

THE RABBIT

RESTAURANT AT MARINE TROON

NIBBLES

Green Olives 3.50 ve, gf, df | Locally Baked Focaccia from Nature Bakery, Hummus 4.00 ve, df

STARTERS

Ayrshire "Leek and Tattie" Soup, Crispy Onions, Local Sourdough Bread 7.00 v, dfa, gfa

Burrata, Charred Peppers, Onion and Aubergine, Pesto Crisp Bread 12.50 v, gfa

West Coast Mussels, Tomato, Saffron and Fennel Sauce, Sourdough 12.00 gfa, df

Smoked Salmon Terrine, Piccalilli, Toasted Brioche, Pickled Cockles 10.50 gfa

Pan Seared Ayrshire Scallops, Green Gazpacho, Chorizo and Red Pepper Puree, Pistachio 15.00 dfa

Smoked Duck Breast, Romanesco Cauliflower, Fennel and Hazelnuts 12.00 df, gf

MAINS

Cumin Spiced West Coast Sea Bass Fillets, Spiced Crushed Potatoes, Cauliflower Tempura, Red Onion Puree, Mint Crème Fraiche 24.00 gfa, dfa

Lemon Thyme Roasted Chicken Supreme, Chorizo, Broad Bean and Lemon Risotto, Parmesan Crumb 18.00 gfa, dfa

Pan Seared Peppered Monkfish, Pea and Mango Rice Balls, Toasted Sesame Korean Sauce, Pak Choi 24.00

Seared Highland Venison Fillet, Truffle Pomme Anna, Balsamic Mixed Beets, Cavalernero, Cranberry Jus 28.00 gf, dfa

Chestnut Mushroom, Lemon and Mint Tagliatelle, Truffle Cream, Crumbled Feta 15.00 gfa

GRILL

28 Day Hung Ayrshire Beef

Ribeye Steak 9oz 38.00 gf, dfa

Fillet Steak 8oz 42.00 gf, dfa

Served with a Choice of Sauce and Watercress

Peppercorn Sauce gf | Chimichurri Dressing gf, df | Steak Butter gf

SIDES

Tenderstem Broccoli, Hazelnuts 6.00 gf, dfa | Chantenay Carrots, Sumac Yoghurt Dressing 5.00 gf, dfa

Fries 4.00 df | Heritage Potatoes, Smoked Butter 5.00 gf, dfa | Green Salad 4.00 gf, df

DESSERT

Slice of Classic Lemon Tart with Raspberry Sorbet 8.00 v

Arran Gold Cheesecake, Honeycomb 7.00

Chocolate and Caramel Delice, Salted Caramel Ice Cream 7.50 v

Sticky Toffee Pudding, Butterscotch Sauce, Ayrshire Vanilla Ice Cream 7.50 v

Local Cheese Selection, Mini Oaties, Quince, Grapes and Celery 7.00/13.00 v, gfa

Selection of Woodey's Ayrshire Produced Ice Creams and Sorbets 7.00 gf