

THE WATERSIDE HOTEL

The Waterside Hotel,
Ardrossan Road, West Kilbride, Ayrshire, KA23 9NG
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SIMPSONS
Privately Owned, Proudly Independent

Specialities
Please see our boards
for today's specialities

Sunday Roast
with all the trimmings
(available Sundays only)

TO START

SOUP OF THE DAY with fresh bread	4.75
WATERMELON AND FETA SALAD (V) with caramelised orange syrup	6.55
THE WATERSIDE CHICKEN LIVER PÂTÉ with a red onion marmalade, melba toast and our house dressing	6.55
SALMON, COD AND CORIANDER FISH CAKES spiced with fresh chillies and lime zest, lemon aioli and rocket salad	6.85
LEMON CHICKEN TEMPURA with a soy dipping sauce, lime, sesame seeds and spring onion	7.30
CLASSIC PRAWN COCKTAIL in our creamy tomato dressing with buttered brown bread	7.60
GATEAU OF AYRSHIRE HAGGIS, NEEPS AND TATTIES with a sweet onion marmalade and a light grain mustard cream	6.55
SEAFOOD CHOWDER with chorizo and fresh bread	7.30
CRISPY BREADED GOATS' CHEESE (V) with mixed fruit chutney, orange and sesame dressing, ciabatta toast	6.55
SEARED KING SCALLOPS with garlic and parsley butter, toasted hazelnuts and rocket salad	8.95
MOULES MARINIÈRE 1/2kg 7.95 / 1kg 13.60 with toasted garlic bread	

TO SHARE

HOUSE BAKED BREAD tomato, basil and onion bread or garlic and parsley bread served with extra virgin olive oil and aged balsamic	4.45
GREEN OLIVES	3.95

SHARING BOARDS FOR TWO

CHARCUTERIE AND CHEESEBOARD parma ham, salami, coppa ham and local cheeses with rustic bread, green olives and roasted onion marmalade	15.70
THE WATERSIDE SEAFOOD SHARER prawns in a tomato dressing, chowder, sole goujons, fishcakes, moules marinière and rustic bread	16.20

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.

MAINS

WATERSIDE FAVOURITES

WATERSIDE BOLOGNAISE beef and pork ragu, cooked with red wine, pancetta and garlic, served over buttered tagliatelle	12.55
SIZZLE FAJITAS 12.75 / 14.95 / 15.70 vegetable, chicken or beef flour tortillas, chargrilled peppers and onions, grated cheddar, sour cream, salsa and guacamole (v option)	
PAN ROAST CHICKEN BREAST horseradish creamed potatoes, parsnip remoulade, buttered kale and green beans with a rich chicken and Arran mustard jus	14.65
12-HOUR COOKED FEATHER BLADE OF BEEF on a buttery mash with lardons, pearl onions, red wine braising juices and steamed garlic greens	13.60
CRISPY CHICKEN in a spiced batter on steamed rice with a mild curry and coconut cream sauce with prawn crackers	13.60
SMOKY SLOW-COOKED PULLED PORK SHOULDER served with dauphinoise potatoes, mango and apple slaw and our own BBQ sauce	14.95

PASTA, RISOTTO AND CURRY

TANDOORI CHICKEN CURRY tandoori masala marinated chicken with Kashmiri red chilli and yoghurt, served with saffron basmati rice	13.60
MUSHROOM AND CHICKEN RISOTTO with baby spinach, peas and parmesan (ask about v option)	13.40
CHICKEN AND CHORIZO PENNE ARRABIATA with sun-dried tomatoes, fresh basil, parmesan shavings and a kick of fresh chillies (ask about v option)	13.60
WATERSIDE LASAGNE made with a beef and pork ragu, fresh egg pasta and creamy béchamel sauce served with garlic bread	13.60
SMOKED HADDOCK RISOTTO with bacon lardons, garden peas and spinach, topped with buttered samphire and poached hen's egg	13.60
SUN BLUSHED TOMATO, PARMESAN AND OLIVE RISOTTO (V) with pickled peppers and fresh basil	12.35

WATERSIDE FISH AND SHELLFISH

SEAFOOD CHOWDER WITH SPANISH CHORIZO with smoked paprika aioli and served with toasted garlic ciabatta	13.10
WATERSIDE FISH AND CHIPS fresh haddock in our own beer batter with homemade tartare sauce, hand cut chips, mushy peas and lemon	13.60
GLAZED SALMON FILLET with soy, ginger and coriander, served on an oriental broth with soft noodles and crispy vegetables	15.15
GRILLED MONKFISH, KING PRAWN AND SALMON SKEWER marinated in smoked paprika, lemon zest and toasted fennel seeds served with Harissa spiced cous cous and wilted greens accompanied with a spiced tomato and olive oil dressing	19.35

FROM THE GRILL

GRILLED PORK, LEEK AND APPLE SAUSAGES on chive mash with onion gravy and battered apple fritter	12.55
TANDOORI SPICED CHICKEN SKEWER with roast bell peppers, tumeric scented rice and chota naan bread served with homemade raita	15.70
THE WATERSIDE HOUSE BURGER 100% Scottish beef, served in a warm brioche bun with tomato salsa, jalapenos, crispy onion rings, dill pickle and French fries Add cheese	13.60 1.00
PULLED PORK BURGER with mozzarella, crispy streaky bacon and served in a warm brioche bun with French fries	13.60
8oz PRIME SCOTTISH SIRLOIN served with caramelised onions, grilled flatcap mushroom, tomato, beer battered onion rings and French fries	22.50
10oz PRIME SCOTTISH RIB-EYE served with caramelised onions, grilled flatcap mushroom, tomato, beer battered onion rings and French fries	24.60
8oz PRIME SCOTTISH FILLET served with caramelised onions, grilled flatcap mushroom, tomato, beer battered onion rings and French fries "Surf 'n' Turf" option - add garlic prawns add a sauce: mixed peppercorn, garlic butter or red wine	27.80 5.50 2.90

SALAD PLATTERS

CLASSIC CHICKEN CAESAR served on crispy romaine lettuce with bacon, anchovies, parmesan shavings, crisp croutons and our caesar dressing	13.60
SALMON AND PRAWN SALAD chilled hot-roast salmon and prawns with a lime mayonnaise dressing	14.15

SIDES

WILTED GREENS with toasted pine nuts and garlic	3.40
HAND-CUT CHUNKY CHIPS with sea salt	3.40
WARM FLAT BREAD	3.10
FRENCH FRIES plain, chilli flakes, garlic salt or parmesan from	3.10
TOASTED GARLIC CIABATTA	3.40
GARDEN SALAD with garlic croutons and house dressing	4.15
CREAMY MASH	3.10
TEMPURA BATTERED ONION RINGS	3.10
DAUPHINOISE POTATO	3.70
MANGO AND APPLE SLAW	2.05
CRUSTY BREAD AND BUTTER	1.20