

eighteen  69  
it's all about sharing



Our small plates make it easy for you to sample lots of lovely dishes from our menu.

We recommend that if you're here for dinner then each person will probably want to try three or four small plates each.  
(Don't forget to leave room for dessert)

Of course, if you're still hungry, don't be embarrassed to order some more.

Dishes are served as they are ready, so if you order more than two or three then they might not all arrive together. There's no need to wait for everything - just get stuck in!

As we say, "it's all about sharing" so why not order a selection of dishes and let everyone at the table sample a little of everything?

Most importantly however is to relax, have fun and enjoy your eighteen69 experience.

And, if you're unsure of anything, just ask ;-)



## cold plates

rustic traditional homemade bread board  
savoury scones - bacon & chive, Arran smoked cheese & Arran mustard  
£3.95

trio of dips  
garlic & herb oil, tomato butter &  
red pepper & chilli relish  
£3.50

lightly battered Cumbrae oyster  
£6.95

potted Ayrshire ham hock, homemade piccalilli  
£5.95

home smoked trout pate  
£6.50

Scottish crab cocktail  
£6.50

wild Scottish platter  
award winning Arran cheese (World Cheese Awards 2013)  
hot and cold Argyll smoked salmon, home pickled  
gherkins, cheese scone & chutney  
£7.50



## meat plates

Arran venison meatballs, red onion marmalade  
£7.50

mince & tatties "1869 style"  
£5.95

Ayrshire pig cheeks, streaky Ayrshire bacon & roasted hazelnuts  
£6.95

Rabbies haggis houbles, Arran mustard mayonaise  
£5.00

slow cooked lamb shoulder & haggis pie  
£7.95

Arran chicken lollipops  
£5.50

1869 butchers plate  
Arran butcher's sausage, mini steak, lamb lollipop & chicken lollipop  
£12.95



## fish plates

Ayrshire pork crusted fillet of sole, pea puree  
£5.95

crispy whitebait, rock salt & lemon  
£5.50

Argyll hot smoked salmon scotch egg, Arran mustard mayo  
£5.95

whisky seared salmon & a citrus creme fraiche  
£7.95

I869 cullen skink pie  
£6.50

lobster & mackerel burger  
£6.50

whole king prawns, garlic, parsley butter  
£7.50

king scallops, Arran black pudding & tattie scone  
£8.95



## veggie plates

leek, pinenut & wild garlic ravioli,  
grilled smoked Arran cheddar  
£5.50

baked flat cap mushrooms, sweet potato, spinach & puy lentils  
£5.00

red onion & watercress caramelised tart  
£5.50

baked Arran camembert, Woolies oaties,  
Patersons of Arran plum & apple chutney  
£9.95

## side plates

sprouting broccoli, grilled goats cheese  
£4.50

battered kale, streaky Ayrshire bacon  
£3.95

roasted root vegetable, heather honey & watercress salad  
£3.95

twice cooked duck fat Rooster chips  
£3.95

bubbling potato bake, smoked Arran cheddar  
£3.95

bubble & squeak cake  
£3.95



## desserts

Arran Gold chocolate bread & butter pudding  
£5.50

cranachan cheesecake  
£6.95

cloutie dumpling & custard  
£5.95

Scottish raspberries, Lochranza whisky &  
Pattersons orange marmalade tipsy laird  
£6.95

