
A LA CARTE

AVAILABLE ON FRIDAY, SATURDAY AND SUNDAY ONLY

NIBBLES

FRESH OVEN BAKED ROLL
With butter 50p each or 3 for £1.00

HAGGIS BON BONS
With peppercorn sauce

GREEN OLIVES
Thyme, chilli and lemon

SHREDDED CHICKEN CROQUETTES
With sriracha mayonnaise

WARM FOCACCIA
With aged balsamic

All £3.00 unless stated

STARTERS

HOMEMADE SOUP OF THE DAY (GF*)
£4.50
Fresh bread roll

PAN FRIED KING PRAWNS (GF*)
£7.95
Harissa, lemon, garlic and focaccia

SHREDDED CHICKEN CROQUETTE CAESAR SALAD
£7.25
Baby gem, parmesan, anchovies and black garlic dressing

PAN FRIED CHESTNUT MUSHROOMS (GF*)
£5.95
On toast with garlic, cream, smoked Arran cheddar and parsley crumb

SALMON, COD AND SPRING ONION FISHCAKES (GF*)
£7.25
Sesame, pickled Thai salad and Thai green curry sauce

GRILLED GOAT'S CHEESE (GF*)
£6.50
Crouton, caponata, green olives, golden raisins and puffed rice

BURGERS

ALL £12.95

"CLIMIES" 6OZ SCOTCH BEEF BURGER
*Toasted bun, beef brisket, pickles and gruyere cheese.
With hand cut chips and coleslaw*

LEMON AND THYME RUBBED CHICKEN FILLET
*Toasted bun, sriracha mayonnaise and baby gem.
With hand cut chips and coleslaw*

CRISPY HALLOUMI (GF*)
*Toasted bun, spiced beetroot relish, blackened onions and baby gem.
With hand cut chips and coleslaw*

Add blue cheese, jalapeños, cheddar cheese, bacon or blackened onions for £1 each

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.

SALADS

LEMON AND THYME ROASTED CHICKEN (GF*) £12.95

Baby gem, sweet mustard, cashews and parmesan

AGED FETA, MINT AND ROCKET (GF*) £10.95

Toasted seeds, croutons and scorched peppers

CORONATION SMOKED CHICKEN (GF*) £12.95

Apricots, croutons, cashews and curry mayonnaise

8OZ SIRLOIN STEAK AND BLUE CHEESE SALAD (GF*) £19.95

Roasted red onions, cherry tomatoes, rocket and mustard dressing

MAIN COURSES

SEAMILL HOUSE HADDOCK AND CHIPS (GF*)

£12.95

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

PAN FRIED LOIN OF COD (GF*)

£14.95

Saffron potatoes, ratatouille and a warm tomato and chilli butter sauce

ROAST RUMP OF LAMB (GF*)

£15.75

Lamb hotpot potatoes, haggis sausage roll and pickled red cabbage

SUMMER VEGETABLE RISOTTO (GF*)

£11.95

Peas, broad beans, courgettes, basil and aged feta

CHICKEN AND HAGGIS

£14.50

Prosciutto ham, whipped potatoes, roasted carrots and a green peppercorn sauce

ROAST SQUASH, MUSHROOM AND SPINACH CANNELLONI

£10.95

Gruyere cheese glaze, capers and puffed rice

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 date, apple and cider jam, crackers and grapes

SALTED CARAMEL BANOFFEE TART £6.50

Caramelised bananas, Chantilly cream and rum 'n' raisin ice cream

ESPRESSO AND DARK CHOCOLATE CHEESECAKE £6.50

White chocolate anglaise and vanilla 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

CHILLED LEMON POSSET (GF*) £6.75

Raspberries, meringues, sugared almonds and raspberry ripple ice cream

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FROM THE GRILL

AVAILABLE EVERY DAY FROM 12:00

CHOOSE ONE GRILL ITEM AND TWO SIDES

6OZ FILLET £25.25 8OZ SIRLOIN £22.95

8OZ FILLET £27.75 10OZ RIBEYE £24.95

LEMON AND THYME RUBBED CHICKEN £12.95

CATCH OF THE DAY
£ ASK YOUR SERVER

10OZ PORK LOIN CHOP (BONE IN) £13.95

BURGERS

ALL £12.95

“CLIMIES” 6OZ SCOTCH BEEF BURGER

*Toasted bun, beef brisket, pickles and gruyere cheese.
With hand cut chips and coleslaw*

