

APPETISERS

Ideal to enjoy whilst you decide from our menu

FRESH BREAD COLLECTION with balsamic syrup and chilli dipping oil (ciabatta, garlic breadstick, flatbread)	3.95
KALAMATA OLIVES	3.40
GARLIC BREAD FINGERS	3.25
HOME-ROASTED PAPRIKA ALMONDS	2.20

SHARING PLATES FOR 2 OR 4

	2	4
CHARCUTERIE AND CHEESEBOARD	12.55	24.00
salami, chorizo, parma ham and local cheeses with rustic bread, kalamata olives and roasted onion marmalade		
SEAFOOD SHARER	13.60	26.00
king prawns, salmon gravalax, hot-smoked salmon, prawn and crayfish cocktail with watercress and lemon mayo		
ASIAN-SPICED SHARER	13.60	26.00
chicken skewers, filo prawn, vegetable tempura, spring rolls, prawn crackers and oriental dips		
FLAME-CHARRED CHICKEN BUCKET	8.95	17.00
succulent chicken pieces to share with homemade BBQ dipping sauce		

MAINS

FROM THE ROBATA BBQ AND ROTISSERIE

SCOTTISH STEAKS - 28 DAYS AGED with mushroom, tomato, onion rings and skinny fries	
sirloin 8oz	19.95
rib eye 10oz	21.95
fillet 8oz	24.95
add a sauce: <i>mixed peppercorn, chasseur or garlic butter</i>	2.25
add surf: <i>garlic prawn</i>	4.95
MARINATED TERIYAKI BUTTERFLIED CHICKEN BREAST	12.95
with hand-cut chunky chips and garden salad	
HOMEMADE 100% SCOTTISH BEEF BURGER	11.95
flamed over coals with salsa, jalapenos, cajun onion rings, cheese, skinny fries or healthy salad	
CHICKEN BROCHETTE	13.60
chicken breast with fragrant herbs and spices, skewered with red onion and mixed peppers with homemade chilli and coriander jam, flatbread and basmati rice	
FLAME-GRILLED VENISON SAUSAGE	11.50
with herb mash, homemade onion rings, rich gravy and wilted greens	
HALF SPIT-ROAST CORNFED CHICKEN	11.95
lemon, garlic and herb flavoured with homemade stuffing and dauphinoise potatoes, finished over charcoal	

SIZZLE FAJITAS	10.95 / 11.95 / 12.95
vegetable, chicken or steak flour tortillas, chargrilled peppers and onions, grated cheddar, sour cream, salsa and guacamole (v option)	
CRISP CHICKEN TEMPURA	11.95
with sweet chilli jam, basmati rice and crisp crackers (v option)	
BARBEQUED LAMB	14.95
with rosemary rub, herbed dauphinoise potato cake and salsa verde	
MOROCCAN LAMB TAGINE	12.95
with roasted apricots, cumin scented rice and honey flatbread	
SLOW-COOKED PULLED PORK	13.50
with our homemade BBQ sauce, dauphinoise potato cake and apple tempura fritters	
FIERY ASSADO BEEF	12.95
with roasted red pepper, crème fraiche and scented rice	
SLOW-COOKED BLADE OF BEEF BOURGUIGNON	10.95
with buttered mash, smoked Ayrshire bacon, caramelised onions, mushrooms and cabernet sauvignon gravy	

SALAD PLATTERS

GREEK SALAD	11.45
feta cheese, black olives, sweet tomato, red onion, cucumber and mint yogurt dip and crusty bread (v)	
CLASSIC CHICKEN CAESAR SALAD	11.45
chargrilled chicken on a salad of romaine lettuce, crispy bacon, anchovies, parmesan shavings, crisp croutons and our rich caesar dressing (v option)	

