
A La Carte Menu

BREAD

Artisan bread, Salted butter 3.00

STARTER

Crispy duck, beansprout and watercress salad, sesame seeds, oriental dressing 9.50

Curthwaite goats curd, cider pear, rocket pesto, honey nut granola 8.50

Salt beef shoulder, pickles, smoked paprika mayo, rye bread and parmesan 9.00

Puffed rice coated giant red shrimp, lime, mango and pineapple salsa 14.50

MAIN COURSE

Harissa Lamb loin, creamed mash, baby onion, chorizo and minted pea jus 24.00

Stone bass, courgette, basil, sun kissed cherry tomatoes, parmesan gnocchi 26.50

Butternut squash tortellini, tenderstem, blue cheese sauce, toasted almonds 18.50

Duck breast, fennel puree, pineapple pickle, kale, confit duck croquette 27.50

GRILL

Rib eye steak 220g 30.00

Sirloin steak 220g 33.50

Fillet steak 200g 39.50

Garlic and paprika chicken breast 20.00

All of our steaks are 100% Scottish beef, minimum 21 day aged. All grill meats served with onion rings, grilled mushroom, plum tomato & hand cut chips

SAUCES

Garlic butter, peppercorn, blue cheese or shallot jus 3.00

SIDES

Hand cut chips, seasonal vegetables, mashed potato, chef's salad 4.00

All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

IT'S ALL ABOUT THE FOOD 

We are wild about fish at Macdonald Hotels & Resorts, with our white fish all being wild. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our steaks matured for a minimum of 21 days. Our chicken is free range. Pork is the best of British – Our pork sausages are Red tractor certified and our bacon is British and dry-cured. Last but not least, game: our wild venison and game comes only from Scottish estates and is not farmed. It's our dedication to serving only the highest quality food that makes us different.

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DESSERT

Strawberry gingerbread, vanilla, rhubarb sorbet 9.00

Belgian chocolate Cremieux, salted caramel macaron, brownie, peanut butter 9.00

Sticky toffee pudding, toffee sauce, banoffee ice cream 8.50

Raspberry Eton mess, strawberry gel 8.50

Chocolate brownie or fresh strawberry ice cream sundae 10.00

Old England cheese platter 14.00

Four specially selected cheeses each paired with accompaniments

Peters yard crackers and grapes

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