

WINES

Choose the perfect accompaniment to your meal from our wine selection. Looking for something a little different? Then enjoy one of our specially selected award winning wines from our Wine Club. Each wine has been chosen either for its innovation, international accolades or just because it's a fantastic bottle of wine.

CHAMPAGNE AND SPARKLING WINES

301 Prosecco Rocco Superiore di Conegliano, e Valdobbiadene, Italy
Bottle 32.95

302 Prosecco Sant' Orsola, Italy
125ml 5.00 Bottle 25.95

303 Rondel Brut, Cava, Spain
Bottle 24.95

304 G.H. Mumm Cordon Rouge Brut NV, Champagne, France
Bottle 49.95

305 Bouché Père et Fils Cuvée Réservee Brut NV, Champagne, France
Bottle 42.95

LIGHT AND CRISP WHITES

306 Chardonnay, The Gourmet, South Australia
175ml 5.10 250ml 7.20 Bottle 20.45

307 Airén Ayrum Blanco Albalí, Valdepeñas, Spain
Bottle 18.95

308 Chenin Blanc, Cape 1652, Western Cape, South Africa
Bottle 20.95

RIPE AND FRUITY WHITES

309 Chenin Blanc - Sauvignon Blanc - Viognier,
Flagstone Noon Gun Western Cape, South Africa
Bottle 23.25

310 Sauvignon Blanc, Altoritas, Central Valley, Chile
175ml 5.10 250ml 7.20 Bottle 20.45

311 Sauvignon Blanc, Vavasour,
Awatere Valley, New Zealand
Bottle 27.95



DRY AND DELICATE WHITES

312 Chablis, Domaine Gilbert Picq et Fils, France
Bottle 29.95



313 Pinot Grigio, Corte Vigna delle Venezie, Italy
175ml 5.60 250ml 7.90 Bottle 22.50

REFRESHING ROSÉS

314 Pinot Grigio Rosé, Corte Vigna delle Venezie, Italy
175ml 5.70 250ml 8.15 Bottle 22.95

315 Zinfandel, Whispering Hills White, California, USA
Bottle 20.95



The Wine Club wines have been specially selected for our guests to showcase the best wines for the price from across the world. We hope you enjoy discovering them as much as we did!

