75**
CAJUN FRIES **£2.95**

SWEET POTATO FRIES **£3.50**
HOUSE SALAD AND
MUSTARD VINAIGRETTE
£3.25

GREEN BEANS WITH
RAPESEED OIL, MINT AND
PINE NUTS
£3.25

DESSERTS

ORANGE & CARROT SPONGE
Burnt orange segments and vegan vanilla ice cream

CHOCOLATE CHIP COOKIE LOAF
Vegan vanilla ice cream

STICKY TOFFEE PUDDING
Vegan vanilla ice cream

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LUNCH MENU

SERVED 12 TIL 5PM

SANDWICHES

"FISH FINGER" SANDWICH £7.25

Panko breaded haddock goujons, tartare sauce and gem lettuce

PRAWN, CUCUMBER AND ROCKET £6.45

Spiced Marie Rose dressing

OVEN BAKED AYRSHIRE HAM £6.25

Dijon mustard, plum tomatoes and leaves

TOASTIE £5.50

One or two fillings from; Ham, onion, cheese or tomato

SMOKED ARRAN CHEDDAR CHEESE PLOUGHMAN'S £5.95

Tomato, cucumber, lettuce and sweet pickle

SEAMILL HOUSE TOASTED CHICKEN AND BACON CLUB £8.95

Crispy bacon, chicken mayonnaise, tomato and lettuce

WITH AN OPTION OF WHITE OR MALTED GRANARY BREAD. SERVED WITH SIDE SALAD, COLESLAW AND KETTLE CRISPS

ADD A MUG OF SOUP OR A BOWL OF CHIPS FOR ONLY £2.00

LIGHT LUNCHES

SMASHED AVOCADO ON GRANARY TOAST £7.50

*Plum tomatoes, jalapenos and 2 poached eggs
Add bacon for £1.00*

SCAMPI AND CHIPS £8.95

Tartare sauce and lemon

SEAMILL HOUSE HOTEL MACARONI CHEESE £7.00

Mature cheddar cheese and garlic bread

CAJUN SPICED CHICKEN FILLET BURGER £9.95

Mango chutney, cucumber, spiced onions and French fries

CLIMIES 6OZ SCOTCH BEEF BURGER £9.95

Toasted bun, tomato chutney, baby gem and French fries

CRISPY HALLOUMI BURGER £9.95

Toasted bun, spiced beetroot relish, baby gem and French fries

AFTERNOON TEA

SERVED DAILY 12 TIL 5PM – PRE-BOOKING REQUIRED

AFTERNOON TEA £12.50 PER PERSON

PROSECCO TEA £17.50 PER PERSON

SANDWICHES - CHOOSE ONE

EGG MAYONNAISE

Rocket & Maldon sea salt

HOMEBAKED HAM

Dijon mustard & Heirloom tomato

CHEESE PLOUGHMANS

Mature cheddar cheese & sweet pickle

COCKTAIL PRAWNS

Cucumber & bloody Mary mayonnaise

SMOKED SALMON

Cream cheese & cracked black pepper

CAKES

CARROT CAKE

BAKEWELL TART

SELECTION OF FLAVOURED MACARONS

STRAWBERRY TART

FRUIT SCONE

PLAIN SCONE

DRINKS

GREEN TEA

EARL GREY

ENGLISH BREAKFAST DECAF TEA

FLAVOURED TEA

COFFEE

DECAFF COFFEE

PROSECCO (£5 SUPPLEMENT APPLIES)

Scones, cakes and Pastries selection is illustrative only. sandwich fillings are subject to change. Gluten Free options are available

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A LA CARTE

AVAILABLE FRIDAY TO SUNDAY ONLY

STARTERS

HOMEMADE SOUP OF THE DAY (GF*)

£4.50

With bread roll

PAN FRIED SCALLOPS (GF*)

£8.95

Caramelised cauliflower purée, black pudding, golden sultanas and a cider vinegar dressing

HOI SIN DUCK SPRING ROLL

£7.25

Plum and ginger purée, radish, carrot and sesame salad

SMOOTH CHICKEN LIVER PARFAIT (GF*)

£6.50

Malted granary toast with date and apple jam

SMOKED ARRAN CHEDDAR BRULEE (GF*)

£6.95

Melba toast, beetroot relish, fig and aged balsamic

PRAWN COCKTAIL "SEAMILL HOUSE" (GF*)

£7.25

Spiced Marie rose, avocado, bloody Mary jelly and brioche croutons

GRILLED GOAT'S CHEESE (GF*)

£6.25

Brioche crouton, caramelised apple purée, button onions and macerated shallots

MAIN COURSES

CHEFS DISH OF THE DAY (GF*)

