

NIBBLES AND APPETISERS

SICILIAN GREEN OLIVES (V) ●	4.25
TEAR AND SHARE BREAD with extra virgin olive oil and aged balsamic	4.95
TORTILLA CHIPS AND DIPS with salsa, guacamole melting cheese, jalapeños and sour cream dips	6.50
SMALL PLATES AND STARTERS	
TRADITIONAL SMOKED HADDIE CULLEN SKINK ● with locally baked bloomer	7.25
SALT AND CHILLI BATTERED CHICKEN ● with sriracha dipping sauce and balsamic dressed leaves	7.25
WATERMELON, FETA AND BLACK OLIVE (V) ●● with orange syrup dressing	7.25
NORTH ATLANTIC PRAWN COCKTAIL ● bound in our classic marie rose sauce with buttered brown bread	8.25
MIXED VEGETABLE PAKORA (V) with spiced onions and mint yoghurt	6.95
SHREDDED DUCK SPRING ROLLS with hoi sin sauce	7.50
SOUP OF THE DAY (V) ●● with locally baked bloomer	5.50
SMOKED HADDOCK FISHCAKE ● with lemon aioli and house dressed salad	7.50
CHEFS CHICKEN LIVER PARFAIT ● garlic focaccia and caramelised cranberry and red onion compote	7.25
WEST COAST SCALLOPS ● with local Robertson's black pudding, garden pea purée and smoked bacon crumb	9.25
ASIAN VEGETABLE PARCEL (V) with ponzo dressing	6.95

SHARING PLATES

COAST SHARER hot salt baked sliders, shredded duck parcel, vegetable pakora, salt and chilli chicken strips, piccalilli, spiced onions and spicy hot sauce	19.50
SEAFOOD SHARER ● smoked salmon, tempura king prawn, smoked haddie fishcakes, cullen skink, piccalilli, lemon aioli and bloomer bread	19.95

MAINS

TREACLE CURED SHIN OF BEEF AND FILLET MEDALLION ●	18.95
with thyme roasted fondant, Yorkshire pudding, confit carrot, buttered greens and a red wine and rosemary jus	
SEAFOOD PLATTER ●	19.95
charred salmon fillet, tempura king prawns and scallops served with broccoli and samphire, lemon butter sauce and herb glazed new potatoes	
SALT AND CHILLI BATTERED CHICKEN ●	14.95
with fragrant basmati rice and Frank's hot sauce	
SIZZLING CAJUN FAJITAS ●	13.50/15.75/16.50
	vegetable/chicken/steak
soft flour tortillas, peppers and onions, grated cheese, salsa and guacamole (v option)	
SEARED SALMON CASSOULET ●	15.95
with chorizo and butter beans	
FRENCH TRIM CHICKEN AND HAGGIS	15.95
with fondant potato, confit carrot, buttered greens and peppercorn cream	
COAST FISH AND CHIPS ●	14.95
with mushy peas, tartare and lemon (Choose: breaded battered)	
STIR FRY SELECTION ●	13.50/14.95/15.50
	vegetable/chicken/beef
with udon noodles, pak choi, garlic, shiitake mushrooms, soy and spicy ponzo sauce (v option)	
BUTTER CHICKEN CURRY ●	15.95
with wild basmati rice, homemade flatbreads, mango chutney and cucumber raita	
MOROCCAN SPICED VEGETABLE CREPE ●	13.50
with fries and house dressed leaves	
SOBA NOODLES ●●	12.95
stir fried with scallions, pak choi, red capsicum, sesame and peanuts. Served with garlic and charred naan bread	

SIDES

FRENCH FRIES ●●	from 3.40
plain, chilli, parmesan, garlic salt or cajun	
COAST DIRTY LOADED FRIES ●	4.95
with cheese smoked bacon and BBQ glaze	
TOASTED GARLIC CIABATTA ●	3.75
SPICED BATTERED ONION RINGS ●●	3.50
SMALL POT OF COLESLAW ●	1.95
CHEF'S GARDEN SALAD ●●	4.50
with garlic focaccia croutons and house dressing	
BREAD AND BUTTER ●	1.50

