

LIGHT BITES

available until 6pm daily

FRESH SANDWICHES, TOASTIES AND BAGUETTES

SIMPSONS FISH BUTTY 6.95 ●

beer battered haddock with chef's tartare sauce, baby gem and pickled onions

HAM AND OAK SMOKED CHEDDAR 6.95 ●

with garlic aioli

CAJUN CHICKEN 6.75 ●

with sweet chilli mayonnaise

TUNA AND SPRING ONION 6.95 ●

bound in a light mayonnaise

PLUM TOMATO, AVOCADO, ROCKET, RED PEPPER AND SPICED HUMMUS (V) 6.95 ●●

with tomato salsa

FLASH FRIED STEAK 9.25 ●

with oak smoked cheddar, fried onions and dijon mustard

SALAD BOWLS

HOT SMOKED SALMON AND PRAWN 9.25 ●

warm hot-smoked salmon and prawns with a salad of green beans, potatoes, olives, tomatoes and anchovies

CHARGRILLED CHICKEN CAESAR 8.95 ●

chargrilled chicken breast on romaine lettuce, crisp croutons, bacon, parmesan shavings, anchovies and Caesar dressing

SIDES

MUG OF SOUP 3.10 ●●

FRENCH FRIES from 3.40 ●●

plain | chilli | parmesan | garlic salt | cajun

OLD LOANS INN LOADED FRIES 4.95 ●

Robertson's bacon and Scottish cheddar

HIGHLANDER LOADED FRIES 4.95

haggis, peppercorn cream, crisp fried onions

MEXICAN LOADED FRIES (V) 4.95 ●

chillies, salsa, cheese, sour cream

OVEN BAKED GARLIC BREAD 3.75 ●

CAJUN SPICED BATTERED ONION RINGS 3.50 ●●

SMALL POT OF COLESLAW 1.95 ●

BREAD AND BUTTER 1.50 ●

"Made without gluten alternative" options and "vegan alternative" options are available on selected menu items where you see the following symbol:

● made without gluten alternative option available

●● vegan alternative option available

(V) Vegetarian

When placing your order, please specify to your server that you require the "made without gluten alternative option" or the "vegan alternative option". Please see our allergen information for further details

Old Loans Inn

Restaurant : Bar : Hotel

oldloansinn.co.uk

MAIN MENU

APPETISERS AND BAR SNACKS

SHARING BREAD 4.95

with extra virgin olive oil and aged balsamic

OVEN BAKED GARLIC BREAD 4.50 ●

served with garlic mayonnaise

GREEN OLIVES 3.95 ●●

BEER BATTERED ONION RINGS 4.25 ●●

with a blue cheese and mayo dressing

SMALL PLATES AND STARTERS

TRUFFLE CREAMED MUSHROOM GRATIN (V) 6.95 ●

with herb focaccia and oak smoked cheddar

CRISPY LIGHT BATTERED CHICKEN STRIPS 7.95 ●

seasoned with lemon and black pepper and served with a sriracha dip

ROBERTSON'S HAGGIS PAKORA 7.75

with spiced onions, mint yoghurt and poppadom crisps

LOANS PRAWN COCKTAIL 8.15 ●

with baby gem, smoked paprika, vine tomato salad and focaccia wafer

SEASONAL MELON (V) 7.25 ●●

with black peppered strawberries, pineapple, baby basil and mango coulis

SOUP OF THE DAY 5.25 ●●

served with locally baked fresh bread

Please note: Menu items subject to change. We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. We must advise that gluten is used in the kitchen and therefore cannot guarantee that any dishes on the menu are totally free from gluten. Please note that some items are fried in the same oil as gluten-containing food, please speak to a member of our team before ordering for more information.

SIMPSONS
Privately Owned, Proudly Independent

10/08/2020

LOANS FAVOURITES AND CLASSICS

PANCETTA WRAPPED MONKFISH 16.25 ●

with roasted vine tomatoes, baby new potatoes and basil pesto

CHICKEN TIKKA MASALA SIZZLER 16.50 ●

served with saffron basmati rice, garlic and chilli naan and cucumber raita

SEAFOOD CRÊPE 14.75

with oak smoked cheddar glaze, baby new potatoes and house dressed leaves

SMOKED HADDIE AND ROBERTSON'S BLACK PUDDING RISOTTO 14.95

with poached hens egg and panko crumb

SIZZLE FAJITAS 13.50/15.75/16.50 ●

vegetable/chicken/steak
soft flour tortillas, peppers and onions, grated cheese, salsa, guacamole and sour cream (v option)

ROASTED VEGETABLE CRÊPE (V) 13.50

with cajun cream and oak smoked cheddar glaze served with french fries and rocket salad

