

Si!

Bar : Restaurant

SIMP SINNS
Privately Owned, Proudly Independent

"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

Si! SUNDAY LUNCH

2 courses £15.00 | add dessert £4.50
Available from 12pm

STARTERS

SOUP OF THE DAY (V) with bloomer bread ●●

LEMON PEPPER TEMPURA - CHICKEN OR VEG (V) with a black pepper mayonnaise ●●

BLOODY MARY PRAWN COCKTAIL with a lightly spiced tomato dressing and served with buttered brown bread ●

HAGGIS BON BONS with champ mash and a pink peppercorn cream

SMASHED AVOCADO AND CHERRY TOMATO BRUSCHETTA (V) drizzled with basil pesto and served on toasted focaccia ●●

MAINS

SUNDAY ROAST OF THE DAY served with Yorkshire pudding, selection of vegetables and potatoes and red wine jus ●

KATSU CHICKEN CURRY panko breaded chicken breast served with a mild curry sauce and saffron and coriander rice ●

Si! FISH SUPPER fish and chips with bread and butter ●

CREAMY CAJUN CHICKEN CRÊPE topped with melted cheese, served with french fries and salad

BLACKENED CAJUN SALMON FILLET with super food salad ● (£2 supplement)
(kale, quinoa, chickpeas, carrot, mint, coriander, pomegranate, avocado, omega seeds sprinkle, honey/ginger dressing)

TAGLIATELLE WITH SUN-BLUSHED TOMATOES, OLIVES AND TOASTED PINE NUTS (V) ●●
served with garlic and chilli sauce, drizzled with basil oil and topped with parmesan shavings

DESSERTS

CHOCOLATE FUDGE CAKE served with Isle of Arran traditional ice cream and chocolate caramel sauce

Si! CHEESECAKE OF THE DAY with vanilla sweetened whipped cream

ETON MESS SUNDAE crushed meringue and fresh berries with Isle of Arran traditional ice cream and a raspberry coulis ●

TRIO OF ISLE OF ARRAN ICE CREAMS OR SORBETS drizzled with raspberry coulis ●●

CHOCOLATE BROWNIE with soft poached fruits, whipped cream and orange sorbets ●

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.

07/10/2020