SMALL PLATES AND STARTERS

SOUP OF THE DAY with fresh dipping bread	3.95
SEAFOOD CHOWDER with rustic bread	6.25
BRIE IN A PANKO CRUMB with red fruit marmalade (v)	5.45
ARRANCINI mozzarella and mushroom stuffed rice balls with arrabiata sauce (v)	5.95
WEST COAST SCALLOPS WITH AYRSHIRE BACON dressed with wasabi butter	7.95
WATERSIDE PÂTÉ with apricot chutney and melba toast	5.45
CLASSIC PRAWN AND CRAYFISH COCKTAIL with our rich seafood dressing	6.95
FETA, PARMA HAM, FIG AND MELON SALAD with balsamic syrup (v option)	6.45
SALMON, COD, CRAB AND CORIANDER FISHCAKE with lemon and herb mayo and rocket leaves	5.45
SEARED TERIYAKI BEEF with an orange, soya and ginger dressing	6.25
LEMON CHICKEN TEMPURA with a citrus mayo (v option)	6.45
SCOTTISH OPEN RAVIOLI haggis in a pasta pocket with our creamy Arran whisky sauce topped with oatmeal	5.45
MOULES PORTUGUESE mussels poached in tomatoes, garlic, white wine, chilli, paprika and chorizo	6.95

FISH

Si! FISH... FROM THE ROBATA BBQ

fresh from our crushed ice display choose from		
: west coast scallops		17.95
: Scottish salmon		10.95
: fillet of seabass		14.95
: cod steak		14.95
: whole sea bream		15.95
simply grilled over charcoal, finished with lemon and herb butter, chunky hand-cut chips, sea salt and salad garnish		
MOULES PORTUGUESE	11.95	
mussels poached in tomatoes, garlic, white wine, chilli, paprika and chorizo with chunky chips		
SEAFOOD CHOWDER	12.95	
with Spanish chorizo and rustic bread		
BARBEQUED SEAFOOD KEBABS	13.95	
with our rich seafood sauce and herb scented rice		
CHARGRILLED SALMON	11.95	
with leek and tarragon sauce, sautéed potatoes and wilted greens		
THE FISH TEA	11.95	
fresh haddock in tempura batter, homemade chips and tartare sauce, mushy peas, bread and butter		

PASTA, RISOTTO AND CURRY

SALMON AND PRAWN RISOTTO with parmesan and spinach	11.25
CHICKEN AND CHORIZO PENNE ARRABIATA with sundried tomato, basil, fresh parmesan shavings and garlic bread (v option)	9.95
OVEN BAKED CANNELONI with ricotta cheese, lemon, herbs, parmesan and arrabiata sauce served with garlic bread (v)	11.25
TANDOORI CHICKEN CURRY with griddled flatbread, roasted peppers and wild rice	11.45
SIDES	
WILTED GREENS with garlic and toasted pine nuts	2.65
HAND-CUT CHUNKY CHIPS with sea salt	2.95
FRENCH FRIES chilli flakes, garlic salt or parmesan	2.65
TOASTED GARLIC CIABATTA	2.95
GARDEN SALAD with garlic croutons and house dressing	3.95
CREAMY MASH	2.95
SAUTÉED POTATOES	2.95
BAKED POTATO	3.25
TEMPURA BATTERED ONION RINGS	2.45
DAUPHINOISE POTATO	3.25

SIMP SINNS LOYALTY CARD

Let us reward you for enjoying yourself!
Collect points with every visit to any SimpsInns venue and enjoy fantastic offers on dining and accommodation.
Apply for your free card today.

