

THE DRUNKEN COO STEAKHOUSE

NIBBLES TO BEGIN

IN HOUSE BAKED FOCCACIA BREAD (GFO) £6
chef's freshly churned butter | dipping chutney

HOT WOK FRIED EDAMAME BEANS (GFO) £6
(add fresh chilli, dark soy & confit garlic £3)

STARTERS

CLASSIC CULLEN SKINK VELOUTE (GFO) £12
potato velouté | smoked haddock | baby leeks | chive oil | crispy onions | sourdough bread

PAN SEARED GRESSINGHAM DUCK CROWN (GFO) £15
parsnip puree | local beetroots | wilted fennel | blackberry gel

SLOW BRASIED AYRSHIRE BEEF CHEEK RISOTTO (GFO) £14
parmesan | broad beans | wild mushrooms | truffle root crisps

PAN SEARED HAND DIVED ISLE OF MULL SCALLOPS (GFO) £17
black pudding puree | cider emulsion | dry cured ham tuille | heritage carrot

PUMPKIN, CHAMPAGNE & THYME GNOCCHI (GFO) (V) £13
candied pine nuts | gremolata | arugula | crumbled feta

DRUNKEN COO "MINI SURF & TURF" (GFO) £18
toffee, chilli & ras el hanout pork belly | west coast native lobster | malt whisky demi

MAINS

PAN SEARED SEABASS FILLET & KING PRAWN TEMPURA (GFO) £25
sauteed baby potatoes | chorizo | sea herbs | chilli citrus butter

CHARGRILLED VENISON TOMAHAWK DUO (GFO) £35
pomme anna | wild mushrooms | pickled beetroot | venison jus

SOY & HONEY GLAZED GRESSINGHAM DUCK BREAST (GFO) £28
oriental pak choi | baked sweet potato | sesame seeds | five spice & red currant jus

12HR BRASIED AYRSHIRE SHORT RIB OF BEEF (GFO) £27
black garlic pomme puree | heritage carrot | Romanesco | beef reduction | crispy onions

9 GRILLED TROON BAY LANGOUSTINES SALAD (GFO) £38
chef's tossed salad leaf | baby boiled potatoes | house dressing

PUMPKIN, PIMENTO PEPPERS & SAGE RISOTTO (GFO) £23
asparagus | aged parmesan | baby spinach

BURGERS

Served with cos leaf | skinny fries | beef tomato | duo of onion rings

HIGHLAND VENSION BURGER £23
caramelised onion | parma ham | arran cheddar

SCOTTISH WAGYU BEEF BURGER £26
maple glazed bacon | aioli | smoked applewood cheese

BLACKENED CAJUN SPICED CHICKEN BREAST BURGER £20
chilli jam | mozzarella cheese | crispy shallots

BEETROOT & HALLOUMI BURGER £18
miso & wasbi mayo | Pineapple & Chilli Salsa

SUNDAY ROAST SHARER BOARD

10 Classic Sides – P.O.A

SIDES

AUTUMN MIXED LEAF TOSSED SALAD WITH HOUSE DRESSING £6

MATURE ARRAN CHEDDAR CHEESE MACCARONI £6

ADD NATIVE FRESH LOBSTER (£10 SUPPLEMENT)

BATTERED ONION RINGS £6

ADD SALT & CHILLI £1

TRIO OF TROON BAY LANGOUSTINES

WITH SPICY COO BUTTER £18

CONFIT GARLIC & PARSLEY MUSHROOMS £7

WAGYU BEEF RAGU, MEZZI RIGATONI & PARMESAN CRUST £8

CHEFS HAND CUT CHIPS £7

ADD BLACK TRUFFLE AIOLI £2

CHILLI & PARMESAN SKINNY FRENCH FRIES £7

BALSAMIC ROASTED CHERRY VINE TOMATOES £4

CHEFS SEASONAL VEGETABLE PANACHE £7

ROAST GARLIC & PARSELY JUMBO KING PRAWNS £9

BUTTERY CHEESE & ONION MASH POTATO £6

SAUCES

Creamy Pink Peppercorn £5

Confit Garlic & Parsley Butter £5

Classic Steak Dianne Sauce £5

Rich Roquefort Blue Cheese Cream £5

Chefs Chimichurri £5

Spicy Cowboy Butter £5

SWEETS

CARAMLISED PINEAPPLE TARTE TATIN (GFO) £13
golden pineapple | coconut & lemongrass ice cream

