

The Riverside Inn

Restaurant · Bar

APPETISERS

Ideal to enjoy whilst you decide from our menu or why not share with friends as a starter

WARM BREAD SELECTION	3.95
with aged balsamic and extra virgin olive oil	
GARLIC BREAD FINGERS	3.25
KALAMATA OLIVES	3.40
ROASTED PAPRIKA ALMONDS	2.20

SHARING PLATES FOR 2 OR 4

CHARCUTERIE AND CHEESEBOARD	12.55 / 24.00
salami, prosciutto, chorizo and local cheeses with rustic bread, kalamata olives and roasted onion marmalade	
SEAFOOD SHARER	13.60 / 26.00
seared scallops with wasabi butter, mini salmon and ginger fishcake with dill mayo, prawn marie-rose, hot-roast smoked salmon with lemon	

MAINS

CRISP TEMPURA	10.95/11.95/12.95
vegetable/chicken/prawn	
with sweet chilli jam, oriental slaw, wild basmati rice and crisp crackers (v option)	
SIZZLE FAJITAS	10.95/11.95/12.95
vegetable/chicken/steak	
soft flour tortillas, peppers and onions, grated cheese, salsa, guacamole and sour cream (v option)	
MOROCCAN VEGETABLE TAGINE	11.50
sweet potato, peppers and aubergine with chick peas, apricot and toasted almond cous cous (v)	
BEEF BOURGIGNON ON BUTTERY MASH	15.95
with pearl onions, lardons of bacon and red wine braising juices	
BREAST OF SCOTTISH CHICKEN	13.95
with cream cheese, sun-blushed tomatoes, basil, pine-nuts and served with dauphinoise potatoes	
SMOKED HADDOCK MORNAY	12.50
with herb buttered potatoes and seasonal vegetables	

PASTA - RISOTTO - CURRY

PEAT-SMOKED HADDOCK, TIGER PRAWN AND SPINACH RISOTTO	11.75
served with parmesan shavings and drizzled with basil oil	
CHICKEN AND CHORIZO PENNE ARRABIATA	10.50
with sundried tomatoes, fresh basil and garlic ciabatta (v option)	
PRAWN AND SALMON LINGUINE	11.25
with toasted pine nuts, fresh parmesan and garlic ciabatta	
THAI GREEN CHICKEN CURRY	11.45
fragrant and creamy Thai green curry served on steamed jasmine rice with naan bread	

SALAD PLATTERS

CLASSIC CHICKEN CAESAR	11.45
on a salad of romaine lettuce with bacon, anchovies, parmesan shavings, croutons and rich caesar dressing (v option)	
SEAFOOD SALAD	11.45
poached salmon and prawns served on a bed of crisp lettuce with peppers, cucumber and lemon mayo	

SMALL PLATES AND STARTERS

FRESH SOUP OF THE DAY	3.95
with chunky tomato bread	
RIVERSIDE HOMEMADE PÂTÉ	5.45
served with onion marmalade and melba toast	
TOMATO AND BASIL BRUSCHETTA	5.45
with red onion, garlic, basil and virgin olive oil (v)	
CLASSIC PRAWN COCKTAIL	5.95
served with brown bread	
CULLEN SKINK	6.25
our rich creamy smoked fish, potato and leek soup served with rustic bread	
LOCAL BLACK PUDDING AND AYRSHIRE SMOKED BACON	5.65
with poached egg, balsamic dressing and herb croutons	
HAGGIS, NEEPS AND TATTIES	5.20
a layered cake with a whisky gravy	
SEARED SCALLOPS AND AYRSHIRE BACON	7.95
dressed with wasabi butter	
HOMEMADE SALMON AND GINGER FISHCAKES	5.45
with dill mayo	
FRESH FRUIT PLATTER	5.45
with pineapple syrup (v)	
BUTTON AND OYSTER MUSHROOMS	5.65
sauteed with garlic, cream and flat parsley on toasted brioche with shavings of parmesan (v)	
CHICKEN TEMPURA	6.45
with a citrus mayo (v option)	

FROM THE GRILL

FINEST SCOTCH BEEF - 28 DAYS AGED	
with choice of French fries or hand-cut chips, flat cap mushroom, grilled tomato and onion rings	
Sirloin - 8oz	19.95
Rib-eye 10oz	21.95
add garlic king prawns	4.95
FILLET OF SCOTTISH SALMON	12.95
with herb butter, mash and seasonal vegetables	
BUTTERFLIED BREAST OF SCOTTISH CHICKEN	13.55
with fries, garlic and parsley butter and garden salad	
AYRSHIRE GAMMON STEAK	12.55
with chargrilled pineapple, fried egg and french fries	
RIVERSIDE BURGER - 100% SCOTTISH BEEF	11.95
with crisp iceberg lettuce, plum tomato, dill pickle, gruyere cheese, crunchy coleslaw and french fries	
CHICKEN BROCHETTE	13.60
marinated chicken breast with fragrant herbs and spices, skewered with red onion and mixed peppers, served with homemade chilli and coriander jam and basmati rice	
<i>add a complimentary sauce for the above</i>	
<i>creamy peppercorn - spicy tomato and herb - garlic and herb butter</i>	

