



ORANGERY RESTAURANT

Nestled between fertile farmland and abundant seas our brigade of talented chefs are spoilt for choice from Scotland's larder.

Wherever possible we aim to support small producers, local farmers and fishermen and in doing so bring some of the best and freshest produce available to your plate.

As you look out over the Firth of Clyde you will understand why seafood takes a leading role in our menu. The freshest cod, hake, turbot, brill, dover sole and lemon sole come to us directly from the trawler, not to mention some of the best langoustines you will ever find. The trawler, the "Spes Bona", or "Good Hope", fishes the Firth of Clyde from Troon and we hope you enjoy their latest catch during your visit.

If seafood is not your preference you will be delighted to learn that we use an award winning Ayrshire butcher to offer a large selection of meat based dishes too. Our premium quality steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

Our hugely popular plant based menu has been reinvented again and offers dishes that would tempt the most committed carnivore and leave nobody disappointed. With a range of healthier and more sustainable options this is food that does good as well as tasting great.

Our kitchen brigade have been working hard behind the scenes, testing dishes and techniques to bring you a fresh and exciting menu. We have created a range of dishes that make the wonderful produce the main event, cooked with the greatest of care and presented with subtle creativity. With ingredients so good, such as seafood directly from the boat to your plate all we need to do is add a little heat and an occasional interesting twist or technique.

On behalf of everyone at Seamill Hydro, from the team serving delicious food to the team creating it and all the other people behind the scenes making it possible, we would like to express our deepest gratitude to you for choosing to dine at the Orangery restaurant.

Starters

Soup of the Day £6.25
fresh bread roll

Cullen Skink £9.75
traditional smoked haddock soup with potato and Ayrshire bacon

Spiced Crab Cakes £9.50
sesame, curried peanut sauce, chilli and ginger pak choi

Haggis and Potato Croquet £9.50
smoked turnip velouté, pea shoots, crispy shallots

Chilli and Lime Tiger Prawns £9.95
toasted sourdough, pico de gallo, coriander salad

Salt and Chilli Spiced Chicken Tempura £8.95
carrot, ginger and sesame salad, sweet chilli sauce, garlic mayonnaise

Smoked Scottish Salmon £10.95
beetroot rosti, poached hen egg, charred lemon

Panko Breaded Ballochmyle Brie £9.50 V
candied walnut crumb, borettane onions, chicory salad, maple syrup dressing

Crispy Pork Belly with Black Pudding £9.95
celeriac remoulade, apple puree

Chicken Liver Pate £8.75
Arran plum and apple chutney, crispy crostini's, heirloom tomatoes, pickled shallots, herb oil

Moules Marinière £10.95
mussels cooked in a white wine and garlic cream, crusty bread

Duo of Melon and Seasonal Fruit £8.50 V
passionfruit syrup, raspberry sorbet

Mains

Slow Braised Feather Blade of Scotch Beef £19.95
haggis bon bons, bourguignon style jus, pomme puree, glazed carrots, cauliflower puree

Seared Fillets of Seabass £19.95
crisp Caesar salad, Ayrshire bacon lardons, parmesan shavings, crispy fried croutons, soft boiled egg

Breast of Chicken filled with Chorizo Mousse £19.25
wrapped in parma ham, roasted red pepper coulis, basil and garlic fried potatoes

Braised Shoulder of Lamb £21.95
truffle creamed potatoes, glazed heritage carrots, wilted spinach, savoy cabbage, thyme scented jus

Hydro Seafood Mixed Grill £26.95
ask server today's selection of fish and shellfish, buttered new potatoes, tender stem broccoli, white wine caper cream sauce

Escalope of Pork Fillet £18.95
sunblushed tomato and basil olive oil pesto linguine

Poached Salmon, Prawn Marie Rose and Crayfish Salad £19.50
new potatoes, soft boiled egg, herb croutons, brown bloomer bread

Cajun Spiced Chicken Breast £18.50
rice pilaf, Thai curry cream, spiced red onion relish, yoghurt

Rad Classics

Traditional Steak and Beef Sausage Pie £17.50
pomme puree, tender stem broccoli, glazed carrots

French Trimmed Chicken £18.95
lyonnaise potatoes, green bean and red onion fricassee, local haggis bon bons, mixed peppercorn sauce

Oven Baked Beef Lasagne £16.50
glazed with mature cheddar, crisp caesar salad, toasted garlic ciabatta

Beer Battered Fillet of Haddock £17.95
fries, pickled onions, homemade tartare sauce, lambs lettuce

21 Day Aged Steaks

Sourced from an award winning Ayrshire butcher our steaks come from cattle reared to the highest standards on selected Scottish farms and are matured for up to 21 days.