LEMON AND THYME RUBBED CHICKEN FILLET

*Toasted bun, sriracha mayonnaise and baby gem.
With hand cut chips and coleslaw*

CRISPY HALLOUMI (GF*)

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

Add blue cheese, jalapeños, cheddar cheese, bacon or blackened onions for £1 each

SIDES

CHOOSE UP TO TWO SIDES FOR FREE*

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

CAJUN FRIES £2.95

FRENCH FRIES £2.75

HAND CUT CHIPS £3.25

PARMESAN AND CHILLI FRIES £3.25

SWEET POTATO FRIES £3.50

BUTTERED MASH £2.50

GARLIC AND ROSEMARY SAUTÉED NEW POTATOES
£2.75

DIANE

WHISKY AND MUSTARD

WHITE WINE, TARRAGON AND MUSHROOM

PEPPERCORN

HARISSA AND HONEY GLAZED CARROTS £2.25

GRATINATED MACARONI CHEESE £2.75

TENDERSTEM BROCCOLI, ALMONDS AND
PARMESAN £3.50

PAN FRIED GARLIC CHESTNUT MUSHROOMS £1.95

CAULIFLOWER CHEESE £2.75

COLESLAW £1.25

HOUSE SALAD WITH HOUSE DRESSING £3.25

ADD A SAUCE OR BUTTER - ALL £1.95

RED WINE AND BLUE CHEESE

CAFÉ DE PARIS BUTTER

GARLIC AND ROSEMARY BUTTER

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**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, cider and apple jam

SALMON, COD AND SPRING ONION FISHCAKE (GF*)

Sesame, pickled Thai salad and Thai green curry sauce Starter OR Main

HOMEMADE SOUP OF THE DAY (GF*)

Fresh bread

WATERMELON, AGED FETA AND MINT (GF*)

Pink grapefruit, balsamic and toasted seeds

CORONATION "SMOKED" CHICKEN SALAD (GF*)

Apricots, cashews, scorched peppers and curry mayonnaise

PAN FRIED MUSHROOMS ON TOAST (GF*)

Garlic, tarragon, sherry, cream and parmesan

MAIN COURSES

SMOKED CHICKEN RISOTTO (GF*)

Parmesan, basil and ratatouille vegetables

MACARONI CHEESE (GF*)

*Scottish mature cheddar cheese and garlic bread
Add leeks or smoked bacon for 50p each*

**ROASTED SQUASH, MUSHROOM AND SPINACH
CANNELLONI (GF*)**

Gruyere cheese glaze, capers and puffed rice

BBQ BEEF BRISKET BAGEL

Pickles, gruyere, sriracha mayonnaise and fries

HOME BAKED STEAK & ALE PIE

*Short crust pastry, whipped potatoes, beef gravy, braised peas with
pancetta and button onions*

CHICKEN AND HAGGIS

*Prosciutto ham, whipped potatoes, roasted carrots and a peppercorn
cream*

PEAT SMOKED HADDOCK, BACON AND LEEK GRATIN

White wine velouté, sweet mustard and buttered new potatoes

PANKO BREADED HADDOCK AND CHIPS (GF*)

Marrowfat peas, tartare sauce and lemon

DESSERTS

WARM STICKY TOFFEE AND DATE PUDDING

Toffee sauce and vanilla ice cream

ESPRESSO AND DARK CHOCOLATE CHEESECAKE

White chocolate anglaise and vanilla ice cream

SCOTTISH CHEESE BOARD (+£3) (GF*)

*Clava brie, Arran smoked cheddar and Blue Murder with apple, date
and cider jam, grapes and crackers (£3 supplement)*

ICE CREAM FACTORY ICE CREAMS (GF*)

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

AFFOGATO (GF*)

Shot of espresso with vanilla ice cream and shortbread

SALTED CARAMEL BANOFFEE TART

Caramelised bananas, Chantilly cream and rum 'n' raisin ice cream

CHILLED LEMON POSSET (GF*)

Raspberries, meringues and sugar-coated almonds

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

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2 COURSES
FROM
£15.00

VEGAN HOUSE MENU

3 COURSES
FROM
£19.50

STARTERS

LIGHTLY SPICED VEGETABLE PAKORA (GF*)
With tomato and mint relish

SEASONAL MELON (GF*)
Red fruits, red berry gel and sorbet

HOMEMADE SOUP OF THE DAY (GF*)
Warm bread

MAIN COURSES

SUMMER VEGETABLE RISOTTO (GF*)
Peas, broad beans, courgettes and basil

THAI GREEN VEGETABLE CURRY (GF*)
Steamed rice and mango chutney

PENNE ARRABIATA (GF*)
Heirloom tomatoes, chilli, basil and extra virgin rapeseed oil