“wee flyer” of 1869 desserts  
£12.50

Arran cheese plate, island chutney,  
Wooleys of Arran oaties  
£9.50



## I869 Cocktails

### cranachan martini

Lochranza whisky, raspberry liqueur & cream  
£7.25

### the duchess

vodka, parfait amour, peach schnapps, cranberry  
£6.95

### peely wally

OVD rum, apricot brandy, orange, pineapple, lime & fresh passion fruit  
£7.25

### bru'd ice tea

Lochranza whisky, Botanist gin, vodka, Bacardi, tequila & Irn Bru  
£7.95

### Brodick bay

vodka, blue cacao & Arran dairies vanilla ice cream  
£8.25

### the peat bog smoky

OVD rum, banana liqueur, Machrie Moor malt, fresh lime & syrup  
£9.50

### Auchrannie fling

Botanist gin, creme de cassis, elderflower syrup & prosecco  
£6.95

### Lochranza lemonade

Lochranza whisky, triple sec, fresh lemon juice & lemonade  
£6.95

## COCKTAIL SHARING BOARDS

### BOARD 1

cranachan martini, Auchrannie fling & Lochranza lemonade  
£12.95

### BOARD 2

the duchess, bru'd iced tea & the peat bog smoky  
£12.95





## white wines

“therapy” - auchrannie colombard-chardonnay, australia

Lively white, ripe just picked citrus

125ml £3.15      175ml £4.35      250ml £5.95      Bottle £17.25

Pontebello Pinot Grigio, South Australia

Fresh with notes of ripe peach and citrus, backed by a touch of richness.

125ml £3.55      175ml £4.95      250ml £6.95      Bottle £19.50

Flagstone Noon Gun Chenin Blanc-Sauvignon Blanc-Viognier, Western Cape, South Africa

Intense, aromatic, tropical fruit flavours spiked with  
a wedge of orange peel and a sprinkling of baking spice.

125ml £3.45      175ml £4.75      250ml £6.75      Bottle £18.95

Kleine Zalze Sauvignon Blanc, Stellenbosch, South Africa

Superbly aromatic with mouth-watering grapefruit crispness  
and lingering herbaceous freshness.

125ml £3.55      175ml £4.95      250ml £6.95      Bottle £19.50

Don Jacobo Rioja Blanco, Bodegas Corral, Spain

Fresh, dry, crisp and modern, from this classic Spanish  
region using the local Viura grape.

125ml £3.90      175ml £5.40      250ml £7.50      Bottle £21.95

Luis Felipe Edwards Reserva Gewurztraminer, Rapel Valley, Chile

A classic example of this aromatic grape: big flavours  
of Lychees, apricots, honey and warm spice.

Bottle £20.50

Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa

Ripe and silky-smooth, from South Africa's most popular white  
grape variety with rich guava fruit and honeyed character.

Bottle £22.50

Analivia Verdejo Pagos del Rey, Rueda, Spain

Complex aromas of ripe white peach, pear and lemon with floral hints.

Bottle £22.50

Chateau du Rhone, Les Abeilles Blanc, Jean-Luc Colombo, France

Fine and intense floral aromas, notes of fresh fruits and candied lemon.  
Nicely rounded and fresh: surprises with its complexity and lively structure

Bottle £24.85

Drylands Dry Riesling, Marlborough, New Zealand,

Aromas of flora and citrus fruits accompanied by lively  
grapefruit, lime and honeysuckle.

Bottle £29.95



Vidal Sauvignon Blanc, Marlborough, New Zealand  
Classically crisp and herbaceously intense with great complexity,  
a mingling of passion-fruit and melon flavours.  
Bottle £24.85

La Roncaia Eclisse, Venezia Giulia, Italy  
Fragrant with aromatic notes of blossom, peach and tropical fruit:  
the palate shows great length and elegance.  
Bottle £44.50

Pouilly-Loche Chateau de Loche, Louis Jadot, France  
Full-bodied, dry white Burgundy from a single domaine near  
Pouilly-Fuisse. The classic, lemony Chardonnay fruit with peach and  
apricot aromas is backed by subtle vanilla oak on the finish.  
Bottle £44.95

## rose wine

“passion” - auchrannie cinsault-grenache, france  
Refreshing, fruity rose wine  
125ml £3.15      175ml £4.35      250ml £5.95      Bottle £17.25

Parini Pinot Grigio Rose delle Venezie, Italy  
Soft, coppery-pink rose delicate and fruity bouquet: soft and fresh on the palate.  
125ml £3.25      175ml £4.50      250ml £6.25      Bottle £17.95

Vendange White Zinfandel, California, USA  
A brief time with juice and skin together gives this delicate colour,  
delicious strawberry aroma and zingy freshness.  
125ml £3.75      175ml £5.35      250ml £7.25      Bottle £20.95