FROM THE CHARGRILL

The following options are served with mushrooms, tomatoes and onion rings with your choice of french fries, baby boiled potatoes or crisp salad

BUTTERFLIED CHICKEN ●	14.50
SCOTCH SIRLOIN - 8OZ ●	25.25
SCOTCH FILLET - 8OZ ●	29.75
'Surf 'n Turf' option - add garlic king prawns	5.95
add a sauce for the above dishes ●	2.75
mushroom and brandy mixed peppercorn mexican salsa	

HANGING SKEWERS

DUCK AND PINEAPPLE SKEWER ●	16.95
with a roasted cashew nuts and hoisin sauce served with udon noodles	
SEAFOOD SKEWER ●	19.95
with fragrant cous cous, lemon butter sauce and house dressed salad	

COAST BURGERS

COAST HOUSE BURGER	14.95
classic 100% Scottish beef burger in a toasted gourmet bun with baby gem, plum tomato, dill pickle, coleslaw, French fries and onion rings	
CRISPY BUTTERMILK CHICKEN BURGER ●	14.95
in a toasted gourmet bun with honey and sriracha sauce, crisp gem, tomato, coleslaw, French fries and onion rings	
SWEET POTATO AND BLACK BEAN BURGER ●●	14.25
in a toasted gourmet bun with hot sauce, crisp gem, tomato, coleslaw, French fries and onion rings	
BURGER ADD ONS	
cheese 1.00 bacon 1.50 haggis fritter 1.50 black pudding fritter 1.50 fried egg 1.50	

SALADS

HOT-SMOKED SALMON AND KING PRAWN ●	14.95
with a tangy lime, chilli and coriander dressing	
CHARRED CHICKEN CAESAR ●	14.50
in our creamy garlic dressing with crisp cos lettuce, parmesan and croutons. Served with or without anchovies	
CRISPY CONFIT DUCK LEG ●	15.25
with watermelon, toasted cashew nuts, baby gem, cucumber and spring onion in our hoisin dressing	
COUS COUS, CHICKPEA AND BLACK OLIVE ●●	13.50
with chopped cucumber, cherry tomato, red pepper, red onion and parsley. Drizzled with olive oil and balsamic	
SEARED TUNA NICOISE ●	16.25
with fine french beans, new potatoes, tomatoes, red onion, olives, gem lettuce and boiled egg. Drizzled with Coast dressing	

WHITE WINE

	175ml	750ml
FRESH, CRISP, DELICATE		
PARDINA / CHARDONNAY Vina Arroba, Spain <i>Vibrant and zesty with hints of apples, pears and tropical fruit</i>	5.40	21.30
PINOT GRIGIO Il Caggio - Veneto, Italy <i>A fresh Pinot Grigio with rare depth and elegance</i>	6.45	25.15
SAUVIGNON BLANC Tierra del Rey – Chile <i>Zippy, citrus fresh. A mouth-watering wine</i>	6.00	23.60
PECORINO Cantina Ripa Teatina Arenile - Abruzzo, Italy <i>Exotic fruit on the nose, very fresh and clean.</i>		31.95
CRISP, MINERAL, EARTHY		
ALBARIÑO Bago Amarelo - Rias Baixas, Spain <i>The new Chablis? Dry and steely, but with excellent ripeness of fruit.</i>		31.70
MACON VILLAGES BLANC (CHARDONNAY) Marie Louise Parisot - Burgundy, France <i>Crisp and elegant with a lovely streak of minerality</i>		37.30
AROMATIC, JUICY, FRUITY, RIPE		
CHARDONNAY Dry River – Australia <i>Bursting with tropical fruit, citrus and floral aromas</i>	6.35	24.80
CHARDONNAY (DROVER'S HUT) Nugan Estate - NSW, Australia <i>A bright palate of stone fruit, citrus and lightly toasted oak, balanced with a crisp acidity.</i>		39.00
SAUVIGNON BLANC Mirror Lake – Marlborough, New Zealand <i>A wine of instant appeal with a refreshing acidity</i>		30.60
VIOGNIER RESERVE Barton & Guestier – Languedoc, France <i>Superb food wine. Fresh on the palate, with considerable heft</i>	7.00	28.90
CHARDONNAY McManis – California, USA <i>A buttery, creamy texture, framing tart flavours of pineapples, peaches and vanilla oak</i>		38.10
CHENIN BLANC Rickety Bridge - Franschhoek, South Africa <i>A rich palate of citrus fruit and spice with a long finish.</i>		33.95
RESERVE SELECTION		
SANCERRE Les Doigts d'Or de Dolly Sancerre - Loire Valley, France <i>Gooseberry and citrus fruits developing into crisp, dry and refreshing flavours on the palate.</i>	48.85	
GAVI (Cortese) Piercarlo Bergaglio - Piedmont, Italy <i>Notes of white peach and fresh minerality, with a tangy lime finish.</i>		42.00

