

STARTERS

- Chef's Soup of the Day** £6.00
A heartwarming bowl of seasonal homemade soup, served with warm crusty bread and butter.
- Cullen Skink** £9.00
Traditional creamy soup made with locally smoked haddock, potatoes and leeks, served with warm crusty bread and butter.
- Scottish Smoked Salmon Roulade** £9.00
Delicate Scottish smoked salmon rolled with herb-infused cream cheese, served with garlic & herb crostini and dressed salad.
- Haggis Bon Bons** £8.00
Crisp golden panko-fried haggis balls, finished with a velvety Scotch whisky sauce and caramelised apple gel.
- Spiced Crab Cakes** £9.00
Golden crab cakes, delicately seasoned with herbs and spices, served with crisp seasonal salad and house-made Marie Rose sauce.
- Deluxe Mixed Tempura** £10.00
King prawns, chicken and lion's mane mushrooms in a light, crispy tempura batter, served with a dressed seasonal salad and house dipping sauce.
- Also available as a main course with triple-cooked chips £19.00

MINI ANCHORS

Under 12s only. All £9

Served with peas or beans

Includes a diluting juice drink & 2 scoops of ice cream.

Cheeseburger & Chips

Chicken Goujons & Chips

Fish Goujons & Chips

Mac 'n' Cheese & Chips (V)

GF options available

MAINS

- Fish Supper** £18.00
Locally landed haddock, available beer-battered or breaded, served with buttered peas, triple-cooked chips and homemade tartare sauce.
- Pan-Seared King Oyster** Starter £10.00
Mushroom 'Scallops' (VG) Main £18.00
King oyster mushroom 'scallops' prepared with the chef's special recipe of the day. Ask your server or see our specials board for today's garnish and accompaniments.
- Southern Fried Lion's Mane Burger (VG)** £18.00
Crispy southern fried lion's mane mushroom, layered with vegan cheese and garlic aioli, served with triple-cooked chips and golden onion rings.
- Steak & Ale Pie** £18.00
Slow-braised beef in a rich ale jus beneath golden all-butter puff pastry, served with buttered seasonal vegetables.
Chips or creamed potatoes, ask Server.
- Beer-Battered Banana Blossom 'Fish' Goujons (VG)** £17.00
Crisp beer-battered banana blossom goujons, dusted with locally foraged truffle seaweed seasoning, served with triple-cooked chips, garden peas and vegan tartare sauce.
- Roasted Breast of Chicken** £19.00
Golden pan-roasted chicken breast, served with creamed potatoes, buttered seasonal greens, and a fragrant lemon & thyme bouillon.
- Macaroni Cheese (V)** £17.00
Rich mature Cheddar macaroni finished with a golden cheese glaze, served with two slices of garlic bread.
- Cajun Chicken & Chorizo Penne Pasta** £17.00
Tender Cajun-spiced chicken strips, mixed peppers, red onion and smoky chorizo, tossed in a bold, creamy Cajun sauce, served with two slices of garlic bread.
- Chicken Caesar Salad** £18.00
Tender pan-roasted chicken breast served on a bed of baby gem lettuce with golden garlic croutons, Parmesan and a classic Caesar dressing.
Optional: Add smoked Ayrshire bacon + £1.50

FROM THE GRILL

8oz Fillet Steak £38.00

Prime 8oz fillet steak served with truffled woodland mushrooms, seasonal greens, golden onion rings and triple-cooked chips.
Add a sauce of your choice: Peppercorn Sauce | Garlic Butter
Surf & Turf Add-Ons: Complete your steak with one of the following
Garlic Prawns + £8.00 Scottish West Coast Scallops + £10.00

The Claymore Burger £18

One, juicy 6oz homemade Scottish beef burger served in a brioche bun with baby gem lettuce, tomato and gherkins, topped with cheese, smoked Ayrshire bacon and onion rings.
Served with triple cooked chips.
Add haggis and whisky sauce: £1.50

SIDES

- House Beer-Battered Onion Rings (V)** £4.50
Crisp house beer-battered onion rings, served golden and crunchy.
- Garlic Bread (V)** £4.50
Warm toasted garlic bread, finished with garlic & parsley butter.
Optional: Add cheese + £1.00
- Triple-Cooked Chips (V)** £4.50
Golden triple-cooked chips, lightly tossed in Maldon sea salt.
Optional: Add Cajun seasoning
- Parmesan & Truffle Fries (V)** £5.00
Crispy fries topped with finely grated parmesan and tossed in a winter truffle infused oil for an umami kick!
- Side Salad (VG)** £4.50
Seasonal mixed leaves with cucumber, red onion and mixed peppers, finished with a light vinaigrette.