RIVERSIDE FAVOURITES

CHICKEN, SAUTEED LEEK AND AYRSHIRE SMOKED HAM PIE	10.95
in a creamy sauce with seasonal vegetables, chive mash and a puff pastry lid	
LASAGNE AL FORNO	10.95
layers of pasta and minced beef in our rich Italian herb and tomato sauce, served with garlic bread	
WEST COAST SEAFOOD PIE	10.95
mussels, smoked haddock, salmon and monkfish in a creamy light cheese sauce with mashed potato and seasonal vegetables	
RIVERSIDE FISH SUPPER	10.95
locally caught haddock in a crisp batter with hand-cut chips, pea puree and homemade tartare sauce	

SIDES

HAND-CUT CHUNKY CHIPS with sea salt	2.95
FRENCH FRIES chilli and parmesan, garlic salt or cajun	2.65
TOASTED GARLIC CIABATTA	2.95
GARDEN SALAD with garlic croutons and house dressing	3.95
CREAMY MASH	2.95
BAKED POTATO	3.25
TEMPURA BATTERED ONION RINGS	2.45
SEASONAL VEGETABLES	2.05

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BREAKFAST AND BRUNCH

served daily until 12 noon. Perfect for your business meeting or to relax with the daily newspapers

AFTERNOON TEA FOR TWO

Traditional afternoon tea. Fresh sandwich selection, scone with jam and whipped cream, assorted cakes and a pot of tea for two
14.95
available from 2pm - 5pm
(add a glass of prosecco 3.95 per person)

Simply SimpsInns Lite Menu



"Our lighter bite menu for a lighter price"

2 courses £9.95 or 3 courses £11.95
available 12pm - 7pm

STARTERS

Soup of the day with tomato bread
Riverside Inn pâté with Arran oaties and onion marmalade
Homemade salmon and ginger fishcake with dill mayo
Chicken tempura with lemon mayo (v option)
Button and oyster mushrooms sauteed with garlic, cream and flat parsley on toasted brioche with parmesan (v)

MAINS

Fish and chips with mushy peas and homemade tartare sauce
Beef steak pie with buttered mash
Moroccan vegetable tagine - sweet potato, peppers and aubergine with chick peas, apricot and almond cous cous (v)
Homemade lasagne with garlic ciabatta
Thai green chicken curry served in a warm wrap
Caesar salad with anchovies, crisp bacon, croutons, parmesan shavings and a rich caesar dressing (v option)
add chicken or prawns £1.50
Penne pasta with creamy Italian herb sauce, chilli flakes and served with a garlic ciabatta (v)
add chicken or prawns £1.50

DESSERTS

Trio of ice creams with fruit coulis and crisp wafer
Sticky toffee pudding with warm fudge sauce
Lemon meringue pie (amazing served warm) with chantilly cream
add hot custard or ice cream £1.00

CHECK OUT OUR SELECTION OF SIDES TO ACCOMPANY YOUR MEAL

Although nuts may not be in the dish of your choice, we must advise our guests that nuts are used on the premises and therefore may be present in any subsequent dish prepared. Please ask about gluten free options (GF) (v) vegetarian option.

WHY NOT TRY ONE OF OUR OTHER VENUES:



Stylish and relaxed restaurant and bar including outside terrace and patio area.
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Kilwinning Road - Irvine

DESSERTS

RIVERSIDE STICKY TOFFEE PUDDING

with vanilla ice cream and warm butterscotch sauce

5.20

AMAZING LEMON MERINGUE PIE

served warm or chilled with vanilla ice cream

5.20

RICH CHOCOLATE FUDGE CAKE

served warm with vanilla ice cream

5.20

TOFFEE APPLE PIE

served hot with custard

5.20

BAKED APPLE AND CINNAMON CRUMBLE TART

with vanilla ice cream

5.20

CINDER CRUNCH

vanilla and chocolate ice cream, homemade puff candy and a drizzle of toffee sauce

5.20

TODAY'S CHEESECAKE

served with chantilly cream

5.20

SCOTTISH CHEESEBOARD

the best of local and scottish hand-crafted cheeses served with sliced fruits, celery, fruit chutney and Arran oatcakes

7.30

CAKES AND TRAYBAKES

Empire Biscuit	1.25
Carrot Cake	1.25
Puff Candy Crunch	1.50
Malteser White/Milk Chocolate	1.50
Yoghurt and Cranberry Crunch	1.50
Strawberry Cream	1.50

