



## Supper Menu

### Starters

Carrick Lodge Soup of the Day  
£4.95

Traditional Cullen Skink - Scottish Soup with Smoked Haddock and Potato  
£5.50

Pan Seared Tiger Prawns with a Chilli and Cardomon Compote served on Toasted Focaccia  
£6.95

Salad of Parma Ham, Figs, Olives, Sun-Blushed Tomatoes and Baby Mozzarella  
(can be served with or without Parma Ham) (v)  
£5.50

Chicken and Chorizo Terrine with a Tomato and Onion Salad and Balsamic Dressing  
£5.75

Traditional Prawn Cocktail with an Avocado and Lime Salsa and Gem Lettuce  
£5.75

Tempura of Chicken or Tiger Prawns or Vegetables (v) with a Teriyaki and Sweet Chilli Dipping Sauce  
£5.95

Poached Pear, Walnut and Dolcelatte Cheese Salad with Raspberry Vinaigrette (v)  
£4.95

Seasonal Fruit Platter with a Spiced Citrus Compote and Mandarin Sorbet  
£5.50

Duck Liver Pate served with a Grape and Apple Chutney with Toasted Sunflower and Honey Bread  
£5.50

Seared King Scallops with Wild Asparagus Spears, Crisp Proscute Crudo and Butter Sauce  
£8.95

Smoked Salmon, Crayfish, Crab Cornets with a Lemon and Dill Crème Fraiche  
£6.95

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### Main Courses

#### Traditional

Cajun Spiced Chicken Breast with a Rice Pilaff, Thai Curry Sauce and Topped with a Sour Cream and Mango Salsa  
£9.95

Lambs Liver with Black Pudding, Bacon, Caramelised Onions and a Red Wine Jus  
£9.95

Braised Beef served with Green Beans, Creamed Potatoes and a Brandy Cream Sauce  
£10.95

Moroccan Lamb Tagine with a Lemon, Apricot Cous-Cous and Coriander Chutney  
£11.95

## Main Courses (cont)

### Traditional

Fillet of Beef Strogonoff with Capsicoms, Mushrooms and a Timbale of Wild Rice  
£12.95

Pan Fried Lemon and Thyme Chicken with Seasonal Greens and New Potatoes  
£10.95

Chargrilled Marinaded Fillet of Pork with a Herb Yoghurt and a Mixed Salad  
£10.95

Seared Gressingham Duck Breast with Sweet Potato Pomme Puree and Redcurrant Jus  
£15.95

### Seafood

Pan Fried Fillet of Sea Trout with a Bocconani and Avocado Salad with Sesame and Soya Dressing  
£10.95

Pan Seared Fillet of Salmon Topped with a Chilli and Coriander Rarebit and served with a Duo of Asparagus  
£10.95

Smoked Haddock, Salmon and Pea Gratin  
topped with Creamed Potatoes and Steamed Broccoli and Caramelised Lemon  
£10.95

Pan Fried Fillet of Sea Bream served with Garlic Tiger Prawns and a Tomato and Basil Yoghurt  
£12.95

### Chargrilled

Ribeye Steak £18.95

Sirloin Steak £18.95

Fillet Steak £21.95

*All Steaks are served with Tomato, Mushroom, Potatoes and Onion Rings*

### Salads, Pasta and Vegetarian

Chargrilled Chicken Salad  
with Applewood Smoked Cheddar, Toasted Cashew Nut and Ayrshire Bacon and Sautéed Potatoes  
£10.95

Parpadelle Pasta with Chargrilled Chicken and Mushrooms served with a Garlic and Herb Ciabatta  
£9.95

Poached Salmon Salad served with Sun-Blushed Tomatoes and a Basil Crème Friache  
£11.25

Sweet Remano Peppers stuffed with Cous-Cous and Chickpeas (v)  
£9.95

Chargrilled Steak Salad  
with Caramelised Red Onions, Parmesan Cheese, Rocket and a Truffle and Balsamic Dressing  
£12.95

Smoked Salmon and Prawn Marie Rose Cornets Salad served with Red Pepper and Sunblushed Tomato Dressing  
£12.95

Tempura of Tiger Prawns, Chicken or Vegetables (v) with Terriyaki and Sweet Chilli Dipping Sauce  
£11.50

## Desserts

Sticky Toffee Pudding with Butterscotch Sauce, Vanilla Tuille Biscuit and Caramel Ripple Ice Cream  
£5.25

### Chocolate Fondue

House Speciality (Serves Two) **WOW!**  
£10.95

Glazed Sicilian Lemon Tart with White Chocolate Sauce and Pear Sorbet  
£5.25

Pear, Almond and Blackberry Tart Tatin with Sticky McNab Ice Cream, Clotted Cream Custard and Puff Candy  
(please allow 10 mins)  
£5.25

Pineapple, Mango and Banana Gratin glazed with Malibu Sabayon, Toasted Coconut and served with Raffaello Ice Cream  
£5.25

White Chocolate and Citrus Tiramisu with Mango and Passionfruit Sorbet and Blood Orange Jelly  
£5.25

Selection of Local Cheeses with Victorian Chutney, Grapes and Handmade Arran Oatcakes  
£7.50

Rhubarb and Custard Panna Cotta with Macadamia Shortbread and Ginger Snap Mascarpone  
£5.25

Mango and Passionfruit Cheesecake, Tropical Fruit Compote and Greek Yoghurt Ice Cream  
£5.25

Dark Chocolate and Orange Fondant with Baileys Ice Cream (please allow 20 mins)  
£6.25

**Carrick Lodge Coupes** £6.50

### Sticky Toffee Coupe

Sticky Toffee Pudding, Butterscotch Sauce, Crushed Meringue, Ice Cream and Chocolate Curls

### Banoffee Coupe

Bananas, Toffee Sauce, Crushed Meringue, Chantilly Cream, Chocolate Curls, Toffee and Banana Ice Cream

### The Carrick Lodge's Fresh Fruit Trifle

Red Berry Compote, Sponge, Crème Anglaise, Fruit Jelly, Vanilla Cream, Chocolate Curls and Raspberry and Vanilla Ice Cream

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## Tea and Coffee

Freshly Ground Coffee	£1.75
Espresso	£1.95
Cappuccino	£1.95
Tea	£1.75
Latte (Hazelnut or Vanilla)	£1.95 (£2.25)
Hot Chocolate	£1.95