DESSERTS

- Chef's Crème Brûlée of the Day (V)** £8.00
Smooth Madagascan custard with a delicately caramelised sugar crust.
Ask your server or see our specials board for today's flavour.
- Seasonal Fruit Crumble (V)** £8.00
Slow-cooked seasonal fruit topped with a golden buttery crumble, served with your choice of custard, ice cream or cream. Ask your server or see our specials board for today's flavour.
- Sticky Toffee Pudding (V)** £8.00
A rich, homemade steamed date pudding, drenched in our signature homemade butterscotch sauce, served with your choice of cream, ice cream or custard.
- Cheesecake of the Day (V)** £8.00
A smooth, creamy cheesecake on a buttery biscuit base, served with your choice of ice cream, custard or cream.
Ask your server or see our specials board for today's flavour.
Gluten-free and vegan options available.
- Affogato (V)** £8.00
Two scoops of creamy vanilla ice cream served with a freshly brewed shot of Italian espresso, poured over for the perfect combination of hot, cold, sweet and rich.
Vegan options available.

Vegan ice
cream available
- ask Server

ANCHORAGE
DUNURE



ANCHORAGE

DUNURE

Located in the village of Dunure, The Anchorage offers a warm and relaxed setting where we serve fresh, locally sourced Scottish produce and seafood. From traditional favourites to seafood platters, our menu celebrates the best of land and sea.

Whether you're here for a special occasion or a casual meal by the water, we look forward to giving you a memorable dining experience.

Embark on a culinary voyage through the best of Scotland's coastal treasures. At the Captain's Table, we proudly showcase the finest seafood from Scotland's west coast. When available, our lobster and brown crab are landed in Dunure Harbour by a local fisherman, and kept in our creels in the harbour, ensuring an authentic taste of our coastline. Alongside these specialities, enjoy succulent whole langoustines, fresh mussels and pan-seared scallops. Every dish is carefully prepared using the finest Scottish ingredients, celebrating Scotland's rich maritime heritage and served with thoughtfully chosen local accompaniments.



Moules Marinière

Starter £12.00 (250g)

Main £22.00 (500g, served with triple-cooked chips)

Fresh Scottish mussels, steamed to perfection in a rich, creamy white wine and garlic sauce.



Pan-Seared West Coast Scallops

Scottish West Coast scallops prepared to the chef's recipe of the day. Ask your server or see our specials board for today's garnish and accompaniments.

Starter and Mains portions available - see price on Specials Board



Whole Scottish Grilled Langoustines

Starter £17.00 (250g)

Main £29.00 (500g, served with triple-cooked chips)

Locally caught whole Scottish langoustines grilled in garlic butter, served with a vibrant side salad and burnt lemon.



Grilled Dunure Lobster

Half £35.00 | Whole £65.00

Fresh Dunure lobster, caught locally by "Kitty Fisher", finished in rich garlic butter and served with a vibrant side salad, triple-cooked chips and burnt lemon.



Grilled Dunure Crab

£40.00

Freshly landed Dunure brown crab, caught locally by "Kitty Fisher", finished in rich garlic butter and served with a vibrant side salad, triple-cooked chips and burnt lemon.

All our products are made with ingredients that contain allergens please speak to a member of our team who will be happy to discuss your requirements.

We have GF options available on certain dishes – please ask your server.

V – Vegetarian | VG – Vegan



Seafood Smorgasbord

Serves One - £50

A feast of Scotland's finest seafood featuring 250g of langoustines, 3 pan-seared West Coast scallops, 250g of fresh mussels, 6 garlic prawns and a roll of rich Scottish smoked salmon. Served with a dressed side salad and warm crusty bread to showcase the fresh flavours of the sea.

Deluxe Seafood Platter

Serves Two - £165

The ultimate Scottish seafood experience. Featuring one whole Dunure lobster, one whole Dunure crab, 500g of whole Scottish langoustines, 500g of moules marinière, perfectly pan-seared West Coast scallops, silky Scottish smoked salmon and 6 garlic prawns. Served with two portions of triple-cooked chips, a vibrant side salad and warm crusty bread.