Please ask your server about our seasonal dish of the day

SEAMILL HOUSE HADDOCK AND CHIPS (GF*)

£12.95

Panko breaded fillet of haddock with hand cut chips, smashed marrowfat peas, tartare sauce and lemon

MONKFISH, SCALLOP AND KING PRAWN MASSAMAN STYLE CURRY (GF*)

£18.95

Coconut, tamarind, coriander, steamed rice and flat bread

BRAISED FEATHERBLADE OF BEEF

"BOURGIGNON" (GF*)

£15.75

Bubble and squeak whipped potatoes

ROASTED PUMPKIN AND SPINACH RISOTTO (GF*)

£12.95

Goat's curd, pine nuts and crispy sage

CHICKEN AND HAGGIS

£14.50

Prosciutto ham, fondant potato, green peppercorn sauce and roasted shallots

OVEN BAKED BEETROOT AND FETA CHEESE TART

£10.95

Toasted pumpkin seeds, buttered new potatoes and house salad with aged balsamic

FOR ALLERGY INFORMATION, PLEASE SPEAK TO A MEMBER OF OUR TEAM BEFORE ORDERING

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THE VIEW RESTAURANT

.....
A LA CARTE
AVAILABLE FRIDAY TO SUNDAY ONLY
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BURGERS
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ALL £12.95

"CLIMIES" 6OZ SCOTCH BEEF BURGER

Toasted bun, tomato chutney and baby gem. With hand cut chips and coleslaw

CAJUN SPICED CHICKEN FILLET

Toasted bun, mango chutney, cucumber and spiced onions. With hand cut chips and coleslaw

CRISPY HALLOUMI

Toasted bun, spiced beetroot relish and baby gem. With hand cut chips and coleslaw

ADD BLUE CHEESE, JALAPEÑOS, CHEDDAR CHEESE, BACON OR BLACKENED ONIONS FOR **£1** EACH
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SALADS
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WARM SALAD NIÇOISE (GF*)

£10.95

Potatoes, fine beans, tomatoes, baby gem and green olives topped with a soft poached egg and extra virgin rapeseed oil

BEETROOT AND GOAT'S CHEESE SALAD (GF*)

£11.95

Pickled beets, beetroot purée and caramelised red onions

WARM SMOKED SALMON, POTATO AND SPRING ONION SALAD (GF*)

£13.95

Sour cream, cucumber and tarragon

8OZ SIRLOIN STEAK AND BLUE CHEESE SALAD (GF*)

£19.95

Roasted red onions, cherry tomatoes, rocket and a mustard dressing

GRILL NIGHT EVERY FRIDAY

BUY ONE GET ONE HALF PRICE ON ALL GRILL ITEMS*

**Cheapest item half price*

SERVED IN DUNES BAR AND THE VIEW

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A LA CARTE
AVAILABLE FRIDAY TO SUNDAY ONLY
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DESSERTS
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WARM STICKY TOFFEE AND DATE PUDDING

£5.95

Toffee sauce and tablet ice cream

SCOTTISH CHEESE BOARD (GF*)

£8.50

Clava brie, Arran smoked cheddar and Blue Murder accompanied by port and bacon jam, crackers and grapes

SALTED CARAMEL TART

£6.50

Toffee popcorn, tablet ice cream and sauce anglaise

RASPBERRY AND COINTREAU CHEESECAKE

£6.50

Raspberry gel, fresh raspberries and raspberry ripple ice cream

SELECTION OF 6 FLAVOURED MACARONS (GF*)

£4.25

Vanilla, caramel, pistachio, raspberry, lemon and chocolate

AFFOGATO (GF*)

£4.75

A shot of espresso coffee with vanilla ice cream and all butter shortbread

ICE CREAM FACTORY OF TROON (GF*)

£4.50

3 scoops of delicious ice cream. Choose from vanilla, tablet, raspberry ripple, chocolate or lemon sorbet

DARK CHOCOLATE BROWNIE (GF*)

£6.75

Dark chocolate sauce and vanilla ice cream

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WHY NOT TREAT YOURSELF?
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A SELECTION OF LIQUEUR COFFEES

£ ASK YOUR SERVER FOR MORE INFORMATION

With a full 25ml measure of alcohol

ORIGEN LATE HARVEST DESSERT WINE FROM CHILE

Luscious dessert wine, sweet yet fresh, honeyed fruit

BY THE BOTTLE (50CL) ; £21.50

BY THE GLASS (75ML) ; £3.50

TAYLORS LBV PORT (50ML) ; £3.30

COCKBURNS RUBY PORT (50ML) ; £3.15



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