All steaks served with a field mushroom, topped with caramelised onions and a bone marrow crumb, charred tomato, lambs lettuce and hand cut chips

7oz Fillet £33.95 **8oz Sirloin** £34.95 **10oz Ribeye** £36.95

ADD LANGOUSTINES £9.95
five Scottish langoustine tails in garlic butter

ADD SAUCE £4.50
peppercorn, diane, red wine jus, garlic and rosemary butter

Burgers

Double Bacon Cheeseburger £17.95
toasted sourdough bun, house burger sauce, beef tomato, onion, gem lettuce, pickles, fries

Hydro BBQ Pulled Pork Burger £17.50
toasted sourdough bun, 6oz burger topped with pulled pork, jalapenos, hydro sweet and spicy BBQ sauce, homemade slaw, fries

Cajun Chicken Burger £17.50
toasted sourdough bun, jalapenos, spiced red onions, buffalo mozzarella, homemade slaw, fries

Sides

Fries £3.95

Cajun Fries £4.50

Salt and Chilli Fries £4.50

Truffle and Parmesan Fries £4.95

Buttered New Potatoes £4.25

House Salad £3.95

Beer Battered Onion Rings £4.75

Salt and Chilli Halloumi Fries £7.95

Green Vegetables with Parmesan £4.50

Desserts

Warm Hydro Sticky Toffee Pudding £8.50
salted caramel sauce, honeycomb ice cream

Affogato £7.95
handmade shortbread, vanilla ice cream

Black Forrest Gateaux Sundae £8.50
cherry compote, brownie pieces, chocolate ice cream

Thai Mango Sticky Rice £8.50
coconut rice, mango pudding, toasted coconut, mango gel, coconut ice cream

Warm Triple Chocolate Brownie £9.50
warm Nutella sauce, tablet ice cream

Apple And Plum Crumble Tartlet £8.95
anglaise sauce, vanilla ice cream

Mixed Berry Pavlova £8.50
berry compote, raspberry ripple ice cream

Trio of Ice Cream £7.50
Vanilla, honeycomb, chocolate, tablet, coconut.
Choice of sauces: toffee, chocolate, raspberry

Selection of Scottish Cheese £10.95
damson jelly, grapes, celery, arran oaties



If you have an allergy please inform your server, when ordering your server will repeat back to you that the dish is to be free of the specified allergen(s). When your dish is served your server will confirm the dish is free from the specified allergen(s). Please double check with your server if these allergy control measures are not followed. Please note that our kitchen uses a wide range of allergens and although care is taken trace amounts may be present in any dish. Extensive allergen ingredient list is available upon request.

Light Bites Served 12.00pm-4.45pm

Shredded Chicken

Satay Bao Buns £13.95

hydro satay sauce, pickled red onions, curried peanuts, chillies

Chilli Beef Nachos £11.95

jalapenos, sour cream, mature cheddar

Crispy Fried Chicken Bites £11.95

franks hot sauce, pickles

Sicilian Arancini Balls £10.95

roasted red pepper coulis

Sandwiches Served 12.00pm-4.45pm

Served on white or brown bloomer, tortilla crisps, homemade coleslaw, salad garnish

Mature Cheese Savoury, red onions, spring onions £8.25

Hot Smoked Salmon, lemon and dill mayonnaise, crispy capers, pickled cucumber, lambs lettuce £9.95

Smoked Ayrshire Ham, dijon mustard mayo, crisp rocket £8.75

Sliced Chicken, cajun mayonnaise, rocket £8.75

Egg Mayonnaise, watercress £8.25

Vegan Smoked Cheese, vegan mayonnaise, sweetcorn, crispy shallots, beetroot, tomato, little gem lettuce £8.25

