



ARRAN FESTIVAL OF FOOD AND DRINK

FESTIVAL PROGRAMME

Join us for special festival events – please contact venue to book your place as spaces are limited

Date and Location	Event	Time	Price & Booking Info
Wednesday 13 th			
Thursday 14 th			
Friday 15 th	Old Fashioned Fish Tea <i>The Fallen Goat – formerly Brodick Bar</i> Burger Friday – ‘Two for £22’ <i>19th Brodick Golf Club</i>	5.00pm – 8.00pm	£18 £22 for two burgers
Saturday 16 th	4 Course Tasting Lunch <i>La Truffle Noire – formerly Brodick Brasserie</i> East meets West <i>Arran Simply Thai</i>	12.30pm – 2.30pm 4.00pm-7.00pm	£35 + paired wine option available
Sunday 17 th	Glenkiln Lamb Sunday Roast <i>The Drift Inn</i>	12.00pm -5.00pm	£15.95
Monday 18 th			
Tuesday 19 th	Farm Tour and Local Produce Lunch <i>Bellevue Farm</i> Ready, Steady, Cook w Duncan Heenan <i>Arran High School</i>		£30 Adult £15 Child Donation to charity
Wednesday 20 th	Family BBQ with local Ales Glen Isle Hotel		
Thursday 21 st			

Date and Location	Event	Time	Price & Booking Info
Friday 22 nd	<p>Cocktails @ the Fox's Den <i>Arran Gin & French Fox</i></p> <p>Burger Friday – 'Two for £22' <i>19th Brodick Golf Club</i></p> <p>Old Fashioned Fish Tea <i>The Fallen Goat – formerly Brodick Bar</i></p>	5.00pm – 8.00pm	<p>£22 for two burgers</p> <p>£18</p>
Saturday 23 rd	<p>Festival BBQ – Rhythm & Ribs <i>The Douglas Hotel + Bellevue Farm</i></p> <p>Whisky Sampling and creating cocktails with paired snacks <i>Lagg Distillery</i></p> <p>East meets West <i>Arran Simply Thai</i></p> <p>Cocktails @ the Fox's Den <i>Arran Gin & French Fox</i></p> <p>Blind Putting Golf Event <i>19th & Brodick Golf Club</i> <i>Teams of 2</i></p>	<p>2.00pm-6.00pm</p> <p>12.00 and 1.00pm</p>	<p>£20 per person</p> <p>£40</p> <p>Cash donation to Food Bank</p>
Sunday 24 th	<p>Harvest Fest <i>Bellevue Farm, Eco Savvy & Arran's Food Journey</i></p> <p>Cocktails @ the Fox's Den <i>Arran Gin & French Fox</i></p>	11.00am-15.00pm	Free entry Parking £2

FESTIVAL MENU & SPECIALS

See below for our special menu available over the duration of the festival period – please contact venue directly for their opening hours and to book a table.

Business	Festival Menu & Specials	Price & Booking Info
Auchrannie Resort Brambles Bistro BRODICK	Pan Roasted Bellevue Farm Pork Belly Arran Butcher Black Pudding, Celeriac, Fennel, Arran wholegrain mustard, Sweetcorn puree	£20
	Glen Rosa Cocktail An Auchrannie twist on a classic gin sour, the Glen Rosa is inspired by one of the most scenic landscapes on Arran - the glen rosa waterfalls. It is a refreshing blend of hibiscus infused Arran gin, Ceder Pink rose, lemon juice and vegan egg whites.	£10
The Douglas Hotel BRODICK	Starter Arran Gin Cured Salmon with Arran Fine Foods Hot Beetroot Chutney	£12.50
	Main Arran Butcher Cumberland Sausage with Mash and Arran Original Mustard Gravy	£19.50
	Dessert Sticky Arran Ale & Walnut Pudding with Butterscotch Sauce and Arran Dairies Traditional Ice Cream	£9.00
Arran Brewery BRODICK	Free Pint Glass with every pre-booked tour	£15.00
Arran Gift Box BRODICK	20% Discount off all gift box sales (excluding alcohol boxes) Festival Gift Box available	
Cafe Thyme Machrie	£5 off deal on: Bellevue lamb pide (lamb, onion, leek, garlic, tomato, pepper, mozzarella)	£11.95
	Arran Mushroom Ltd Oyster mushroom pide (pan fried oyster mushrooms, leek, onion, garlic, mozzarella) Both served with Café Thyme's home grown salad leaves.	£10.95
Mara Fish Bar & Deli CORRIE	Celebration of Oysters Daily changing oyster menu	
Corrie Hotel CORRIE	Scottish and Island 2 / 3 course set menu Starter Haggis Pakora Main Our Legendary Seafood Platter Main Dessert A decadent homemade 'Corrie' Cranachan	2 Course £45 3 Course £55
Glen Sannox Café SANNONX	Scotland in Miniature Starter Cullen Skink with sourdough & butter Main Venison Casserole with sourdough, fresh salad & purple slaw Dessert Cranachan Cake with Scottish Raspberries and Arran whisky soaked oats	3 courses for £19.90 Lunch served 12-4pm
Kinloch Hotel BLACKWATERFOOT	Festival Beer Special TBC	
The Shore WHITING BAY	Garden to Bowl A selection of Robin Grey locally grown vegetable soups served with homemade scones or Wooleys bread	