CAJUN CHICKEN CRÊPE 14.75

with roasted onions and peppers finished with cream and oak smoked cheddar glaze served with french fries and salad

BRAISED SCOTTISH BEEF PIE 14.95 ●

served with buttered market vegetables and baby new potatoes

LOANS FISH SUPPER 14.95 ●

haddock in our own beer batter with mushy peas, fries and tartare sauce, served with a slice of rustic bread and butter

PANKO BREADED BRIE SALAD (V) 14.95 ●

with a beetroot and baby spinach salad and honey balsamic dressing

PRAWN AND SALMON NICOISE 14.95 ●

warm hot-smoked salmon and prawns with a salad of green beans, potatoes, olives, tomatoes and anchovies, topped off with a soft poached hen's egg

OLD LOANS INN MAC 'N' CHEESE (V) 13.75 ●

in our rich creamy oak smoked cheddar sauce finished with mustard and parsley, served with garlic bread and fries
Add Robertson's bacon 1.95

TASTE AYRSHIRE

See our blackboards for chef's specialities made,
where possible, with local produce

FROM THE GRILL

8oz PRIME SIRLOIN OF SCOTTISH BEEF 25.25 ●

served with tomato, onion rings and french fries

10oz RIB-EYE OF SCOTTISH BEEF 26.25 ●

served with tomato, onion rings and french fries

Surf 'n Turf' option - add garlic king prawns 5.75 ●

Side of mushrooms 2.75 ●

Choose your sauce for the above dishes 2.50 ●

creamy peppercorn - garlic and herb butter - red wine sauce

LOANS BURGER - 100% SCOTTISH BEEF 14.95

prime beef patty chargrilled and served with crispy gem lettuce, tomato, dill pickles, relish, served in a toasted pretzel bun with French fries and onion rings
Add cheese 1.00

CHARGRILLED CAJUN CHICKEN BURGER 14.95 ●

served in a toasted pretzel bun with gem lettuce, mozzarella and smoked garlic mayonnaise, served with french fries and coleslaw

SIDES

FRENCH FRIES from 3.40 ●●

plain | chilli | parmesan | garlic salt | cajun

OLD LOANS INN LOADED FRIES 4.95 ●

Robertson's bacon and Scottish cheddar

HIGHLANDER LOADED FRIES 4.95

haggis, peppercorn cream, crisp fried onions

MEXICAN LOADED FRIES 4.95 ●

chillies, salsa, cheese, sour cream

OVEN BAKED GARLIC BREAD 3.75 ●

GARDEN SALAD 4.50 ●●
with garlic croutons and house dressing

CAJUN SPICED BATTERED ONION RINGS 3.50 ●●

SMALL POT OF COLESLAW 1.95 ●

BREAD AND BUTTER 1.50 ●

Old Loans Inn

Restaurant · Bar · Hotel



WHITE WINE

FRESH, CRISP, DELICATE	175ml	750ml
PARDINA / CHARDONNAY Vina Arroba, Spain <i>Vibrant and zesty with hints of apples, pears and tropical fruit</i>	5.15	20.30
PINOT GRIGIO Il Caggio - Veneto, Italy <i>A fresh Pinot Grigio with rare depth and elegance</i>	6.15	23.95
SAUVIGNON BLANC Tierra Del Rey - Chile <i>Zippy, citrus fresh. A mouth-watering wine</i>	5.70	22.50

CRISP, MINERAL, EARTHY	175ml	750ml
ALBARIÑO Bago Amarelo - Rias Baixas, Spain <i>The new Chablis? Dry and steely, but with excellent ripeness of fruit.</i>	30.20	
CHENIN BLANC Dudley's Stone - Western Cape, South Africa <i>Perfectly balanced with a zingy lime freshness and crisp refreshing finish</i>	21.60	
MACON VILLAGES BLANC Marie Louise Parisot - Burgundy, France <i>Crisp and elegant with a lovely streak of minerality</i>	35.50	

AROMATIC, JUICY, FRUITY, RIPE	175ml	750ml
CHARDONNAY Dry River - Australia <i>Bursting with tropical fruit, citrus and floral aromas</i>	6.05	23.70
CHARDONNAY Ferngrove - New South Wales, Australia <i>Impeccably structured. Stone fruit, nuttiness and a subtle touch of oak</i>	31.75	
SAUVIGNON BLANC Cliff Edge - Marlborough, New Zealand <i>A wine of instant appeal with a refreshing acidity</i>	29.15	
VIOGNIER RESERVE Barton & Guestier - Languedoc, France <i>Superb food wine. Fresh on the palate, with considerable heft</i>	6.65	27.50