Toasted Sandwiches

Served 12.00pm-4.45pm

Roast Chicken Club £10.95

Ayrshire bacon, mayo, gem lettuce, tomato, red onion

B.L.T. £10.95

Ayrshire bacon, basil mayo, gem lettuce, sunblushed tomato, red onion

6oz Sirloin Steak £18.95

caramelized onions, arran blue cheese

ADD FRIES £3.00 OR SOUP £4.50 TO YOUR SANDWICH OR TOASTED SANDWICH

Classic Afternoon Tea £32.95 For 2

A selection of freshly made sandwiches with the following fillings:

Roast chicken with gem lettuce, mayonnaise and red onion

Mature cheese savoury with red onions and spring onions

Honey Roast Ham, Arran mustard mayonnaise, crisp rocket

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Hydro Handmade Hog Roast Sausage Roll

Haggis Bon Bons

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A pot of tea or filter coffee per person

Tiffin Afternoon Tea £44.95 For 2

A selection of freshly made sandwiches with the following fillings:

Cold roast chicken with gem lettuce, mayonnaise and red onion

Mature cheese savoury with Arran mustard and spring onions

Honey Roast Ham, arran mustard mayonnaise, crisp rocket

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Shredded Chicken Satay Bao Bun, pickled red onions, curried peanuts, chillies

Troon landed scampi Caesar salad

Sicilian Arancini Balls

Mini Cup of Soup of the Day

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Homemade plain and fruit scone with clotted cream and preserves

A selection of mini patisserie

A selection of petit four

A pot of tea or filter coffee per person

Non-Gluten Containing Ingredients Menu

Starters

Soup of the Day £6.25
fresh bread (ask server)

Cullen Skink £9.75
traditional smoked haddock soup
with potato and Ayrshire bacon

Crispy Pork Belly £9.95
celeriac remoulade, apple puree

Chilli and Lime Tiger Prawns £9.95
toasted bread, pico de gallo,
coriander salad

**Salt and Chilli Spiced
Chicken Tempura** £8.95
carrot, ginger and sesame salad, sweet
chilli sauce, garlic mayonnaise

Smoked Scottish Salmon £10.95
beetroot rosti, poached hen egg,
charred lemon

Chicken Liver Pate £8.75
Arran plum and apple chutney,
heirloom tomatoes, pickled shallots,
herb oil, oatcakes

Moules Marinière £10.95
mussels cooked in a white wine and
garlic cream, fresh bread

**Duo of Melon and
Seasonal Fruit** £8.50 V
passionfruit syrup, raspberry sorbet

Mains

**Slow Braised Feather
Blade of Scotch Beef** £19.95
bourguignon style jus, pomme puree,
glazed carrots, cauliflower puree

**Breast of Chicken filled
with Chorizo Mousse** £19.25
wrapped in parma ham, roasted red
pepper coulis, basil and garlic fried
potatoes

Braised Shoulder of Lamb £21.95
truffle creamed potatoes, glazed heritage
carrots, wilted spinach, savoy cabbage,
thyme scented jus

Hydro Seafood Mixed Grill £26.95
ask server todays selection of fish and
shellfish, buttered new potatoes, tender
stem broccoli, white wine caper cream sauce

Seared Fillets of Seabass £19.95
crisp Caesar salad, Ayrshire bacon lardons,
parmesan shavings, soft boiled egg

**Poached Salmon, Prawn Marie Rose
and Crayfish Salad** £19.50
new potatoes, soft boiled egg, fresh bread

Cajun Spiced Chicken Breast £18.50
rice pilaf, Thai curry cream, spiced red
onion relish, yoghurt

French Trimmed Chicken £18.95
lyonnaise potatoes, green bean and red
onion fricassee, mixed peppercorn sauce

Beer Battered Fillet of Haddock £17.95
fries, pickled onions, homemade tartare
sauce, lambs lettuce

Desserts

Affogato £7.95
handmade shortbread, vanilla ice cream

Thai Mango Sticky Rice £8.50
coconut rice, mango pudding, toasted co-
conut, mango gel, coconut ice cream

Mixed Berry Pavlova £8.50
berry compote, raspberry ripple ice cream

Trio of Ice Cream £7.50
Vanilla, honeycomb, chocolate, tablet,
coconut, raspberry ripple Choice of sauces:
toffee, chocolate, raspberry

