

# THE SEAL

BAR AT MARINE TROON

## ALL-DAY DINING

### LIGHT BITES

SOURDOUGH BREAD & SALTED BUTTER 4

CURED LOCAL CHARCUTERIE, PICKLES & BREAD 12

SCOTTISH CHEESES, ONION CHUTNEY & CRACKERS 12

HAGGIS BON BONS, ARRAN MUSTARD 5  
*Vegetarian option also available.*

CHICKEN LIVER PARFAIT, ORANGE TARRAGON & BRIOCHE 9

BUTTERNUT SQUASH SOUP, SAGE, CHESTNUT & CROUTONS 8

CLUB SANDWICH WITH CHICKEN, BACON, LETTUCE, TOMATO 13

### MAINS

BUFFALO BURRATA, BLOOD ORANGE, HAZELNUTS & WHITE BALSAMIC 12  
*Vegetarian option also available.*

GREEN SALAD, ONION DRESSING 12  
ADD GRILLED CHICKEN, SOY GLAZED SALMON OR GRILLED HALLOUMI +6

BEER BATTERED HADDOCK, CHIPS, MUSHY PEAS, TARTARE & CURRY SAUCE 15

VEGAN BURGER, HOUSE RELISH, PICKLES & FRIES 15

TROON CHEESEBURGER, MONTEREY JACK CHEESE, PICKLES & FRIES 15

### SWEETS

OAT, RYE & AGAVE GRANOLA, LOW FAT YOGHURT, FRUIT COMPOTE 7

CHOPPED RAW FRUIT SALAD, LIME ZEST & BLUEBERRIES 7

BLACK FORREST TRIFLE, KIRSCH CHERRIES 7

HOT CHOCOLATE FONDANT, CLOTTED CREAM ICE CREAM 7

STICKY TOFFEE PUDDING, BUTTERSCOTCH, VANILLA ICE CREAM 7

HOUSE-MADE BISCUITS 3.5 | CAKE OF THE DAY 4.5 | FRESHLY BAKED SCONES, CLOTTED CREAM & JAM 6

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 10% will be added to your bill.

# HAGGIS

Our haggis is sourced from Macsween, a third-generation family butchers based in Edinburgh. Their award-winning haggis is still handmade in small batches using a recipe dating back to the 1950's - a blend of lamb, beef, oats, onions & spices.

Ancient hunters around the world made haggis as a method to use as much of the animal as possible, but it was Robert Burns' poem "Address to a Haggis", written in 1787, that memorialised the dish in Scottish folklore.

# ISLE OF MULL CHEDDAR

The Reade family first began producing milk from their Sgriob-Ruadh farm on the Isle of Mull in 1979 before they transitioned into cheese making in 2000. The award-winning cheese is made with unpasteurised milk from cows fed on grass & whisky grains from the nearby Tobermory Distillery. The farm produces 100% of the heat & electricity it uses, making it one of the most sustainable farms in the UK, and is the only remaining dairy farm on the island.



ISLE OF MULL CHEDDAR



KATY RODGER'S ARTISAN DAIRY



HENDERSONS BUTCHERS



BLACKETYSIDE FARM SHOP

ANSTRUTHER LOBSTER



DUNLOP DAIRY



ST. BRIDES POULTRY



WOODROSE VENISON



MARINE TROON



CAIRNHILL FARM PORK & BEEF



RUSACKS ST ANDREWS



MARINE NORTH BERWICK



MACSWEEN HAGGIS