FRESHLY BAKED SCONE

with jam, butter and cream

1.45

COFFEE AND TEA

COFFEE SELECTION

	small	regular
ESPRESSO short strong black coffee	1.85	2.35
MACCHIATO a shot of espresso with frothed milk	2.05	2.55
AMERICANO a shot of espresso with hot water	2.05	2.55
WHITE COFFEE a shot of espresso with flat milk	2.20	2.70
CAFÉ LATTE espresso with steamed milk	2.20	2.70
CAPPUCCINO espresso, milk, frothed milk and chocolate	2.20	2.70
MOCHA espresso with steamed milk and chocolate	2.20	2.70

TEA SELECTION

BREAKFAST TEA	2.10
SELECTION OF FRUIT AND HERBAL TEAS	2.20
choose from: Lemon and Ginger	
: Camomile	
: Earl Grey	
: Pure Peppermint	
: Blackcurrant, Ginseng and Vanilla	
: Cranberry, Raspberry and Elderflower	
: Green Tea	
: White Tea	

FLAVOURED COFFEE

ADD A SHOT OF FLAVOUR vanilla, hazelnut, or caramel	0.30
	small regular
HOT CHOCOLATE steamed milk with chocolate	2.30 2.80
HOT CHOCOLATE DELUXE steamed milk, chocolate, whipped cream and marshmallows	2.45 2.95
LIQUEUR COFFEE	
CALYPSO coffee, tia maria and cream	4.55
IRISH coffee, Irish whiskey and cream	4.55
BAILEYS coffee, baileys and cream	4.55
ROYALE coffee, brandy and cream	4.55
GAELIC coffee, scotch whisky and cream	4.55

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"A Gift Just For You..."

Perfect for that special occasion; birthdays, anniversaries or a simple "Thank You" for family or friends. Available at all Simpsinns venues

Why not try one of our tempting treats from our selection of cakes and traybakes. Also available to take home with you.

WINE AND CHAMPAGNE

WHITE WINE

FRESH, CRISP, DELICATE	Bottle	175ml
MACABEO Nudo – Jumilla, Spain Fresh, crisp and quaffable.	16.50	4.20
PINOT GRIGIO Estate Bixio – Verona, Italy A fresh Pinot Grigio with rare depth and elegance.	18.45	4.95
CRISP, MINERAL, EARTHY	175ml	
CURIOSO BLANCO Bodegas la Esperanza – Jumilla, Spain Fresh, mineral and citrus. Clean and simple.	15.95	4.05
SAUVIGNON BLANC Domaine la Croix Belle – Languedoc, France Zut Alors! Zippy, citrus, fresh. A mouth watering wine.	17.95	4.60
PETIT CHABLIS Louis Robin – Burgundy, France Classically dry, steely Chablis but with an excellent ripeness of fruit.	25.45	6.10
AROMATIC, JUICY, FRUITY, RIPE	175ml	
CHARDONNAY Waterstone Bridge – Australia Bursting with tropical fruit, citrus and floral aromas combined with a light oak touch.	19.45	4.95
RIESLING Anakena – Rapel Valley, Chile Full flavoured with citrus, mineral and floral notes.	21.95	5.25

RED WINE

SPICY AND WARMING	Bottle	175ml
SYRAH Nudo – Jumilla, Spain Mouth filling ripe berry fruit with a smooth finish.	16.50	4.20
SHIRAZ Waterstone Bridge – Victoria, Australia Supple, juicy, classic Australian Shiraz.	19.45	4.95
RICH AND INTENSE	175ml	
SYRAH / GRENACHE (Champ du Coq) Domaine la Croix Belle – Languedoc, France Ripe, juicy blueberry and cherry with a touch of toasty oak. Superb value Rhône style blend.	19.75	4.85
SMOOTH AND FRUITY	175ml	
CURIOSO ROUGE Bodegas la Esperanza – Jumilla, Spain Aromatic, fruity and charming.	15.95	4.05
CABERNET / MERLOT Parrotfish – South Africa Intense aromas of fruit and spice.	17.80	4.50
MERLOT Domaine la Croix Belle – Languedoc, France A great little guzzling Merlot. Ripe red fruits and plum jam.	17.95	4.60
RIOJA CRIANZA Bodegas Entrecepas – Rioja, Spain A more elegant and subtle Rioja with a lighter touch of oak than the current fashion	23.75	5.95

ROSÉ WINE

CARINGOLE ROSE	Bottle	175ml
Domaine la Croix Belle – Languedoc, France Sunshine in a glass! Delicate, elegant, fresh and crisp.	17.95	4.60
CHAMPAGNE AND SPARKLING	125ml	750ml
PROSECCO BRUT N.V. Estate Bixio – Verona, Italy A fine mousse burst on the palate giving way to a fresh and fruity style.	4.40	23.95
CRÉMANT DE LOIRE ROSE N.V. Domaine St Just – Loire, France A fruity, fresh and delicate pink sparkling wine.		26.45
CHAMPAGNE TRADITION BRUT N.V. Christian Etienne – Aude Valley, France Mineral, fresh, elegant and very long on the palate.		42.75

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