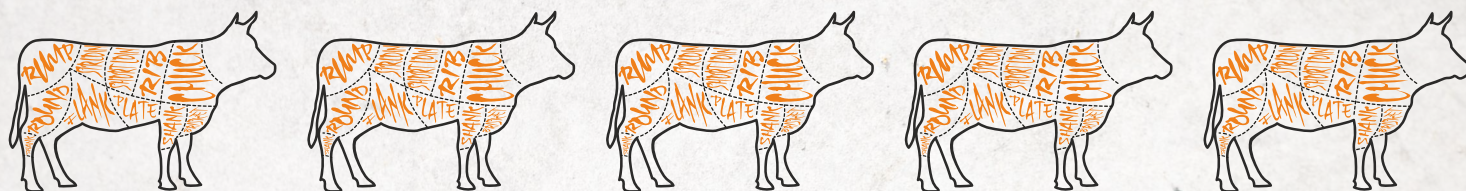
CHEF MARIAS TROPICAL BLOSSOM (GFO) £13
mango | passion fruit | toasted coconut crumble
blackberry ice cream

DARK CHOCOLATE FONDANT (GFO) £14
smoked salted butterscotch sauce | crème fraiche ice cream

THE DRUNKEN COO CHEESE PLATTER (GFO) £17
cracker selection | celery | grapes | chutney

SCOTTISH BLUEBERRIES FRANGIPANE TART (GFO) £13
blue berry & lavender compote | elderflower ice cream

MADAGASCAN VANILLA SEED PARFAIT (GFO) £12
apple & ginger gel | honeycomb tuille | caramel mousse



THE DRUNKEN COO STEAKHOUSE

JIM NISBET & SONS

SORN MAINS FARM AYRSHIRE COLLECTION
35-DAY MATURED FOR FLAVOUR & TENDERNESS

HAND-CUT SIRLOIN STEAK

delicate flavour, lean steak & high protein

8oz - £44

10oz - £49

16oz - £64

HAND-CUT RIB-EYE STEAK

buttery flavour, tender texture & greater juiciness

8oz - £46

10oz - £54

16oz - £68

HAND-CUT FILLET STEAK

most tender cut, most lean & soft flavours

8oz - £49

10oz - £58

16oz - £84

16oz T-BONE STEAK £56

mixture of tender fillet & firmer texture sirloin

18oz CHATEAUBRIAND £88

larger centre-cut fillet of tenderloin, perfect for sharing,
cooked medium/rare

THE COO'S ULTIMATE MIXED GRILL £48 or £78

for 1 or for sharing, this truly is the master mixture for
meat lovers

GAMMON STEAK £32

flame-grilled & finished with a honey glazed pineapple

COOKING PREFERENCE

BLUE - Red throughout

RARE - Mostly red with a hint of pink

MEDIUM/RARE - Mostly pink with a hint of red

MEDIUM - Central pink band

MEDIUM/WELL-DONE - Thoroughly cooked
with a hint of pink

WELL-DONE - Brown throughout

REARED WAGYU BEEF

42-DAY MATURE, HEAVY FATTY MARBLE, EXTREMELY
TENDER, UMAMI RICH FLAVOURSOME STEAKS,
HAND-CUT TO ORDER FROM OUR KITCHEN TEAM

250g ROSEMARY & BLACK GARLIC WAGYU

FLAT IRON STEAK £63

full-flavoured, firmer textures & juiciness

225g WAGYU HANGER STEAK £61

this butchers' steak is one of the most flavoursome
cuts of meat

RIB-EYE STEAK

chef's choice served medium/rare, buttery flavour,
fantastic texture, juicy & heavily marbled

8oz - £63

10oz - £75

SIRLOIN STEAK

flavourful top sirloin, rich & beefy & due to
wagyu genetics, lean, tender & buttery

8oz - £67

10oz - £80

CENTRE-CUT FILLET

heavily marbled with fat, giving it a luxurious flavour
with soft & buttery textures

6oz - £70

8oz - £85

500g WAGYU CHATEAUBRIAND £185

ideal for sharing & served with a choice of two sauces

SAUCES

Creamy Pink Peppercorn £5

Confit Garlic & Parsley Butter £5

Classic Chasseur Sauce £5

Rich Roquefort Blue Cheese Cream £5

Chimichurri £5

Cowboy Butter £5

ACCOMPANIMENTS

All Grill Items Above Are Served With Hand-cut,
Triple Cooked Chips And Garlic Confit.

If You Wish To Order Lobster With Your Dish, Please Pre-order
3 Days In Advance. Price Dependant On Market Rate.