SIDES ALL GF*

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

HARISSA AND HONEY
ROASTED CARROTS
£3.25

DESSERTS

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

TRIO OF SORBET (GF*)
Blackcurrant, Passionfruit and Lemon

STICKY TOFFEE PUDDING
Vegan vanilla ice cream

For allergy information, please speak to a member of our team before ordering
(GF) – Dishes are, or can be made Gluten Free*

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LUNCH MENU

SERVED 12 TIL 5PM

SANDWICHES

CORONATION CHICKEN SANDWICH £6

Apricots, scorched peppers, curried mayonnaise and gem lettuce

PRAWN, CUCUMBER AND ROCKET £6

Spiced Marie Rose dressing

SMOKED ARRAN CHEDDAR CHEESE PLOUGHMAN'S £5

Tomato, cucumber, lettuce and sweet pickle

OVEN BAKED AYRSHIRE HAM £6

Dijon mustard, plum tomatoes and leaves

TOASTIE £5

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

SEAMILL HOUSE TOASTED CHICKEN AND BACON CLUB £8

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 FRENCH FRIES 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

Tartare sauce and lemon

HALLOUMI BURGER £10

Toasted bun, spiced beetroot chutney, baby gem, blackened onions and French fries

LEMON AND THYME CHICKEN FILLET BURGER £10

Toasted bun, sriracha mayonnaise, baby gem and French fries

CLIMIES 6OZ SCOTCH BEEF BURGER £10

Toasted bun, BBQ beef brisket, pickles, gruyere cheese and French fries

SEAMILL HOUSE HOTEL MACARONI CHEESE £7

Mature cheddar cheese and garlic bread

Upgrade French fries to any of the following for 50p – Sweet potato fries, hand cut chips, cajun fries, chilli & parmesan 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

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



TAKE-AWAY MENU

LAST ORDERS BY 7PM **FRIDAY AND SATURDAY**

LAST ORDERS BY 6PM **SUNDAY**

COLLECTION UNTIL 8PM

STARTERS - £3.50

SMOOTH CHICKEN LIVER PARFAIT (GF)
With oat cakes, date, cider and apple jam

SALMON, COD AND SPRING ONION FISHCAKE (GF)
Pickled Thai salad, sesame and Thai green curry sauce

HOMEMADE SOUP OF THE DAY (GF)

CREAMY GARLIC MUSHROOMS (GF)

MAIN COURSES - £7.00

BBQ BEEF BRISKET BAGEL
Pickles, gruyere cheese, baby gem and fries

SMOKED CHICKEN RISOTTO (GF)
With parmesan, basil and scorched peppers

LEMON AND THYME RUBBED CHICKEN FILLET BURGER
Toasted bun, sriracha mayo, baby gem and fries

CHICKEN AND HAGGIS
Whipped potatoes, roasted carrots and peppercorn sauce

MACARONI (GF)
Scottish mature cheddar cheese and garlic bread

PANKO DRESSED HADDOCK AND CHIPS (GF)
Tartare sauce and lemon

SUNDAY ROAST (GF)
Our famous Sunday Roast, available as a take-away on Sunday's Only!

SIDES - £1.75

FRIES

PARMESAN AND CHILLI FRIES

CAJUN FRIES

SWEET POTATO FRIES

DESSERTS - £3.00

WARM STICKY TOFFEE AND DATE PUDDING
Toffee sauce

SCOTTISH CHEESE BOARD (GF)
Brie, Arran smoked cheddar and Blue Murder with crackers and date, apple and cider jam

SALTED CARAMEL BANOFFEE TART (GF)
Chantilly cream

ESPRESSO AND DARK CHOCOLATE CHEESECAKE

AFTERNOON TEA - £9.00

CHOOSE FROM

EGG
MAYONNAISE

HOME BAKED
HAM

CHEESE
PLOUGHMAN'S

COCKTAIL
PRAWNS

SERVED WITH A FRUIT OR PLAIN SCONE, A SELECTION OF SWEET DELIGHTS AND A VARIETY OF TEA