Coteaux d'Aix-en-Provence, Chateau de Beaulieu France  
A round full flavoured style with summer fruit flavours and  
hints of Mediterranean herbs.  
Bottle £24.95



## red wines

"beware"- auchrannie cabernet-grenache, australia

This soft red blend of cabernet and grenache is dominated with ripe intense berry fruit

I25ml £3.15      I75ml £4.35      250ml £5.95      Bottle £17.25

Rare Vineyards Pinot Noir, Vin de France, France

From the foothills of the Pyrenees, soft, lightly oaked cherries and blueberries with a hint of spice.

I25ml £3.55      I75ml £4.95      250ml £6.95      Bottle £19.15

Blackstone Merlot, California, USA

A sumptuousness of rich blackberry, plum, and raspberry flavors with hints of vanilla and toasted French bread.

I25ml £4.15      I75ml £5.95      250ml £8.15      Bottle £23.95

Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile

Exceptional example of Chilean Cabernet with bags of bright cherry fruit, mint, eucalyptus and smoky vanilla oak.

I25ml £4.20      I75ml £6.35      250ml £8.45      Bottle £24.50

Don Jacobo Rioja Crianza Tinto, Bodegas Corral, Spain

Abundant bright raspberry aromas mingle with sumptuous cherries and layered with a creamy barrique character.

I25ml £4.85      I75ml £6.75      250ml £9.50      Bottle £27.95

Flagstone Longitude, Shiraz, Cabernet Sauvignon, Malbec Stellenboch, South Africa

Bright flavours of plum and berries combined with the subtle tannins, makes this a smooth wine on the palate.

Bottle £21.50

Callia Selected Malbec, San Juan, Argentina

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours.

Bottle £22.95

Pablo Old Vine Garnacha, Calatayud, Spain.

Ripe blueberry, blackberry and cherry fruit, backed by a refreshing juicy finish

Bottle £22.95

Syrah Lazio Siroe, Fontana Candida, Italy

Well structured, showing Syrah's hedgerow fruit character ahead of a smooth finish.

Bottle £22.95

Chateau Lyonnat, Lussac Saint-Emilion, France

A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavours.

Bottle £29.95



Cotes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo, France  
Fresh and silky on the palate, the aromas of small red fruits follow through,  
prolonged by notes of liquorice and spice.  
Bottle £24.50

Houghton The Bandit Shiraz-Tempranillo, Western Australia  
Innovative blend with vibrant primary sweet-berry fruit coupled with savoury spice and  
gentle oak.  
Bottle £24.95

Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla, Italy  
The traditional ripasso technique of fermentation, entices reminiscence of Christmas  
dates and soft prune richness.  
Bottle £32.50

Louis Jadot Beaune Premier Cru, France  
The hallmark characteristics of voluptuous, seductive style are all here, laden with  
red berry velvet smoothness.  
Bottle £49.95

## dessert wine

Brown Brothers Late Harvest Orange Muscat and Flora, Victoria, Australia  
A unique dessert wine made from a rare blend of two grape varieties grown in  
Victoria. It has a wonderfully light, floral aroma and sweet, grapey palate.  
125ml £5.95      Bottle £23.35

## sparkling wine & champagne

Sant' Orsola Prosecco, Italy  
Light and lively, with ripe pears and lemons  
rounded off with a hint of sweetness.  
125ml £5.95      Bottle £25.50

Omni Pink NV, Australia  
Produced from Chardonnay and Pinot Noir the same grapes as Champagne,  
shows juicy berry character and a smooth creamy texture with a refreshing finish.  
125ml £4.95      Bottle £25.20

BouchePere et Fils Cuvee Rose serve de Brut, France  
Family passion takes all three grapes from south of Epernay and  
results in bubbles of baked apple deliciousness.  
125ml £7.50      Bottle £39.95

Veuve Clicquot Yellow Label Brut, France  
Reflecting the traditions of the past, this is full, yet  
dry and has a rich, creamy style with biscuity flavours.  
125ml £9.35      Bottle £55.50