

Old Loans

Restaurant : Bar : Hotel Inn

APPETISERS AND BAR SNACKS

HOUSE BAKED SHARING BREAD 4.75

with extra virgin olive oil and aged balsamic

OVEN BAKED GARLIC BREAD 4.25

served with garlic mayonnaise

GREEN OLIVES 3.95

BEER BATTERED ONION RINGS 3.95

with a blue cheese and mayo dressing

SHARING BOARDS FOR TWO

LOANS SEAFOOD GRAZING BOARD 17.25

king prawns, beetroot cured smoked salmon, mini prawn cocktail and seafood broth with brown bread and lemon mayonnaise

AYRSHIRE GRAZING BOARD 16.50

haggis bon bons, crispy chicken strips, smoked ham croquettes, chefs pâté with piccalilli, peppercorn sauce, quince jelly and toasted focaccia

SMALL PLATES AND STARTERS

DUO OF PORK 7.75

glazed pork cheek and crisp pork belly with spiced apple puree and Arran mustard mash

TRUFFLE CREAMED FOREST MUSHROOM GRATIN (V) 6.75

with herb focaccia and Arran cheddar

CRISPY LIGHT BATTERED CHICKEN STRIPS 7.75

seasoned with lemon and black pepper and served with a sweet chilli and lime dip

AYRSHIRE HAGGIS BON BONS 6.95

with chive mash, peppercorn cream and crispy leeks

LOANS PRAWN COCKTAIL 7.75

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

LOANS HOMEMADE PÂTÉ 6.95

served with poachers pickle, quince jelly and toasted focaccia

BEETROOT CURED SALMON 7.95

with pickled vegetables and lemon crème fraîche

AYRSHIRE HAM HOCK AND

ARRAN CHEDDAR CROQUETTE 7.75

served with smoked garlic aioli and tomato salsa

SEASONAL MELON (V) 6.95

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

SOUP OF THE DAY 4.95

served with locally baked fresh bread

AYRSHIRE FAVOURITES

SLOW COOKED BELLY OF PORK 14.25

with smoked ham and cheddar croquette, homemade beetroot and potato dauphinoise, pear puree and light jus

SIZZLE FAJITAS 12.75/14.95/15.70

vegetable/chicken/steak

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

BLACKENED CAJUN SALMON FILLET 16.75

with crisp potatoes, chorizo, garden peas and smoked paprika cream

CHICKEN SATAY SKEWER 16.50

with wild basmati rice timbale, satay sauce and prawn crackers

ROASTED VEGETABLE CRÊPE (V) 12.95

with cajun cream and Arran cheddar glaze served with fries and rocket salad

SMOKED HADDOCK, AYRSHIRE BACON AND BABY NEW POTATO CRÊPE 13.95

with Arran cheddar glaze and house dressed leaves

CAJUN CHICKEN CRÊPE 13.95

with roasted onions and peppers finished with cream and Arran cheddar glaze served with French fries and salad

LOANS CLASSICS

BRAISED BEEF AND ARRAN ALE PIE 14.30

tender beef slow cooked in an Arran ale gravy. Served with buttery mash and a trio of seasonal vegetables

LOANS SEAFOOD PIE 14.30

salmon, smoked haddock, prawns, leeks and parsley in a creamy sauce topped with spring onion mash

LOANS FISH SUPPER 14.30

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

LEMON AND PARMESAN BREADED

CHICKEN SCHNITZEL 14.30

with napoli bound tagliatelle

FROM THE GRILL

FINEST SCOTTISH BEEF

served with tomato, onion rings, french fries

SIRLOIN - 8oz 24.20

RIB-EYE - 10oz 25.15

Surf 'n Turf' option - add garlic king prawns 5.55

Side of mushrooms 2.60

Choose your sauce for the above dishes 2.30

creamy peppercorn - garlic and herb butter - red wine sauce

LOANS BURGER - 100% SCOTTISH BEEF 14.30

8oz prime beef patty chargrilled and served with crispy gem lettuce, tomato, dill pickles, relish, served in a pretzel bun with French fries and onion rings

Add cheese 1.00

AYRSHIRE BREADED HAGGIS BURGER 14.30

with turnip slaw, black pepper mayo a pretzel bun with fries and onion rings

BUTTERFLIED BREAST OF CAJUN CHICKEN BURGER 14.30

chargrilled and served in a toasted brioche bun with gem lettuce, mozzarella, smoked garlic mayonnaise, coleslaw and served with French fries and coleslaw

Please note: Menu items subject to change and availability

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. Please ask about our gluten free options.