LIGHT AND SPICY REDS

316 Rioja Tinto, Faustino VII, Spain
175ml 6.45 250ml 9.00 Bottle 25.75

317 Cabernet Sauvignon, D'Vine, Italy
Bottle 18.95

RIPE AND JUICY REDS

318 Pinot Noir, Rare Vineyards, Vin de France
Bottle 23.50

319 Merlot, Los Romeros, Central Valley, Chile
175ml 4.95 250ml 7.00 Bottle 19.95

320 Pinot Noir, Rully Rouge, Château de Rully,
Domaine Rodet, France
Bottle 29.95



RICH AND SILKY SMOOTH REDS

321 Malbec, Callia, San Juan, Argentina
Bottle 24.25

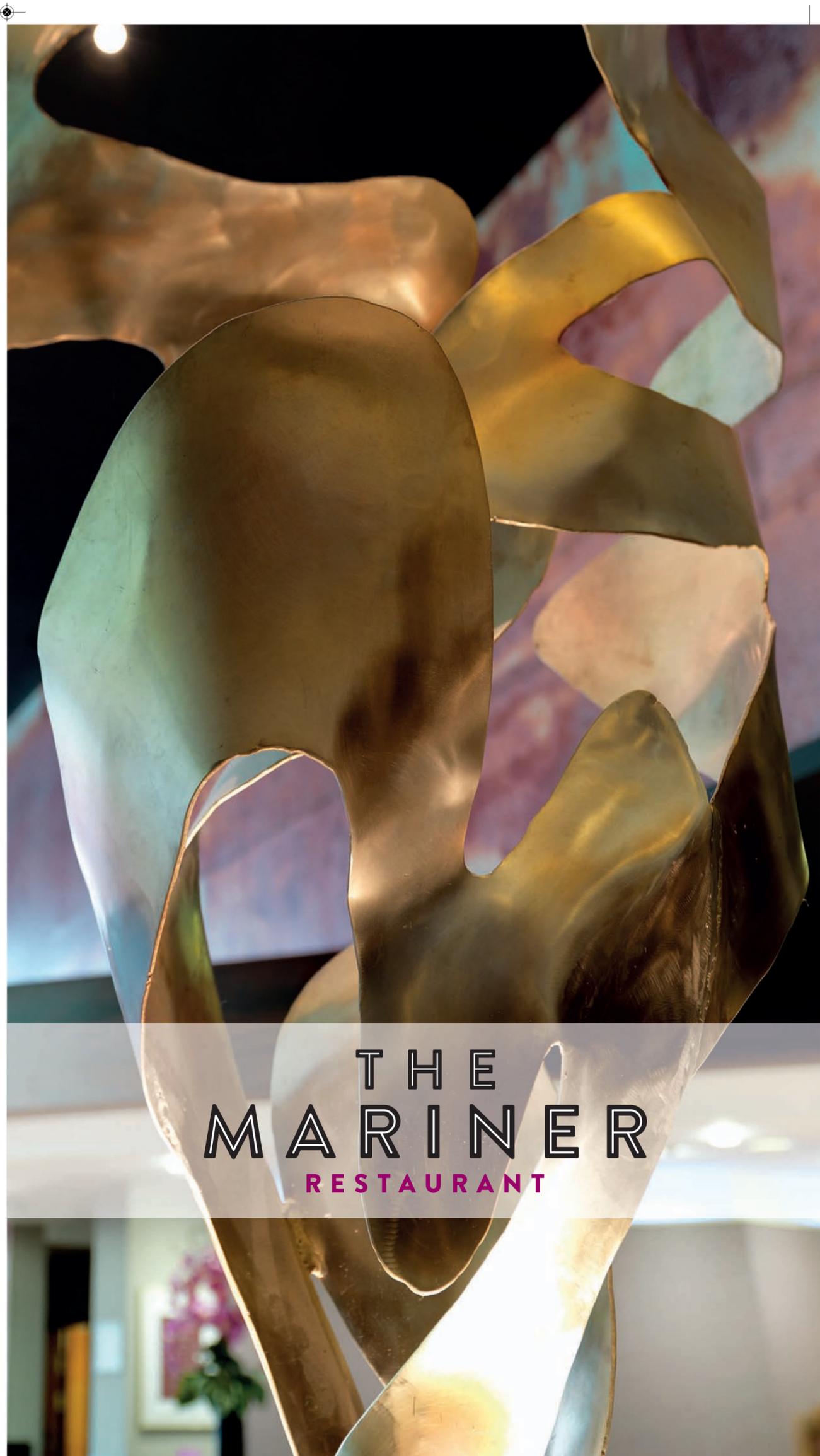
322 Shiraz-Cabernet, Hardys The Riddle, SE Australia
175ml 5.60 250ml 7.90 Bottle 22.45

323 Malbec, Salentein Reserve, Valle de Uco,
Mendoza, Argentina
Bottle 28.95



THE
MARINER
RESTAURANT

We also offer a smaller measure of wine by the glass (125ml) please ask your server for details of the wines available and applicable prices. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an ABV content of between 9% and 15%. All prices include VAT at the current rate.



SOMETHING TO START

A bowl of mixed Sapori olives and feta cheese	3.45
A selection of freshly baked warm bread including, French white, mixed cereal and Mediterranean served with basil oil and balsamic vinaigrette	3.75
<i>With Sapori olives, feta cheese and sun blushed tomatoes</i>	5.65
Rustic tomato and pancetta soup with warm Mediterranean bread	5.75
Chef's homemade soup with freshly baked warm bread	5.55
Tomato, red onion, garlic and basil bruschetta on Mediterranean bread with mozzarella, rocket and basil oil	5.75
Prawn and crayfish cocktail served with rustic brown bread and butter	7.45
Country pâté served with apple and cider chutney and toasted bloomer bread	6.25
King prawns and chorizo sausage oven baked in a chilli, garlic and lemon butter served with warm crusty bread	7.65
Parma ham, avocado and sun blushed tomato salad with rocket, shaved Parmesan and basil oil	6.75
Crispy, hot melt in your mouth breaded French Brie with cranberry relish	5.95

GRILLS

All steaks in our restaurant are Scottish sourced and dry aged for 28 days by our butcher ensuring flavour and succulence. Our steaks are chargrilled to your liking and served with a roast field mushroom, grilled tomato and traditional chips.

Prime chargrilled Scottish Rump steak 8oz (225g) A firm, juicy bite with a great meaty flavour	17.25
Prime chargrilled Scottish Sirloin steak 8oz (225g) Flavourful with a hearty taste and juicy tenderness	19.95
Prime chargrilled Scottish Rib eye steak 10oz (280g) The steak for the true meat connoisseur	21.95

Alternatively, enjoy your steak simply served with a superfood salad with honey and mustard dressing

MIXED GRILL

Beef fillet medallion, gammon steak, half a chicken breast, black pudding, Cumberland sausage and pork sausage with a roast field mushroom, grilled tomato, fried egg and traditional chips

Chargrilled piri piri or plain grilled chicken breast
Served with a roast field mushroom, grilled tomato and traditional chips

You may have your steak served plain or with your choice of:

<i>Green peppercorn sauce</i>	2.75
<i>Diane sauce</i>	2.75
<i>Whisky sauce</i>	2.75
<i>Garlic and parsley butter</i>	1.50

Choose chunky chips instead of traditional chips for just 75p

SALADS

CAESAR SALAD – Little gem lettuce, crunchy cheese and garlic croutons, creamy Caesar dressing and shaved Parmesan

With a hot chargrilled piri piri or plain chicken breast

SUPERFOOD SALAD – Little gem lettuce, rocket leaves, avocado, tomatoes, cucumber, red onion, roast peppers, feta cheese, sun blushed tomatoes, sugar snap peas and pumpkin seeds with a choice of dressings – Balsamic vinaigrette or honey and mustard

With a hot chargrilled piri piri or plain chicken breast
With a hot grilled Scottish salmon fillet

Asparagus, leek and pea risotto, rocket leaves, shaved Parmesan and basil oil

With a hot chargrilled chicken breast
With a hot grilled Scottish salmon fillet

LARGER PLATES

Teriyaki salmon fillet, stir fried noodles with sugar snap peas, sweet peppers, spring onions, chilli, soy and ginger	15.95
Chicken Kiev, Caesar salad and traditional chips	15.45
Slow-roasted pork belly with bacon and leek mash, thyme roasted carrots and apple gravy	15.95
Roast cumin spiced lamb rump served with sugar snap peas and chilli and coriander sweet potato	16.95
Wild mushroom and pumpkin filled pasta parcels, tomato and basil sauce topped with rocket leaves, dressed with basil oil and shaved Parmesan	12.45
Chicken breast cooked in a roasting bag for optimum succulence with new potatoes, lemon, garlic and thyme served with tender stem broccoli	14.95
Our best seller – Hand battered cod and traditional chips served with garden peas and tartare sauce	13.95

Choose chunky chips instead of traditional chips for just 75p

SIDES

Beer battered onion rings	3.25
Traditional chips	3.25
Chunky chips	3.50
Garlic bread	3.25
Garlic bread with cheese	3.75
Superfood salad, little gem lettuce, rocket leaves, avocado, tomatoes, cucumber, red onion, roast peppers, feta cheese, sun blushed tomatoes, sugar snap peas and pumpkin seeds with honey and mustard dressing	3.50
Tender stem broccoli, leeks and asparagus spears	3.25

DESERTS

Strawberry and raspberry Eton mess sundae	5.95
Raspberry crème brûlée	5.25
Sticky toffee pudding served with vanilla pod ice cream, pouring cream or custard	5.95
Warm chocolate brownie served with vanilla pod ice cream, pouring cream or custard	5.75
Salted caramel and chocolate torte with caramel ice cream	5.95
Three scoops of luxury Scottish ice cream or sorbet	5.25
<i>Choose from vanilla pod, strawberries and cream, Belgian chocolate truffle, caramel or lemon sorbet</i>	
Fresh fruit plate of pineapple, melon, orange, grapes and strawberries with natural yoghurt and raspberry coulis dip	5.75
Arran mature Cheddar, French Brie and Dolcelatte with celery, grapes, biscuits and apple and cider chutney	7.65

A variety of vegetarian and gluten free options are available on this menu. Please ask your server for details. Guests on a dinner inclusive package can choose up to a value of £23 per person. A supplement will be charged to your bill for values in excess. When ordering please let us know if you have any food allergies. All prices are inclusive of VAT at the current rate. All items are subject to availability and all weights are an approximate uncooked weight.

TWO DINE FOR £34.99 WITH A GLASS OF WINE!

Choose a starter and a main course each from the menu below and both receive a 175ml glass of house red, white or rosé wine.

STARTERS

King prawns in garlic and parsley butter served on rocket leaves and toasted bloomer bread

Country pâté served with apple and cider chutney and toasted bloomer bread

Chef's homemade soup with freshly baked warm bread
Tomato, red onion, garlic and basil bruschetta on Mediterranean bread with mozzarella, rocket and basil oil

MAINS

Chicken breast cooked in a roasting bag for optimum succulence with new potatoes, lemon, garlic and thyme served with tender stem broccoli

Breaded pork escalope stuffed with Swiss cheese and baked ham served with crispy fried herb potatoes and a side of Caesar salad

OUR BEST SELLER - Hand battered cod and traditional chips served with garden peas and tartare sauce

Chargrilled Scottish sourced rump steak 8oz (225g) dry aged for 28 days, cooked to your liking and served with a roast field mushroom, grilled tomato and traditional chips 4.00 Supplement

Wild mushroom and pumpkin filled pasta parcels, tomato and basil sauce topped with rocket leaves, dressed with basil oil and shaved Parmesan

The two dine menu is an offer that cannot be used in conjunction with any other offers or discounts. This offer is not available as part of a dinner inclusive package.