RED WINE

	175ml	750ml
SPICY AND WARMING		
CABERNET / MERLOT Dudley's Stone – Western Cape, South Africa <i>Intense aromas of fruit and spice</i>	5.65	22.40
PINOT NOIR RESERVA Vistamar - Casablanca Valley, Chile <i>Aromas of fresh raspberries and cherries, intertwined with notes of caramel and chocolate.</i>		30.05
RIOJA CRIANZA El Meson Rioja - Rioja, Spain <i>A more elegant and subtle Rioja with a lighter touch of oak than the current fashion</i>		31.80
SHIRAZ Dry River – Australia <i>Supple, juicy, classic Australian Shiraz</i>	6.35	24.95
RICH AND INTENSE		
CABERNET SAUVIGNON/SYRAH (Gran Reserva) Vistamar - Maipo Valley, Chile <i>Full, well balanced and persistent with hints of plum and elegant oak.</i>		36.85
MALBEC (Limited Edition) Pascual Toso - Mendoza, Argentina <i>Pure, glossy, rich and full.</i>		36.65
PINOTAGE PREMIER Simonsvlei - Paarl, South Africa <i>Juicy notes of berries and plums with a touch of mocha.</i>	6.95	28.85
SHIRAZ Ferngrove, Frankland River, Australia <i>Stylistically between the savoury Rhone and Oz fruitfulness. Ripe fruit and spice.</i>		33.35
SMOOTH AND FRUITY		
CHIANTI Il Caggio Chianti – Tuscany, Italy <i>A lovely, youthful style of Chianti that displays fresh cherry and strawberry fruit</i>		27.80
MERLOT McManis - California, USA <i>A fruit forward wine with a soft, velvety finish</i>		38.10
MERLOT Tierra Del Rey - Central Valley, Chile <i>A great little guzzling merlot. Ripe red fruits and plum jam</i>	6.00	23.70
MONTEPULCIANO D'ABRUZZO Sensi Collezione – Venice, Italy <i>Warming and smooth with aromas of violets and spice</i>		29.15
TEMPRANILLO Vina Arroba, Spain <i>Gentle, ripe red berry aromas with a smooth finish</i>	5.35	21.30
RESERVE SELECTION		
CHÂTEAUNEUF-DU-PAPE Barton & Guestier - Rhone, France <i>Stunning depth and complexity of terroir infused fruit.</i>		55.60
RIOJA RESERVA El Meson Rioja - Rioja, Spain <i>A pure and versatile food wine with rich black fruit underpinned by subtle vanilla.</i>		41.95
LUSSAC SAINT ÉMILION VIELLES VIGNES Château des Landes - Bordeaux, France <i>Elegant, full and complex. A ripe, dense, silky Merlot.</i>		47.95