SALAD PLATTERS

PANKO BREADED BRIE SALAD (V) 14.30

with a beetroot and baby spinach salad and honey balsamic dressing

PRAWN AND SALMON NICOISE 14.30

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

CRISPY HOISIN DUCK SALAD 14.95

crispy duck, watermelon and toasted cashew nut salad in a hoisin dressing served with baby gem, cucumber and spring onion

PASTA AND RISOTTO

SMOKED SALMON, TIGER PRAWNS AND PEA RISOTTO 15.40

finished with fresh pesto and parmesan shavings

BABY SPINACH, RICOTTA AND PIQUILLO PEPPERS CANNELLONI (V) 13.20

with a Napoli sauce and cheddar crumb, house dressed leaves and garlic bread

AYRSHIRE CHEESE MACARONI (V) 13.20

in our rich creamy sauce finished with mustard and parsley, served with garlic bread and fries

Add Ayrshire ham 1.95

SIDES

HAND-CUT CHUNKY CHIPS 3.50

with maldon sea salt

FRENCH FRIES from 3.25

plain, chilli, parmesan, garlic salt, cajun,

OVEN BAKED GARLIC BREAD 3.50

GARDEN SALAD 4.15 with garlic croutons and house dressing

TEMPURA BATTERED ONION RINGS 3.25

ORANGE AND HONEY GLAZED CARROTS 2.80

STEM BROCCOLI AND GARLIC 2.80

BREAD AND BUTTER 1.25

MINI HAM MAC 'N' CHEESE 3.95

HOMEMADE BEETROOT AND POTATO DAUPHINOISE 3.40

SIMPSINNS
Privately Owned, Proudly Independent

oldloansinn.co.uk



SIMPLY SIMPSINNS MENU

"Our lighter bite menu for a lighter price"

Two Courses from £15.75

add an additional course from £3.50
(available 12 - 6.30pm)

STARTERS

SOUP OF THE DAY

with fresh bread

LOANS HOMEMADE PÂTÉ

served with poachers pickle, quince jelly and toasted focaccia

SEASONAL MELON (V)

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

AYRSHIRE HAM AND ARRAN CHEDDAR CROQUETTES

with smoked garlic aioli and tomato salsa

SEASONAL VEGETABLES IN A LIGHT CRISP BATTER (V)

with a hoisin dipping sauce

MAINS

FISH AND CHIPS

mushy peas and homemade tartare sauce

CAJUN CHICKEN CREPE

with roasted onions and peppers finished with cream and Arran cheddar glaze
served with French fries and salad

LEMON AND PARMESAN BREADED CHICKEN SCHNITZEL

with napoli bound tagliatelle

ROASTED VEGETABLE CRÊPE (V)

with cajun cream and cheddar glaze

BRAISED SCOTTISH BEEF IN A RICH ARRAN ALE GRAVY

with buttery mash, seasonal vegetables and crisp pastry

DESSERTS

TODAY'S HOMEMADE CHEESECAKE

with pouring cream

BAKED LEMON MERINGUE PIE

with chantilly cream
(add ice cream 1.25)

WARM STICKY TOFFEE PUDDING

with fudge sauce and vanilla ice cream

TRIO OF ICE CREAMS

with crisp wafer and berry sauce

Check out our selection of 'SIDES' to accompany your meal

LIGHT BITES

available until 6pm daily

FRESH SANDWICHES

served on a choice of olive focaccia, sundried tomato focaccia or barra gallega Spanish baguette.

With dressed salad leaves and crisps

SIMPSINNS FISH N CHIP BUTTY 6.60

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

BEETROOT CURED SMOKED SALMON 6.40

with crisp baby gem, dill pickle and lemon crème fraîche

AYRSHIRE HAM AND ARRAN CHEDDAR 6.60

with smoked garlic aioli

CAJUN CHICKEN 6.40

with sweet chilli mayonnaise

TUNA AND SPRING ONION 6.60

bound in a light mayonnaise

PLUM TOMATO, AVOCADO SLICES, ROCKET AND ARRAN CHEDDAR (V) 6.60

with tomato salsa

GRILLED CHICKEN BREAST, CRISPY BACON AND LETTUCE 8.80

with plum tomato, cucumber and mayo

FLASH FRIED STEAK 8.80

with Arran cheddar, fried onions and dijon mustard

SALAD BOWLS

HOT SMOKED SALMON AND PRAWN 8.80

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

CHARGRILLED CHICKEN CAESAR 8.60

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

SHARING BOARDS

LOANS SEAFOOD GRAZING BOARD 17.25

king prawns, smoked salmon, mini prawn
cocktail and seafood broth with brown
bread and lemon mayonnaise

AYRSHIRE GRAZING BOARD 16.50

haggis bon bons, crispy chicken strips, smoked
ham croquettes, chefs pate with piccalilli,
peppercorn sauce, quince jelly and rustic bread

SIDES

MUG OF SOUP 2.95

HAND-CUT CHUNKY CHIPS 3.50

with sea salt

FRENCH FRIES from 3.25

plain, chilli, parmesan, garlic salt or cajun

OVEN BAKED GARLIC BREAD 3.50

TEMPURA BATTERED ONION RINGS 3.25

SMALL POT OF COLESLAW 1.75

BREAD AND BUTTER 1.25