



## *Lunch Menu ...*

### *Starters*

Homemade Soup of the Day	3.75
Salad of Buffalo Mozzarella, Beef Tomato, Rocket and Red Chard drizzled with Pesto(v)	4.45
Tower of Haggis, Mashed Potato and Creamed Turnip with a Drambuie Cream	4.45
Chicken Liver Pate served with Caramelised Red Onions and Beetroot	4.95
Platter of Galia and Honeydew Melon with Seasonal Fruit Compote and Raspberry Sorbet(v)	4.75
Cocktail of North Atlantic Prawns, Marie Rose Sauce and Seasonal Leaves	5.50
Saut�d Tiger Prawns in a Chilli and Ginger Butter with Seasonal Leaves	6.95
Tempura Chicken Strips with a Sweet Chilli Dip	4.45
Baked Mushrooms with Shredded Leek in a light Garlic Cream topped with Mozzarella(v)	4.45

### *Main Courses*

Baked Fillet of Salmon drizzled with a Garlic and Caper Butter	9.25
Pan Fried Breast of Chicken with a Soft Peppercorn and Brandy Cream	8.95
Homemade Beef and Ale Pie with a light Puff Pastry.	8.95
Smoked Haddock, Salmon, Tiger Prawn and Potato Gratin topped with a Parmesan Crust	9.75
Beef Stroganoff Strips of Prime Beef saut�d with Mushrooms, Paprika, French Mustard and Brandy served with Basmati Rice.	11.95
Chestnuts Lasagne our own Recipe - Beef or Vegetarian, with Garlic Bread.	8.75
Homemade Burger, fully garnished and served with Fries (please allow 15 minutes)	7.75
- add Cheese or Bacon	8.25
Breaded Fillet of Haddock served with Homemade Tartare Sauce	8.75
Pan Fried Chicken Breast in a Red Thai Curry Sauce served with Basmati Rice	8.95
Boeuf Bourguignon - Braised Chunks of Beef, Button Mushrooms & Shallots in a Red Wine Sauce	10.50
Our own Macaroni Cheese topped with Roasted Red Cheddar served with Garlic Bread(v)	7.50
Risotto of Smoked Haddock, Mushroom and Leek bound in a White Wine Cream	8.75
Deep Fried Scampi with Homemade Tartare Sauce	8.50
Steak Baguette Strips of Prime Steak, Mushrooms and Onions in a Paprika Marinade, saut�d and served with a salad garnish and fries. (Please allow 15 minutes)	8.95
Mature 8oz Scotch Sirloin Steak Garni	17.95
Mature 8oz Scotch Fillet Steak Garni	20.95
both served with Tomato, Mushrooms, Onion Rings and Fries	
Why not add a sauce.....	
Soft Peppercorn and Brandy Cream	Garlic Butter
Wholegrain Mustard and Honey Cream	Red Wine Jus

### *Our own Fajitas* served with Sour Cream, Cheddar Cheese and Salsa ..

Vegetable 7.95 (v)	Chicken 8.95	Beef 11.95
--------------------	--------------	------------

### *Salads*

Salad of North Atlantic Prawns Marie Rose with Seasonal Leaves and Salads	10.25
Chicken Caesar Salad	
....A Bowl of Gem Lettuce, Spring Onion, Croutons and Fresh Parmesan bound with Chicken in a Caesar Dressing	9.95
Honey Roast Ham, Grated Cheddar and Fresh Pineapple with Seasonal Leaves and Salads	9.50
Salad of Roasted Goats Cheese, Beef Tomato and Fresh Basil with Pesto dressing on Seasonal Leaves	9.50

**Mozzarella glazed Crepes-**

Mushroom with shredded Leek in a Garlic Cream.(v)	6.25
King Prawn and Smoked Haddock and Salmon.	6.25

**Open Sandwiches and Wraps (served with Seasonal Leaves)**

Prawn Marie Rose	5.50	Cheddar Cheese and Coleslaw(v)	4.95
Smoked Salmon, Cream Cheese and Capers	5.50	Shredded Duck, Gem Lettuce and Plum Sauce	5.75
Buffalo Mozzarella and Beef Tomato(v)	4.95	Prosciutto Ham and Fresh Pineapple	5.25
Coronation Chicken	5.50		

(served together with a portion of fries or bowl of soup £1.50 supplement)

**Side Orders**

Garlic Bread - £1.95	Onion Rings £1.95
French Fries - £2.50	Mixed or Green Salad - £1.95
Fresh Vegetables or Potatoes - £1.95	Bread or Toast £1.50

**Desserts**

Belgian Chocolate and Baileys Parfait served with a Berry Compote	4.95
Our own Bread and Butter Pudding laced with Orange, in a bowl of Warm Custard	4.95
Chantilly filled Profiteroles drizzled with Chocolate Sauce	4.95
Homemade Raspberry and White Chocolate Cheesecake	4.95
Warm Rhubarb and Berry Crumble with Sauce Anglaise	4.95
Homemade Sticky Toffee Pudding smothered in Warm Toffee Sauce	4.95
Cheese Platter - Cheddar, Stilton and Brie served with Mini Oatcakes	5.95

**Chestnuts' Sundaes - choose from**

- Banana, Fresh Cream, Puff Candy Ice Cream, and Toffee Sauce	5.50
- Smooth Vanilla Ice Cream with Crushed Meringue, Fresh Cream, Summer Fruits and Raspberry Coulis	5.50
- Trio of Ices - Strawberry, Vanilla and Puff Candy topped with Chocolate or Toffee Sauce	5.50
- Simply Vanilla Ice Cream! (for the smaller appetite)	2.95

**Hot Beverages**

Black	£1.80
White	£1.85
Cappuccino	£2.20
Latte	£2.40
Americano	£1.80
Espresso	£1.80
Double Espresso	£2.20
Espresso Macchiato	£1.95
Mocha	£2.20
Hot Chocolate	£2.40
Tea	£1.75
Earl Grey	£1.80
Selection of Herbal Teas	£1.80

**Liqueur Coffees**

Irish	£4.50
Gaelic	£4.50
Royale	£4.50
Calypso	£4.50
Jamaican	£4.50
Russian	£4.50

or try another liqueur of your choice

**OPENING TIMES**

**Sunday – Thursday 10 am – 12 midnight**

**Friday and Saturday 10am – 12.30 am**

**Lunch served 12 noon – 2.30pm Monday – Friday**

**12 noon – 5pm – Saturday & Sunday**

**Supper served 5pm – 9pm every day**

**Bar Open All Day**

52 Racecourse Road, Ayr, Scotland, KA7 2UZ  
Tel 01292 264393 Fax 01292 880754  
E-mail: [info@chestnutshotel.com](mailto:info@chestnutshotel.com) [www.chestnutshotel.com](http://www.chestnutshotel.com)