



Welcome to The Bistro Ayr.

Our passion is bringing people together over exceptional food and warm, genuine hospitality, celebrating the finest local Ayrshire flavors alongside our sister venue, The Stravaig.

We offer something for every moment—from freshly prepared morning rolls with coffee and cakes, to light lunches, full dinner service, and our two course menu. You can also join us for an elegant afternoon tea, a traditional Sunday lunch with family, or one of our exclusive tasting nights celebrating creative multi-course pairings.

Whether you are dropping in for a quick coffee or settling in for an evening of fine food, our team is delighted to have you.

*Love,
The Bistro Team*

SERVICE CHARGE

A discretionary 10% service charge is added to all bills, which is distributed directly among our hard-working team.

FOOD ALLERGENS AND INTOLERANCES

Our dishes are prepared using ingredients that contain allergens. Please speak to our team about any requirements before ordering. Dishes marked with (GF), (GFO), (VE), or (V) can be adapted—just ask your server.

(V) Vegetarian | (VE) Vegan | (GF) Gluten-Free | (GFO) Gluten-Free Option



For lovers of exceptional food



SALADS

Chicken & Bacon (GFO) **17.5**

Tempura chicken | Bacon lardons |
Cherry tomatoes | Radish | Croutons |
Mixed leaves | Rapeseed oil | Maldon
salt

Prawn & Salmon (GF) **18.5**

Atlantic prawns | Salmon | Cherry
tomatoes | Radish | Mixed leaves |
Pickled red onion | Lemon & dill mayo

Goats Cheese & Beetroot (GF)(V) **14**

Roast beetroot | Cherry tomatoes |
Radish | Mixed leaves | Goats cheese |
Walnut ketchup | Walnut crumbs |
Balsamic

Bang Bang Chicken **16.5**

Crispy chicken | Bang bang mayo | Roast
garlic potatoes | Dressed leaves | Crispy
spiced chickpeas | Peppers & onions |

Why not add a little extra?

Soup	3.5
Chips	2.5
Parmesan & Truffle Fries	3.5
Cullen Skink	5.0

SANDWICHES

Our sandwiches are served with
coleslaw and dressed leaves. With the
choice of soft white Italian ciabatta or
open on homemade bread.

Bistro Club **12.5**

Roast chicken | Cheddar | Bacon |
Lettuce | Tomato | Confit garlic mayo

Honey Roast Ham **11.5**

Honey-glazed ham | Cheddar | Lettuce |
Tomato | Pickled onion | Mustard mayo

Goats Cheese & Beetroot **10.5**

Roast beetroot | Melty goats cheese |
Mixed leaves | Tomato | Pickled red
onion | Balsamic

Prawn & Salmon **13**

Atlantic Prawns | Smoked salmon |
Mixed leaves | Tomato | Lemon & dill
mayo

Steak & Cheese **14.5**

Medium/rare steak | Cheddar | Rocket |
Tomato | Confit garlic mayo

(GFO) Available for all sandwiches.

(Sandwiches available until 4pm)



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WHILST YOU WAIT

Bread & Olives (V) | Selection of homemade bread | olives | olive oil | balsamic vinegar **Small 7.95 | Large 10.95**

STARTERS

Soup of the Day (GFO) | Homemade bread | Butter | **7.5**

Cullen Skink (GFO) | Smoked haddock | Leek | Potato | cream | Homemade bread | Butter **10.5**

Ham hock & Pea Terrine (GFO) | Slow cooked ham | Pea | Mustard | Honey | Salad | Mustard mayo | Homemade bread **9.5**

Scottish Steamed Mussels (GFO) | White wine | Garlic | Parsley | Cream | Homemade bread | Butter **9.95**

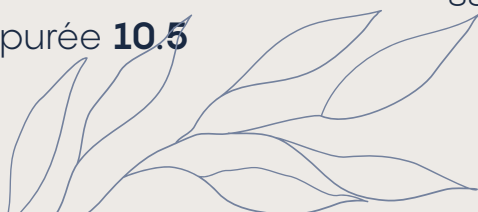
King Prawns (GFO) | 'Nduja & tomato paste | Crisp new potatoes | Garlic | Lemon | Rocket | Tomato broth | Homemade bread & butter **10.95**

Scallops & Chorizo | Seared Scottish scallops | Romesco purée | Crisp spiced chorizo | Crispy kale | Chorizo crumb | Herb oil | Micro herbs **13.95**

Tempura | Hot honey | Asian salad | Confit garlic mayo | Sesame seeds
Chicken 9.95 (GFO) | **Vegetable 8.95** (GFO)(V) | **Prawn 10.95** (GFO)

Beetroot & Goats Cheese Salad (GFO)(V) | Heritage beetroots | Goats cheese bon bons | Beetroot purée | Whipped goats cheese | Rocket | Balsamic | Oil **9.5**

