

Fish

The oceans’ bounty arrives fresh at our doorstep from Scottish ports. Our chefs collaborate closely with local fishmongers to select the finest catches—monkfish, cod, and haddock. Each fish is carefully sourced through sustainable and responsible fishing practices, ensuring premium quality and the freshest flavours, delivering the true essence of the sea to your plate.

Dairy

Arran’s unique microclimate provides the perfect conditions for their happy cows to graze. Their naturally rich and creamy milk is then carefully churned in their small dairy beside Brodick Bay to create their distinctive dairy ice cream. Available in flavours such as vanilla, rhubarb, or caramel, each scoop captures the true taste of Arran’s craftsmanship. Meanwhile, Graham’s Dairy, based in Bridge of Allan, continues to produce exceptional dairy products, celebrated across Scotland for their dedication to quality and tradition.

British Asparagus

British asparagus thrives in fertile soils and a mild climate, producing vibrant green spears with a sweet, earthy flavour. Hand-harvested at its peak, this seasonal gem embodies freshness and the dedication of local farmers. Perfect for simple or creative dishes, it’s a true taste of British heritage.



Sunday Carvery

Last Sunday of the Month  
12.00 p.m. - 3.00 p.m.

2 Courses	Adult	£24.95	Kids	£13.95
3 Courses	Adult	£32.95	Kids	£18.95

Sustainability

“ Our dedication to sustainability extends beyond the menu. We’re always exploring new ways to nurture our planet and inspire our guests. “

Jamie Havelock  
Head Chef

starters

Soup of the Day V  
served with crusty bread £4.95

Haggis Bon Bons  
whisky and mustard aioli £6.95

Grilled Asparagus V  
crispy hens egg, wild garlic and white bean hummus, black truffle £7.95

Orange, Thyme & Spice Chicken Wings  
yoghurt citrus dip £7.95

Fried Dairy Cow Cheese Curds V  
with hot honey £7.95

King Prawn Cocktail  
chopped avocado, sriracha mayonnaise £9.95

main

Woodbank Fish & Chips  
haddock, tartare sauce, lemon, chunky chips, mushy peas £16.95

Seared Lamb Rump  
sweet potato purée, grilled broccoli, green beans, braised red cabbage and red wine jus £22.95

Baked Cod  
crushed potatoes, chorizo, peas, broad beans, courgettes with herb butter £19.95

Three Cheese Macaroni V  
skin on fries, garlic sourdough £12.95

Roasted Chicken Breast  
celeriac and parmesan purée, glazed heritage carrots, thyme roast potatoes, slow braised onion and tarragon jus £17.95

Panko Crusted Monkfish Scampi  
tartare sauce, lemon, chunky chips, mushy peas £16.95

salads

Chicken Caesar Salad  
crisp lettuce, grilled chicken, croutons, boiled egg, shaved parmesan, creamy dressing £15.95

Seared Steak Salad  
crisp lettuce, cherry tomatoes, roasted courgettes, sourdough croutons and blue cheese £18.95

Mediterranean Couscous Salad Ve  
vegan feta, chickpeas, courgettes, aubergine £12.95

grill

Hand Pressed Beef Burger  
smoked cheddar, streaky bacon, skin on fries, chilli jam £14.95

7oz Fillet Steak  
confit onion, roasted cherry tomatoes, chunky chips, peppercorn sauce £29.95

10oz Sirloin Steak  
confit onion, roasted cherry tomatoes, chunky chips, peppercorn sauce £32.95

sides

£4.25 each

Thyme Roast Potatoes  
Chunky Chips or Fries  
Honey Glazed Carrot & Broccoli  
Mixed Leaf & Tomato Salad

desserts

Tonka Bean Crème Brulée  
shortbread £6.95

Sticky Toffee Pudding  
butterscotch sauce, Arran honeycomb ice cream £6.95

Rhubarb Tart  
macerated strawberries, Arran rhubarb and ginger ice cream £7.95

Farmhouse Cheeseboard  
Arran oaties, grapes and chutney £9.95

Dark Chocolate Espresso Mousse  
white chocolate dipped Viennese biscuits £7.95

Arran Dairies Ice Cream  
£1.95 per scoop

sunday brunch club

Join us **every Sunday** from 9.00 a.m. to 1.00 p.m. for a relaxing brunch experience. Indulge in a variety of brunch favourites alongside classic dishes we all love.

Please note: our Monthly Carvery takes place on the last Sunday of each month, and brunch will not be served on those dates.



Glenfiddich Whisky

Glenfiddich Distillery, nestled in the picturesque Speyside region of Scotland, stands as one of the last family-owned Scotch whisky distilleries. Founded in 1886 by William Grant, it lies in the Valley of the Deer, just half a mile north of Dufftown.

Glenfiddich 12 Year Old  
25ml Original £4

Glenfiddich 14 Year Old  
25ml Bourbon Cask £7

Glenfiddich 18 Year Old  
25ml Small Batch £12

Cocktails

The Laird’s Negroni  
House of Elrick Gin, Campari, Vermouth £7.95

Cloudy Bay  
Arbikie Harr Vodka, cloudy apple juice, soda and lime £8.95

Stormy Dark Matter  
Dark Matter Rum, ginger beer and lime £8.95

British Wines Hush Heath Estate

**Balfour Winery**, located on Hush Heath Estate, is a pioneer in English traditional method sparkling wines and cool-climate still wines. Their 200 acres of vineyards, carefully chosen and planted, express unique terroirs — some on Wealden clay soils within the estate itself, and others on greensand and chalk soils in Kent.

Balfour Luke’s Pinot Noir  
bottle £34

Balfour Nannette’s Rosé  
175ml £7    250ml £10    bottle £30

Balfour Skye’s Chardonnay  
175ml £7    250ml £10    bottle £30

Food allergy? Ask before you eat

Before you choose food or drink, please speak to a member of our team if you have an allergy or intolerance.

Our meals are made in a kitchen where allergens are present, so let us know and we’ll help you to make a choice.

Even if you have visited us before, please check again as our recipes and ingredients may have changed.

Please note, the written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice.





woodbankhotel.com

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