

THE RABBIT

RESTAURANT AT MARINE TROON

A LA CARTE

TO START

SOURDOUGH BREAD & SALTED BUTTER 4

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

BUTTERNUT SQUASH SOUP, SAGE
CHESTNUT & CROUTONS 8

BURRATA, BLOOD ORANGE, HAZELNUTS
& WHITE BALSAMIC 9
Vegan option also available.

CHICKEN LIVER PARFAIT, ORANGE, TARRAGON
& BRIOCHE 9

SCOTTISH MUSSELS, JALAPENO, GARLIC,
CREAM & CIDER 10

SMOKED SALMON RILLETTE, APPLE, DILL,
CAPER & CUCUMBER 11

SPECIALS

*We offer a range of special dishes
and plates to share based on the
catch of the day and what's in season.*

*Please ask your server for
more information.*

SIDES

SKIN ON FRIES 4

CULTURED BUTTER MASH 5

WILTED KALE, OLIVE OIL DRESSING 5

FINE GREEN BEANS & CONFIT SHALLOT 5

GREEN SALAD, ORKNEY HONEY
& MUSTARD DRESSING 5

MAINS

ARRAN CHEDDAR SOUFFLE, GRAINED MUSTARD &
PARMESAN SAUCE, WILTED LEEKS & GREEN SALAD 14

CELERIAC, ONION & ANSTER CHEDDAR PIE,
BITTER LEAF SALAD 18

VEGAN BURGER, HOUSE RELISH, PICKLES & FRIES 15

TROON CHEESEBURGER,
MONTEREY JACK CHEESE, PICKLES & FRIES 15

LAMB SHOULDER SHEPHERD'S PIE, FRIED SPINACH
& SALSA VERDE 18

PORK CHOP, HERITAGE KALE, BURNT PEAR
& GREEN PEPPERCORN SAUCE 20

255G SCOTCH RIB EYE, CAFÉ DE PARIS BEARNAISE
& WATERCRESS 36

650G RIBEYE ON THE BONE TO SHARE,
CAFÉ DE PARIS BEARNAISE & WATERCRESS 78

PETERHEAD HAKE, SEAWEED & DILL BUTTER SAUCE,
KALE & POMME ANNA 20

PETERHEAD PLAICE, PARSLEY, LEMON & CAPERS 24

DESSERTS

GLENMORANGIE PANNA COTTA, PISTACHIO
& MACERATED CHERRIES 7

HOT CHOCOLATE FONDANT,
CLOTTED CREAM ICE CREAM 7

STICKY TOFFEE PUDDING, BUTTERSCOTCH,
VANILLA ICE CREAM 7

SCOTTISH CHEESES, ONION CHUTNEY
& CRACKERS 12

ICE CREAM & SORBETS 5

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's 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 Sgrìob-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.



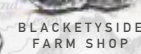
ISLE OF MULL
CHEDDAR



KATY RODGER'S
ARTISAN DAIRY



HENDERSONS
BUTCHERS



BLACKETYSIDE
FARM SHOP



ANSTRUTHER
LOBSTER



MARINE
NORTH BERWICK



MACSWEEN HAGGIS



DUNLOP DAIRY



ST. BRIDES
POULTRY



WOODROSE
VENISON



MARINE
TROON



CAIRNHILL FARM
PORK & BEEF