BREAKFAST AND BRUNCH

served daily until 11.30am. Perfect for your business meeting or to relax with the daily newspapers

AFTERNOON TEA FOR TWO

Enjoy a traditional afternoon tea. Fresh sandwich selection, scone with jam and whipped cream, assorted cakes and a pot of tea for two **14.95**

available from 2pm – 5pm (add a glass of prosecco 3.95 per person)

Simply SimpInns Lite Menu



“Our lighter bite menu for a lighter price”

2 courses 9.95 or 3 courses 11.95
available 12pm - 6pm

STARTER

- Soup of the day
- Waterside pâté with Arran oaties
- Chicken tempura with citrus mayo
- Salmon, cod, crab and coriander fishcake with lemon and herb mayo and rocket leaves
- Feta, parma ham and melon salad with balsamic syrup (v option)

MAINS

- Fish and chips with mushy peas and tartare sauce
- Ayrshire beef steak pie with buttered mash
- Classic Caesar salad with crisp croutons and parmesan shavings
add chicken or prawns 1.50 (v option)
- Griddled flatbread tandoori chicken curry with roasted peppers
- Penne pasta with creamy Italian herb sauce and chilli flakes (v)
- Crisp tempura with sweet chilli jam, basmati rice and crisp crackers –
choose vegetable, chicken or prawn (v option)
- Moroccan lamb tagine with roasted apricots and cumin scented rice
add small sides 1.50 : skinny fries and sea salt
: basmati rice
: garlic bread
: soft bread and butter
: flatbread

DESSERTS

- Sticky toffee pudding with whipped cream
add hot custard 1.00
- Today's cheesecake with pouring cream
add vanilla ice cream 1.00
- Smooth and creamy lemon posset with homemade shortbread
- Trio of ice cream with fruit coulis

WHY NOT VISIT ONE OF OUR OTHER VENUES:



Stylish and relaxed restaurant including outside terrace and patio area.
T: 01294 204040 - www.gailshotel.com
Gables Hotel - Marine Drive - Gables Irvine - Ayrshire - KA11 5AE



Delicious food, relaxed bar and excellent service all comes as standard.
Enjoy alfresco dining in our sunken and sheltered beer garden and terrace.
T: 01292 315976 - www.oldloansinn.co.uk
Old Loans Inn - Main Street
Loans - Troon - KA10 7EX



Our exciting new cafe & restaurant
Kilwinning Road - Irvine - New for 2012

Although nuts may not be in the dish of your choice, we must advise our guests that nuts are used on the premises and therefore may be present in any subsequent dish prepared. (v) vegetarian option



Seamill - West Kilbride



Loans - Troon



Gables - Irvine



Kilwinning Road - Irvine



Ayrshire - Scotland

WHITE WINE

FRESH, CRISP, DELICATE	175ml	750ml	CRISP, MINERAL, EARTHY	175ml	750ml	AROMATIC, JUICY, FRUITY, RIPE	175ml	750ml
MACABEO Nudo – Jumilla, Spain <i>Fresh, crisp and quaffable.</i>	4.15	16.10	CURIOSO BLANCO Bodegas la Esperanza – Jumilla, Spain <i>Fresh, mineral and citrus. Clean and simple.</i>	3.90	15.35	VIIGNIER Finca La Linda – Mendoza, Argentina <i>Impressively rich with stone fruit, apricots and a lovely balance.</i>		17.95
COLOMBARD / CHARDONNAY Parrotfish – South Africa <i>Tropical fruits and hints of citrus with a clean dry finish.</i>		16.80	SAUVIGNON BLANC Domaine la Croix Belle – Languedoc, France <i>Zut Alors! Zippy, citrus, fresh. A mouth watering wine.</i>	4.45	17.50	CHARDONNAY Waterstone Bridge – Australia <i>Bursting with tropical fruit, citrus and floral aromas combined with a light oak touch.</i>	4.65	18.45
PINOT GRIGIO Estate Bixio – Verona, Italy <i>A fresh Pinot Grigio with rare depth and elegance.</i>	4.45	17.70	CHENIN BLANC Domaine Saint-Just – Loire, France <i>Fresh, vibrant aromas of honeysuckle, lemon and flint.</i>		20.75	RIESLING Anakena – Rapel Valley, Chile <i>Full flavoured with citrus, mineral and floral notes.</i>	4.95	19.95
VERDEJO Pia – Rueda, Spain <i>Spain's Pinot Grigio? Crisp and vibrant with delicate fennel notes.</i>		19.75	PETIT CHABLIS Louis Robin – Burgundy, France <i>Classically dry, steely Chablis but with an excellent ripeness of fruit.</i>	5.95	24.95	SAUVIGNON BLANC Cliff Edge – Marlborough, New Zealand <i>A wine of instant appeal with a refreshing acidity.</i>		21.25
RESERVE SELECTION 750ml								
CHABLIS 1er CRU Louis Robin – Burgundy, France <i>A crisp, steely wine. Elegant, yet well concentrated.</i>		32.75	CHARDONNAY Paxton – McLaren Vale, Australia <i>Outstanding old world style Chardonnay from this biodynamic winery.</i>		41.35	CHARDONNAY Columbia Crest – Washington State, USA <i>Delicious, modern and fresh. Not big and oaky.</i>		23.75
SANCERRE Pierre Girault – Loire, France <i>Impeccable, modern Sancerre. Clean as a whistle with ripe gooseberry fruit.</i>		33.25	POUILLY-FUISSE VIEILLES VIGNES Annie-Claire Forest – Burgundy, France <i>Power, depth and complexity.</i>		50.55	PINOT GRIS Pirie South – Tasmania, Australia <i>Fine and aromatic with an elegant mineral backbone.</i>		25.75