Selection of Scottish Cheese £10.95
damson jelly, grapes, celery, arran oatie

Dairy Free Menu

Starters

Soup of the Day £6.25
fresh bread roll (ask server)

Cullen Skink £9.75
traditional smoked haddock soup with
potato and Ayrshire bacon

**Crispy Pork Belly
with Black Pudding** £9.95
celeriac remoulade, apple puree

**Salt and Chilli Spiced
Chicken Tempura** £8.95
carrot, ginger and sesame salad, sweet
chilli sauce, garlic aioli

Smoked Scottish Salmon £10.95
beetroot rosti, poached hen egg,
charred lemon

Moules Marinière £10.95
mussels cooked in a white wine
and garlic, crusty bread

**Duo of Melon
and Seasonal Fruit** £8.50 V
passionfruit syrup, raspberry sorbet

Mains

**Slow Braised Feather
Blade of Scotch Beef** £19.95
haggis bon bons, bourguignon style jus,
potatoes, glazed carrots

Seared Fillets of Seabass £19.95
crisp salad, Ayrshire bacon lardons, crispy
fried croutons, soft boiled egg

Braised Shoulder of Lamb £21.95
potatoes, glazed heritage carrots, wilted
spinach, savoy cabbage, thyme scented jus

**Poached Salmon, Prawn Marie Rose
and Crayfish Salad** £19.50
new potatoes, soft boiled egg,
herb croutons, brown bloomer bread

Escalope of Pork Fillet £18.95
sunblushed tomato and basil olive oil
pesto linguine

**Traditional Steak and
Beef Sausage Pie** £17.50
potatoes, tender stem broccoli,
glazed carrots

French Trimmed Chicken £18.95
potatoes, green bean and red onion
fricassee, local haggis bon bons,
red wine jus

Beer Battered Fillet of Haddock £17.95
fries, pickled onions, homemade tartare
sauce, lambs lettuce

Desserts

Sticky Toffee Pudding £8.50
toffee sauce, vanilla ice cream

Affogato £7.95
vanilla ice cream, shortbread

Warm Plum and Apple Crumble £8.95
vanilla ice cream

Black Forrest Gateaux Sundae £8.50
brownie, chocolate sauce, cherry filling,
vanilla ice cream

Warm Chocolate Brownie £9.50
chocolate sauce, vanilla ice cream,
biscoff crumb

Thai Mango Sticky Rice £8.50
coconut ice cream, toasted coconut,
mango gel

Plant Based Menu

Starters

Chestnut mushroom Pate £8.25
caramelised onion chutney, Calvados infused golden raisins, garlic sour-dough

Crispy Fried Tofu Lettuce Wrap £8.75
marinated mango, chopped peanuts, fermented soya bean and red pepper dressing

Sicilian Rice Balls £7.95
crispy fried in a Prosociano crumb with roquito peppers, oven roasted tomato and basil dipping sauce

Poppadom Crisps £8.95
butter bean curry, lime pickle and fresh chilli, fresh tomato and coriander

Hummus Bruschetta £8.50
garlic and lemon chickpeas, sun blushed tomato, pickled red onion, dukkha dressing

Mains

Cauliflower Gnocchi £15.75
pan seared mushrooms, caramelised vegetables, rocket pesto

Garlic and Rosemary Scented Celeriac Steak £16.25
hand cut chips, charred plum tomato, onion jus

Portobello Mushroom Kiev Filled with Garlic Creamed Leeks £15.50
Parmentier potatoes, green bean and red onion fricassee

Sri Lankan Jackfruit Curry £15.75
rice pilaf, spiced onion relish, fresh coriander, warm flat bread

Creamy Braised Leek and Chestnut Mushroom Pie £15.75
mustard mash, celeriac puree, sprouting broccoli

Desserts

Sticky Toffee Pudding £8.50
toffee sauce, vanilla ice cream

Affogato £7.95
vanilla ice cream, shortbread

Warm Plum and Apple Crumble £8.95
vanilla ice cream

Black Forrest Gateaux Sundae £8.50
brownie, chocolate sauce, cherry filling, vanilla ice cream

Warm Chocolate Brownie £9.50
chocolate sauce, vanilla ice cream, biscoff crumb

Thai Mango Sticky Rice £8.50
coconut ice cream, toasted coconut, mango gel