
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

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.

FROM THE GRILL

SIMPLY CHOOSE ONE ITEM FROM BELOW...

6OZ FILLET £25.25

8OZ FILLET £27.75

8OZ SIRLOIN £24.95

SPLIT BREAST OF CHICKEN £11.95

HONEY GLAZED GRESSINGHAM DUCK BREAST WITH PLUM
AND GINGER PUREE £21.95

CATCH OF THE DAY
£ ASK YOUR SERVER

6OZ SMOKED BACON LOIN CHOP £12.95

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

**to accompany grill items only. Additional items as per pricing - cheapest 2 free*

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

SIDES

CAJUN FRIES £2.95

FRENCH FRIES £2.75

HAND CUT CHIPS £3.25

PARMESAN FRIES £3.25

SWEET POTATO FRIES £3.50

BUTTERED MASH £2.50

COLESLAW £1.25

HOUSE SALAD £3.25

HONEY GLAZED CARROTS £2.25

BUTTERED SEASONAL GREENS £3.25

GRATINATED MACARONI CHEESE £2.75

GARLIC AND ROSEMARY SAUTÉED NEW POTATOES £2.75

PAN FRIED GARLIC CHESTNUT MUSHROOMS £1.95

ADD A SAUCE OR BUTTER - ALL £1.95

DIANE

BEARNAISE

PEPPERCORN

RED WINE AND BLUE CHEESE

CAFÉ DE PARIS BUTTER

GARLIC AND ROSEMARY BUTTER

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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, JALAPEÑOS, CHEDDAR CHEESE, BACON
OR BLACKENED ONIONS FOR £1 EACH**

SALADS

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*

BETROOT 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*

SEE OVERLEAF FOR DISHES!

SERVED IN DUNES BAR AND THE VIEW

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DESSERTS

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

WHY NOT TREAT YOURSELF?

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

COCKBURN'S RUBY PORT (50ML) ; £3.15



THE VIEW RESTAURANT

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