SPARKLING & CHAMPAGNE

	125ml	750ml
SPARKLING		
BOLLINGER Champagne N.V. <i>A rich full-bodied style of non-vintage</i>		87.95
BRUT N.V. Jacques Bardelot - Champagne, France <i>Mineral, fresh, elegant and very long on the palate.</i>		52.25
BRUT N.V. ROSE Jacques Bardelot - Champagne, France <i>Mineral, fresh, elegant and very long on the palate.</i>		61.95
DOM PERIGNON <i>Intensely floral, with perfumed jasmine that dominates the bouquet. Definitely the savoury side of Dom. Nothing remotely sweet or fat, though it's as intense as a Montrachet</i>		217.05
PROSECCO BRUT N.V. Il Caggio - Veneto, Italy <i>A fine mousse burst on the palate giving way to a fresh and fruity style.</i>	5.55	30.35
PROSECCO BRUT ROSE Il Caggio - Veneto, Italy <i>A fine mousse burst on the palate giving way to a fresh and fruity style.</i>		30.35
DESSERT WINE		
MOSCATEL Vistamar - Limari Valley, Chile <i>Stunningly fresh and delicious sweetie with delicate floral notes</i>	125ml 6.40	375ml 18.65
ROSÉ WINE		
PINOT GRIGIO ROSÉ Il Caggio - Veneto, Italy <i>Elegant, enticing and full of fruit.</i>	175ml	750ml 24.45
ZINFANDEL ROSÉ Wildwood, USA <i>Deliciously ripe with sweet strawberry and raspberry notes</i>	5.55	22.25

WINE FLIGHTS

A flight of wine is the perfect opportunity to compare, contrast and discover new favourites! Explore the world of wine from your table with 50ml each of three contrasting styles of wine side by side. Enjoy a flight as an aperitif or discover how each wine pairs with your meal. You can either select three or more wines from our wines by the glass selection or choose one of the selections below. (Prices shown are for 3 x 50ml glass tasters)

ROUND THE WORLD WHITES 6.00

CHARDONNAY Dry River – South Eastern Australia
PINOT GRIGIO Il Caggio - Veneto, Italy
VIOGNIER RESERVE Barton & Guestier – Languedoc, France

GRAPE WHITE DISCOVERY 5.70

PARDINA / CHARDONNAY Vina Arroba - Spain
PINOT GRIGIO Il Caggio - Veneto, Italy
SAUVIGNON BLANC Tierra Del Rey - Chile

ROUND THE WORLD REDS 6.00

MERLOT Tierra Del Rey - Chile
SHIRAZ Dry River - South Eastern Australia
PINOTAGE PREMIER Simonsvlei - Paarl, South Africa

GRAPE RED DISCOVERY 5.70

CABERNET / MERLOT Dudley's Stone - Western Cape, South Africa
MERLOT Tierra del Rey - Chile
TEMPRANILLO Vina Arroba - Spain

DESSERTS

BAKED ALASKA with Isle of Arran white chocolate ice cream	6.95
LEMON MERINGUE PIE with Isle of Arran traditional ice cream and lemon curd. Served hot or cold	6.95
SIMPSONS STICKY TOFFEE PUDDING with salted caramel sauce and Isle of Arran traditional ice cream	7.10
SELECTION OF ISLE OF ARRAN ICE CREAMS OR SORBETS ●●	
served with fresh fruit compote	
CHEESECAKE OF THE DAY with fresh whipped cream	6.95
OREO AND CHOCOLATE GANACHE with honeycomb, chantilly cream and seasonal fruits	7.95
SELECTION OF SCOTTISH CHEESES ●	
served with grapes, celery, fruit chutney and crackers	

SUNDAES

GAILES KNICKERBOCKER GLORY ●	
with fresh fruit, raspberry syrup, fresh whipped cream, Isle of Arran traditional ice cream, wafer and cherry	
SALTED CARAMEL WAFFLE	7.50
with fresh whipped cream and Isle of Arran fudge ice cream	
ETON MESS ●	
Sticky meringue, fresh berries, whipped cream, fruit coulis and Isle of Arran traditional ice cream	

GG's

COFFEE SHOP & SPORTS LOUNGE



Food available daily at
GG's Coffee Shop & Sports Lounge.
No booking necessary.

View menus online at gailshotel.com
or scan the QR code with your smart device.

COAST
RESTAURANT & BAR