RED WINE

SPICY AND WARMING	175ml	750ml	RICH AND INTENSE	175ml	750ml	SMOOTH AND FRUITY	175ml	750ml
SYRAH Nudo – Jumilla, Spain <i>Mouth filling ripe berry fruit with a smooth finish.</i>	4.15	16.10	SYRAH / GRENACHE (Champ du Coq) Domaine La Croix Belle – Languedoc, France <i>Ripe, juicy blueberry and cherry with a touch of toasty oak. Superb value Rhône style blend.</i>	4.70	18.95	CURIOSO ROUGE Bodegas la Esperanza – Jumilla, Spain <i>Aromatic, fruity and charming.</i>	3.90	15.35
TEMPRANILLO 2T – Toro, Spain <i>Silky smooth with a mellow warming finish.</i>		16.95	SHIRAZ Rosedale – Barossa Valley, Australia <i>Rich fruit sweetness balanced by fine, silky oak tannins. Delicious.</i>		20.95	CABERNET / MERLOT Parrotfish – South Africa <i>Intense aromas of fruit and spice.</i>	4.45	16.80
SHIRAZ Waterstone Bridge – Victoria, Australia <i>Supple, juicy, classic Australian Shiraz.</i>	4.65	18.45	MALBEC Luigi Bosca – Mendoza, Argentina <i>Pure, rich, glossy richness and fullness.</i>		26.95	MERLOT Domaine la Croix Belle – Languedoc, France <i>A great little guzzling Merlot. Ripe red fruits and plum jam.</i>	4.55	17.50
MERLOT / SYRAH Anakena Indo – Cachapoal Valley, Chile <i>A perfect balance of fruit and oak to produce a smooth velvety wine.</i>		18.40	SHIRAZ / GRENACHE (AAA) Paxton – Barossa Valley, Australia <i>Powerful, opulent fruit that is gracefully restrained.</i>		28.75	CHIANTI Poggio de Genesi – Tuscany, Italy <i>Fresh cherry and strawberry fruit are balanced by a refreshing acidity and soft tannins.</i>		20.25
RIJOA CRIANZA Bodegas Entrecepas – Rioja, Spain <i>A more elegant and subtle Rioja with a lighter touch of oak than the current fashion.</i>		22.75	BAROLO Vecchia Storia – Piedmont, Italy <i>Full and rich with a wonderful structure and a long finish.</i>		38.95	MERLOT Columbia Crest – Washington State, USA <i>A fruit forward wine with a soft, velvety finish.</i>		23.75
RESERVE SELECTION 750ml								
NO.7 ROUGE Domaine La Croix Belle – Languedoc, France <i>A Grand Vin of Languedoc. Elegant, full and complex.</i>		29.95	CHÂTEAUNEUF-DU-PAPE Domaine de Cristia – Rhône, France <i>Stunning depth and complexity of terroir infused fruit</i>		46.95	DESSERT WINE	125ml	500ml
ST EMILION GRAND CRU Château Grand Bert – Bordeaux, France <i>Very rich and warming with an easier charm than many Bordeaux wines.</i>		36.50				VIIGNIER / MUSCAT Anakena – Rapel Valley, Chile <i>Stunningly fresh and delicious sweetie with delicate floral notes.</i>	4.75	19.25

