nibbles

CRISPY GNOCCHI 5.50 (VG)
romesco dip, rapeseed oil

OLIVES 5.00 (VG)
olive oil, rosemary

WARM ROSEMARY FOCACCIA 5.95 (V)
Scottish virgin rapeseed oil

small plates

SOUP OF THE DAY 6.50 (G)(VG)
focaccia bread

TRADITIONAL CULLEN SKINK 10.50 (G)
smoked haddock, potato, smoked bacon, leeks, cream

HAGGIS, NEEPS AND TATTIES TARTLET 10.95
bashed neeps, creamed potato, red wine sauce, peppercorn sauce

CRISPY PORK BELLY BITES 10.95
sweet chilli and soy glaze, mint yoghurt, coriander, sesame seeds

CRISPY CORN RIBS 9.50 (G)(VG)
sriracha yoghurt, lime, crispy onions, coriander

LIGHTLY BATTERED TEMPURA CHICKEN 10.50 / VEGETABLE 9.95 (VG)
sweet chilli sauce

PRAWN COCKTAIL 10.95 (G)
smoked paprika mayo, gem lettuce, avocado, tomato, apple, lemon

MOULES 11.95 (G)
Steamed mussels in your choice of sauce, crusty bread
MARINIÈRE — white wine, garlic, cream, tarragon
'NDUJA BUTTER — spicy Calabrian sausage butter
THAI GREEN — lemongrass

KING PRAWN PIL PIL 11.95 (G)
butterflied king prawns, confit garlic, chilli oil, chargrilled bread

BURRATA WITH PESTO AND BALSAMIC PIPETTES 10.50 (G)(V)
fresh burrata, heirloom tomatoes, sourdough croutons, torn basil, crushed smoked almonds

HALLOUMI FRIES 9.95 (V)
chilli and garlic crisp, gochujang mayonnaise, coriander, Thai basil

LOANS SHARING BOARD FOR TWO 17.95
Crispy Pork Belly Bites, Chicken Tempura, Halloumi Fries, Salt & Chilli Corn Ribs

08/10/2026

mains

STEAK FRITES 19.95 (G)
chargrilled sirloin steak, seasoned fries, green peppercorn sauce

PAN-ROASTED BREAST OF CHICKEN 18.95
roasted sand carrot, haggis fritter, honey-glazed parsnip, dauphinoise potato, spinach, peppercorn sauce

BEER-BATTERED HADDOCK 14.95
fresh yeast beer batter, minted mushy peas, pickled onion, tartare sauce, lemon, seasoned fries

LOANS STEAK PIE TOPPED WITH BUTTER PUFF PASTRY 14.95
creamed potatoes, Tenderstem broccoli, roast carrot

LOANS LASAGNE 14.95
beef lasagne, creamy Parmesan and nutmeg béchamel, dressed leaf salad, seasoned fries

MOULES FRITES 17.95 (G)
Steamed mussels in your choice of sauce, crusty bread, seasoned fries
MARINIÈRE — white wine, garlic, cream, tarragon
'NDUJA BUTTER — spicy Calabrian sausage butter
THAI GREEN — lemongrass

AJO BLANCO CASSEROLE 17.50 (G)(VG)
Tenderstem broccoli, spinach, tarragon oil, focaccia

SCOTTISH SALMON EN CROÛTE 21.95
leek cream, charred leek, lemon, butter puff pastry

burgers

all served on toasted brioche buns with shredded iceberg lettuce, seasoned fries, house pickles and Loans burger sauce

BEEF BURGER 14.95 (G)
chargrilled beef patty

CHEESE AND BACON BURGER 17.95 (G)
chargrilled beef patty, maple bacon, fresh jalapeños, nacho cheese sauce

BBQ CHICKEN BURGER 14.95 (G)
breaded chicken breast, smoky chipotle barbecue mayonnaise, maple bacon, Applewood smoked cheddar

CHARGRILLED VEGAN BURGER 13.95 (G)(VG)
vegan cheese, shredded iceberg lettuce, house pickles, vegan house sauce

