

Two Course Special

2 Courses for £13.95 | 3 Courses for £18.95
Served 12pm-7pm, Monday - Friday
12pm-3pm on Saturday

STARTERS

Fresh Soup of the Day
Served with Bread & Butter

Chicken Liver & Brandy Pâté
With Mini Arran Oatcakes

River Inn Ham Croquettes
Over Gorgonzola Glacage

Classic Prawn Cocktail
Served with Granary Bread

Crispy Potato Skins
Topped with Chillies, Cheese and Bacon

Breaded Butterfly King Prawns
With Sweet Chilli Sauce

Smoked Chicken & Ayrshire Ham Terrine
With Potato, Spring Onion & Garlic Mayonnaise Salad

MAINS

Breaded Whole Tail Scampi
Served with Hand-Cut Chips and Tartare Sauce

River Inn Steak & Ale Pie
Served with Seasonal Vegetables and Mashed Potato

Breaded Angel Haddock
Hand-Cut chips, Garden Peas and Tartare Sauce

Smoked Finnan Haddock (£1 Supp)
Leek Cream Sauce, Mashed Potatoes and
Gratinated Truckle Cheddar

River Inn Lasagne
Chef's Homemade Beef Lasagne served with Garlic Bread

Thai Red Chicken Curry
Served with Infused Rice and Mango Chutney

Vegetable Thai Red Curry (vv)
Fresh Market Vegetables, Lemongrass, fresh Chilli,
Ginger and Garlic. Served with Infused Rice

Spinach Ricotta Tortellini (v)
Tortellini Pasta with Fresh Spinach and Ricotta Cheese, cooked in
your choice of White Wine Garlic Sauce or a Tomato Sugo Sauce

DESSERTS

Please choose any Dessert from our fantastic Dessert Menu

Light Lunches

Served Monday - Saturday
12pm-3pm

Speciality Panini | £9.95
Served with Hand-Cut Chips and Salad

Sandwiches & Toasted Sandwiches | £6.50
Served with Salad and Tortilla Chips

Soup & Sandwich Combo | £8.95
Soup of the Day and Freshly Prepared Sandwich

Olive Oil Baked Potato | £7.50
Deep Filled Baked Potato with a filling of your choice

Fillings:

Tuna Mayonnaise, Cheese & Tomato,
Coronation Chicken, Prawn Marie Rose,
Ayrshire Ham & Tomato, Egg Mayonnaise,
Roast Beef & Horseradish, Brie & Red Onion,
Peppered Beef Strips

Sunday Carvery

2 Courses for £16.95 | 3 Courses for £21.95
Served Sundays, 12pm-8pm

STARTERS

Scotch Broth served with Fresh Bread & Butter,
Breaded King Prawns with Sweet Chilli Sauce,
Crispy Rooster Potato Skins served with Dips,
Prawn Cocktail served with Brown Bread,
Breaded Mushrooms with Garlic Mayonnaise,
Chicken & Goose Liver Pâté with Mini Oatcakes,
Smoked Chicken & Ayrshire Ham Terrine
Insalata Di Mare

MAINS

Oven Roasted Scotch Sirloin of Beef,
Sliced Turkey off the Bone,
Freshly Glazed Ham,
Specials of the Day,

Please help yourself to Chef's selection of Vegetables, Roast
Potatoes, Yorkshire Puddings, Cauliflower Cheese and House
Gravy

DESSERTS

Please help yourself to one of the Freshly Made Desserts from
Chef's Dessert Trolley