ROSÉ WINE

	175ml	750ml		750ml		750ml
CARINGOLE ROSE Domaine la Croix Belle – Languedoc, France <i>Sunshine in a glass! Delicate, elegant, fresh and crisp.</i>	4.60	17.75	SYRAH ROSE Castillo Malasombra – Jumilla, Spain <i>A perfect thirst quenching and versatile food wine.</i>	14.50	PINOT GRIGIO RAMÉ Bixio – Verona, Italy <i>Elegant, enticing and full of fruit.</i>	18.95

CHAMPAGNE AND SPARKLING

	125ml	750ml		750ml		750ml
PROSECCO BRUT N.V. Estate Bixio – Verona, Italy <i>A fine mousse burst on the palate giving way to a fresh and fruity style.</i>	3.95	22.45	CHAMPAGNE TRADITION BRUT N.V. Christian Etienne – Aude Valley, France <i>Mineral, fresh, elegant and very long on the palate.</i>	41.75	DOM PERIGNON <i>Intensely floral, with perfumed jasmine that dominates the bouquet. Definitely the savoury side of Dom. Nothing remotely sweet or fat - though it's as intense as a Montrachet.</i>	138.95
CRÉMANT DE LOIRE ROSE N.V. Domaine St Just – Loire, France <i>A fruity, fresh and delicate pink sparkling wine.</i>		25.95	BOLLINGER Champagne NV <i>A rich full-bodied style of non-vintage.</i>	66.95		

WINE FLIGHTS

A flight of wine is the perfect opportunity to compare, contrast and discover new favourites!

Explore the world of wine from your table with 50ml each of three contrasting styles of wine side by side.

Enjoy a flight as an aperitif or discover how each wine pairs with your meal.

You can either select three or more wines from our wines by the glass selection or choose one of the selections below.

Prices shown are for 3 x 50ml tasters

ROUND THE WORLD WHITES	4.10	GRAPE WHITE DISCOVERY	4.25	GRAPE RED DISCOVERY	4.25
PINOT GRIGIO Estate Bixio – Verona, Italy		MACABEO Nudo – Jumilla, Spain		MERLOT Domaine La Croix Belle – Languedoc, France	
CHARDONNAY Waterstone Bridge – Australia		SAUVIGNON BLANC Domaine La Croix Belle – Languedoc, France		SYRAH Nudo – Jumilla, Spain	
RIESLING Anakena – Rapel Valley, Chile		PETIT CHABLIS (CHARDONNAY) Louis Robin – Burgundy, France		PINOT NOIR Anakena ONA – Cachapoal Valley, Chile	
		ROUND THE WORLD REDS	3.95	FIRST CLASS TRAVEL	4.95
		CABERNET / MERLOT Parrotfish – South Africa		PROSECCO BRUT N.V. Estate Bixio – Verona, Italy	
		SYRAH / GRENACHE (Champ du Coq) Domaine La Croix Belle – Languedoc, France		PETIT CHABLIS (CHARDONNAY) Louis Robin – Burgundy, France	
		SHIRAZ Waterstone Bridge – Victoria, Australia		PINOT NOIR Anakena ONA – Cachapoal Valley, Chile	



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