THE BAD BOY 19.95 (G)
chargrilled beef patty, haggis fritter, maple bacon, hash browns, fried egg, nacho cheese sauce, fresh jalapeños

upgrade your burger
cheese 1.50, bacon 2.00, haggis 2.00

loans sandwiches

toasted focaccia
all served with tortilla chips

ADD MUG OF SOUP 4.00 | ADD FRIES 3.50

CRISPY PORK BELLY 10.95
gochujang mayonnaise, house pickles, radicchio, Thai basil

CAJUN CHICKEN CAESAR 10.95
Caesar salad, garlic and Parmesan mayonnaise, crispy shallots

AYRSHIRE BAKED HAM AND CHEDDAR 10.50
black pepper mayonnaise

HAGGIS AND SMOKED CHEDDAR 10.95
haggis, black pepper mayonnaise, melted smoked cheddar, rocket

thick-cut bloomer sandwiches
all served with tortilla chips

BLOODY MARY ATLANTIC PRAWN 11.95 (G)
Marie Rose sauce, shredded iceberg lettuce, fresh tomato

CAJUN CHICKEN MAYONNAISE 10.95 (G)
gem lettuce, sliced tomato

VEGAN FETA AND AVOCADO 9.95 (G)(VG)
fresh tomato, shredded lettuce, pickled red onion

AYRSHIRE BAKED HAM AND CHEDDAR 10.95 (G)
black pepper mayonnaise

salad bowls

CLASSIC CAESAR SALAD 15.95 (G)(V)
dressed gem lettuce, sourdough croutons, boiled hen's egg, aged parmesan, smoked bacon lardons
(add hot cajun spiced chicken breast 3.50)

CRISPY ORIENTAL-GLAZED PORK BELLY 17.95
dressed leaves, soy and chilli glaze, house pickles, spring onion, peppers, mint yoghurt

WARM FRIED HALLOUMI SALAD 16.95 (G)(V)
guacamole, cherry tomatoes, little gem lettuce, cucumber, mustard seed dressing, sourdough croutons

SIMPSINNS' SUNDAY ROAST 19.95
honey glazed vegetables, thyme roasted potatoes, Yorkshire pudding, chive mash

SIMPSINNS BRUNCH FAVOURITES

EGGS BENEDICT 10.95 (G)
toasted English muffin, paprika dusting, hollandaise

HIGHLANDER EGGS 11.95
back bacon, black pudding, tattie scone, peppercorn sauce

STEAK 'N' EGGS 13.95 (G)
thick cut bloomer, smoked cheddar, hash browns, creamy peppercorn sauce

AVO AND HALLOUMI STACK 11.95 (V)(G)
thick cut toasted bloomer, chilli flakes, halloumi, cherry tomatoes

EGGS FLORENTINE 10.95 (V)(G)
toasted muffins, wilted spinach, hollandaise, herb oil

sides

CRISPY BOMBAY NEW POTATOES 5.00 (G)(V)
butter masala sauce, crispy onions, coriander, mint yoghurt

FIELD MUSHROOMS 5.00 (G)(V)

SLOW ROASTED TOMATOES 4.50 (G)(V)

FRIES 4.95 (G)(V)
choose truffle and parmesan, piri piri, salt and chilli or Blackthorn sea salt

CRISP BEER-BATTERED ONION RINGS 4.25 (V)
Blackthorn sea salt, malt vinegar powder

CREAMED POTATOES 4.25 (G)(V)

CHARRED GREENS 5.95 (G)(V)
herb butter, Blackthorn sea salt

LOADED NAAN 7.95 (V)
hot honey, cheese, spring onion, chillies, coriander, butter masala dipping pot

WEEKLY SPECIALITIES
please ask your server for details

PIE OF THE WEEK

CURRY OF THE WEEK

DISH OF THE WEEK

HEART OF THE VILLAGE

THE LOANS
RESTAURANT : BAR : HOTEL
EST. 1996

lunch menu

Please inform your server when ordering if you require a made without gluten or vegan alternative.

(G) Made without gluten alternative available
(VG) Vegan alternative available
(V) Vegetarian

If you have a food allergy or intolerance, please speak to a member of our team before ordering. Menu items and ingredients may change. Please check allergen information each time you visit. Please see our allergen information for further details.

SIMPSINNS
Privately Owned, Proudly Independent