



The Corrie Hotel

DINNER MENU

FÀILTE GU TAIGH-ÒSTA A' CHOIRE

Welcome to The Corrie Hotel. Est. 1850

We're Andy and Rodger, and we're delighted you've joined us at this special hotel, that's been welcoming guests for more than 175 years.

The Corrie Hotel is owned by us - not some faceless corporation - and as villagers ourselves, we're passionate about bringing people together, being the beating heart of our community and treating our team fairly.

Everyone who works here gets a share in the profit of the business and we share all tips and service charges equally among all our team. We give over a quarter of our annual profits to island charities such as Arran Mountain Rescue and the Isle of Arran Music School.

So please, take a moment to soak in the warmth of good company, the crackle of our fire (if it's winter!), the views across to the mainland and the simple pleasure of unhurried conversation. Whether you're visiting our beautiful island or you're one of our cherished locals, we're absolutely delighted you've chosen The Corrie Hotel today.

Oh, and yes, we adore dogs! They're as welcome as any human guest (sometimes better behaved too). Just ask for our special dog menu.

Thank you.

Andy, Rodger, 

Andy, Rodger, The Corrie Hotel Team, Patch and George Jnr (The Corrie Terrier-ists) x

Stay | Eat | Drink

OUR FOOD

Good honest food – where local flavour takes the spotlight.

We're all about proper, hearty food made with care and packed with flavour. You'll find much-loved pub classics on our menu, all homemade and thoughtfully prepared using the best local and seasonal ingredients we can get our hands on. From scallops hand-dived in Arran waters, to beef from Bellevue Farm, Blackwaterfoot; from Arran venison from Wild Isle in Brodick to island-made cheeses, preserves, ice cream, and even beer – we're proud to showcase the incredible produce Arran has to offer.

We work with some fantastic local suppliers, including the sixth-generation Bellevue Farm, Wild Isle Venison, Arran Dairies, Robin's Herbs, Lewis Kennedy Shellfish, Arran Brewery, Bellevue Cheese Company, Wooley's, Arran Distillers and Ferghan Mhor Cakes. It's proper food, made the island way. We also work with Fyne Ales and Argyll Coffee Roasters. We hope you love our food as much as we do.

Our kitchen team loves getting creative with what's in season, so please ask about our specials.

SIDES

Homemade Bread	4
Hand-Cut Skin-on Chips	4
Skinny Fries	4
Vegetables	4
Side Salad	5
Onion Rings	4
Garlic Bread	4

STARTERS

Homemade Soup	7
Arran blue cheese and broccoli v, GF Seasonal (please ask) v, VG, GF Served with homemade bread	
Baked Arran Camembert to Share v	18
With a beetroot chutney and homemade sourdough	
Two Hand-dived Arran Scallops GF	15
With an apple salad and white wine sauce	
Homemade Butternut Squash and Caramelised Onion Tart v, VG	9
Served with salad and balsamic	
Homemade Haggis Pakoras	9
With a sweet onion relish, mint and yoghurt dip and side salad	

We add an optional 12.5% service charge to your bill – every penny of it goes straight to our amazing team. If you feel our service wasn't up to our usual standard, or you'd rather give a different amount, please tell us.

MAINS

Traditional Fish and Chips **GFA** 17

Haddock in our own beer batter with hand-cut skin-on chips, homemade tartare sauce and garden peas

Wild Isle Roast Arran Venison **GF** 26

With roast thyme and garlic potatoes, honey-roasted beetroot, butternut squash purée and venison and redcurrant jus

Haggis, Neeps and Tatties 17

with a homemade peppercorn sauce

The Corrie Arran Bellevue Burger **GFA** 17

Homemade burger with beef from Bellevue Farm, Arran, with Ayrshire bacon, smoked Cheddar in a bun with lettuce, tomato, mayonnaise, hand-cut skin-on chips and homemade slaw

Southern Fried Chicken Burger 17

Homemade Southern-style coated chicken in a bun with lettuce, tomato, Cajun mayonnaise, hand-cut skin-on chips and homemade slaw

Chef's Steak and Ale Pie 17

Slow braised shoulder of Ayrshire beef in a rich ale gravy topped with a light puff pastry lid, seasonal vegetables, choose from hand-cut skin-on chips, new potatoes or mash

Arran Sausages and Mash 16

Island sausages served on a bed of mashed potatoes with onion gravy. Please ask server for today's sausage

Chef's Scottish Macaroni Cheese **v** 16

with garlic bread and side salad

VEGAN

Moving Mountain

Sheese Burger **v, VG, GFA** 17

With vegan sliced Cheddar-style cheese in a bun with lettuce, tomato, homemade slaw and hand-cut skin-on chips

Vegan 'Fish' and Chips **v, VG, GFA** 17

Battered quorn with hand-cut skin-on chips, garden peas and homemade tartare sauce

Vegetable Schnitzel **v, VG** 16

With seasonal vegetables, hand-cut skin-on chips, new potatoes or mash and peppercorn sauce

Homemade Lentil Cottage

Pie **v, VG** 16

With seasonal vegetables

Please ask about today's specials

Seasonal produce and daily availability inspire our specials

Gluten free **GF** | Vegetarian **V** | Vegan **VG** | Gluten free available **GFA**

Please let us know of any dietary or allergen requirements.

Stay | Eat | Drink

DESSERTS

Got room for something sweet? Go on, treat yourself! From timeless favourites to decadent treats, our desserts are the perfect way to finish your meal on a sweet note. Ideal for sharing... though keeping it all to yourself is totally acceptable.

ICE CREAM

Isle of Arran ice cream	8
Choose three scoops	
Traditional GF, V	
Vegan vanilla VG	
Strawberry GF, V	
Chocolate GF, V	
Mint choc chip GF, V	
Arran Gold GF, V	
Scottish tablet GF, V	
Raspberry ripple GF, V	
Passionfruit sorbet VG, GF	
Raspberry sorbet VG, GF	

TEAS & COFFEES

Our coffee is from Argyll Coffee Roasters, ethically sourced and hand roasted in Tighnabruich.

Americano	3.5
Cappuccino	4
Espresso	3
Flat white	4
Hot Chocolate	4
Latte	4
Tea	3.5
Decaf available	
Camomile, English Breakfast, Earl Grey, Green, Lemon & Ginger, Peppermint	4
Oat or Soya Milk	0.5
Add an Arran Gold (local 'Baileys') to your coffee	4.5

DESSERTS

Cherry Lattice Pie v	9
With Arran Dairies Traditional ice cream or custard	
Homemade Sticky Toffee Pudding v	9
With a toffee sauce and Arran Dairies Traditional ice cream	
Homemade Fruit Crumble v	9
with Arran Dairies Traditional ice cream or pouring cream or custard. Please ask for today's flavour	
Corrie Hotel Scottish Sundae v	9
Arran Dairies ice cream layered with sauce and toppings, finished with whipped cream. Cranachan or Homemade Scottish Tablet	
Arran Cheeseboard v	15
With a selection of Arran cheeses, Wooley's of Arran oatcakes, crackers, grapes and celery	
Add a glass of port or Arran Gold (local Baileys)	4 4.5

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Gluten free **GF** | Vegetarian **V** | Vegan **VG** | Gluten free available **GFA**

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Sometimes we have to change things on our menu, depending on what's fresh and available.