Lamb and Haggis Bon Bons | Panko breaded lamb & haggis | Mixed salad | Pickled red onion | Mint Fennel purée **10.5**





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MAINS

Mushroom Chicken (GF) | Chicken breast | Seasonal veg | Wild mushroom ketchup | Roast new potatoes | Mushroom, shallot & red wine reduction **20.95**

Duck Breast (GF) | Crisp skin duck breast | Seasonal vegetables | Berry compote | Baby carrots | Dark chocolate duck jus | Duck fat potatoes **23.95**

Lamb (GF) | Jim Nisbet's lamb shoulder | Pork & black pudding stuffing | Garlic & mint purée | Seasonal veg | Colcannon mash | Lamb jus **21.5**

Butternut Squash & Sage Risotto (GF)(V)(VE) | Arborio rice | Roasted butternut squash | White wine | Parmesan | Sage **17.5**

Sea Bream & Scallops (GF) | Sea bream fillet | Seared scallops | Tomato & red pepper concassé | Garlic & herb potatoes | Tomato bisque | Seasonal veg | Crispy kale **24.5**

Scottish Steamed Mussels (GFO) | White wine, garlic & parsley cream sauce | chips | Homemade bread **20.95**

Fish Goujons (GFO) | Beer-battered haddock | Salad | Tartare sauce | Lemon | chips **18.95**

Steak Pie | Jim Nisbetts braised beef | Guinness | Puff pastry | Mashed potato | Buttered seasonal vegetables **18.95**

Classic Beef Stroganoff (GF) | Beef strips | Paprika, brandy & mushroom cream sauce | Onions | Peppers | Choose from mash potatoes or chips **20.5**





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STEAKS

Steak Frites. **27.95**
6oz Sirloin | Chips | Parmesan Salad |
Choice of sauce

8oz Ribeye **34.95**
8oz Fillet **38.95**

Steaks served with:

Side salad | Roast on the vine tomatoes
| Parmesan crusted portobello
mushrooms | Chips
(GFO) Available for all steaks.

Why not add?

King Scallops (3) **9.95**
King Prawns (6) **8**

Sauces **2.95**
Peppercorn Jus | Whisky Mushroom
Cream | Blue Cheese Sauce

BURGERS

Burgers served with:

Brioche bun | Lettuce | Tomato | Pickled
onion | Coleslaw | Chips

Steak Burger (GFO) **18.5**
6oz Pressed beef patty | Confit
garlic mayo

**Mushroom, Lentil &
Chickpea Burger** (GFO)(V) **16.5**
Truffle mayo

Add ons: **2.95**
Arran blue cheese | streaky bacon | goats
cheese | Arran brie | Stornoway black
pudding | Chorizo | Haggis

PASTAS

Three Cheese Macaroni **16.95**
Parmesan crust | Garlic bread or chips
Add ons: **2.5**

Arran blue cheese | streaky bacon |
goats cheese | Arran brie | Stornoway
black pudding | Chorizo | Haggis

Spaghetti Pescatore **21**
King prawns | Mussels | Napoli sauce |
Cherry tomatoes | Chilli | Lemon | Parsley

**Wild Mushroom & Chicken
Truffle Tagliatelle** **19**
Chicken breast | Wild mushrooms |
Garlic & white wine cream sauce |
Truffle oil | Parmesan

(GFO) Available for all pasta.

SIDES

Mixed Salad **4.95**
Sautéed Veg **5.5**
Garlic & Herb New Potatoes **5.5**
Mashed Potatoes **5.5**
Chips **4.95**
Parmesan, Herb & Truffle Chips. **5.5**
Garlic Butter Chips **5.25**
Three cheese Mini Mac. **5.5**
Garlic Bread. **5.5**





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DESSERTS

Sticky Toffee Pudding (GFO)(VE) | Butterscotch sauce | Chocolate soil | Honeycomb | Vanilla ice cream | Sea salt **9.95**

Double Choc Fudge Cake (V) | Chocolate sauce | Chantilly cream | Chocolate soil | Honeycomb | Vanilla ice cream **9.95**

Apple & Cinnamon Gyoza (V) | Apple compote | Oat granola | Honeycomb | Salted caramel ice cream | Cinnamon sugar **10.95**

Lemon & Raspberry Mess (V) | Lemon curd | White chocolate & lemon cookie pieces | Chantilly cream | Meringue shards | Lemon sorbet | Raspberry dust **10.95**

Trio of Ice Cream (GF)(V) | Chocolate soil | honeycomb | chocolate sauce **8.95**

Selection of Cheeses (GFO)(V) | Chefs selection of cheeses | Crackers | Chutney | Grapes | Celery | Apple
Individual 9.95 | To Share 17.95

Affogato (GF)(V) | Vanilla ice cream | espresso **8.5**
Add a liqueur from **4.5**