RESERVE SELECTION	175ml	750ml
SANCERRE (SAUVIGNON BLANC) 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>	50.55	
CHARDONNAY McManis - California, USA <i>A buttery, creamy texture, framing tart flavours of pineapples, peaches and vanilla oak</i>	36.30	
POUILLY-FUISSE VIEILLES VIGNES Christophe Cordier - Burgundy, France <i>Power, depth and complexity</i>	62.50	

RED WINE

SPICY AND WARMING	175ml	750ml
CABERNET / MERLOT Dudley's Stone - Western Cape, South Africa <i>Intense aromas of fruit and spice</i>	5.40	21.35
PINOT NOIR Sensi Collezione - Venice, Italy <i>Raspberry and cherry with a touch of vanilla. Silky on the palate</i>	28.60	
RIOJA CRIANZA Múrice Viña Ljalba - Logroño, Spain <i>A more elegant and subtle Rioja with a lighter touch of oak than the current fashion</i>	30.30	
SHIRAZ Dry River - Australia <i>Supple, juicy, classic Australian Shiraz</i>	6.05	23.75

RICH AND INTENSE	175ml	750ml
CABERNET SAUVIGNON/SYRAH (Gran Reserva) Vistamar - Maipo Valley, Chile <i>Full, well balanced and persistent with hints of plum and elegant oak.</i>	35.10	
MALBEC (Limited Edition) Pascual Toso - Mendoza, Argentina <i>Pure, glossy, rich and full.</i>	34.90	
GRENACHE NOIR Reserve Barton & Guestier - Languedoc, France <i>Ripe and juicy with a sprinkling of herbs.</i>	6.20	24.65
SHIRAZ Ferngrove, Frankland River, Australia <i>Stylistically between the savoury Rhone and Oz fruitfulness. Ripe fruit and spice.</i>	31.75	

SMOOTH AND FRUITY	175ml	750ml
CHIANTI Il Caggio Chianti - Tuscany, Italy <i>A lovely, youthful style of Chianti that displays fresh cherry and strawberry fruit</i>	26.45	
MERLOT McManis - California, USA <i>A fruit forward wine with a soft, velvety finish</i>	36.30	
MERLOT Tierra Del Rey - Central Valley, Chile <i>A great little guzzling merlot. Ripe red fruits and plum jam</i>	5.70	22.55
MONTEPULCIANO D'ABRUZZO Sensi Collezione - Venice, Italy <i>Warming and smooth with aromas of violets and spice</i>	27.75	
TEMPRANILLO Vina Arroba, Spain <i>Gentle, ripe red berry aromas with a smooth finish</i>	5.10	20.30

RESERVE SELECTION	175ml	750ml
CHATEAUNEUF-DU-PAPE Barton & Guestier - Rhone, France <i>Stunning depth and complexity of terroir infused fruit.</i>	52.95	
NO.7 ROUGE Domaine La Croix Belle - Languedoc, France <i>A Grand Vin of Languedoc. Elegant, full and complex</i>	42.35	
PINOT NOIR Ventisquero Grey Glacier - Leyda Valley <i>Great complexity of fruit accompanied by luscious silky tannins</i>	41.30	

SPARKLING & CHAMPAGNE

SPARKLING	125ml	750ml
BOLLINGER Champagne N.V. <i>A rich full-bodied style of non-vintage</i>		83.75
BRUT N.V. Jacques Bardelot - Champagne, France <i>Mineral, fresh, elegant and very long on the palate</i>	49.75	
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>	206.70	
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>	5.30	28.90

DESSERT WINE	125ml	375ml
MOSCATEL Vistamar - Limari Valley, Chile <i>Stunningly fresh and delicious sweetie with delicate floral notes</i>	6.10	17.75

ROSÉ WINE	175ml	750ml
PINOT GRIGIO ROSÉ Il Caggio - Veneto, Italy <i>Elegant, enticing and full of fruit</i>	23.30	
ZINFANDEL ROSÉ Wildwood, USA <i>Deliciously ripe with sweet strawberry and raspberry notes</i>	5.30	21.20

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 5.70
CHARDONNAY Dry River - South Eastern Australia
PINOT GRIGIO Il Caggio - Veneto, Italy
VIOGNIER RESERVE Barton & Guestier - Languedoc, France

GRAPE WHITE DISCOVERY 5.40
PARDINA / CHARDONNAY Vina Arroba - Spain
PINOT GRIGIO Il Caggio - Veneto, Italy
SAUVIGNON BLANC Parrotfish - South Africa

ROUND THE WORLD REDS 5.70
MERLOT Tierra Del Rey - Chile
SHIRAZ Dry River - South Eastern Australia
GRENACHE NOIR RESERVE
 Barton & Guestier - Languedoc, France

GRAPE RED DISCOVERY 5.40
CABERNET / MERLOT
 Dudley's Stone - Western Cape, South Africa
MERLOT Tierra del Rey - Chile
TEMPRANILLO Vina Arroba - Spain

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