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## ROOM SERVICE

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Served from 12.30pm to 8.30pm



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£5 tray charge will be added to the final bill for room service

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### SMALL PLATES & STARTERS

<b>Cullen Skink</b> <small>GFA</small> Smoked haddock, leek, and potato soup, croutons and cream	£14.50
<b>Soup of the Day</b> <small>GFA, VEA</small> Crusty sourdough, salted butter	£10.00
<b>Hot Smoked Dunkeld Smokehouse Salmon</b> <small>GFA</small> Crème fraiche, pickled cucumber and dill on rye bread	£18.00
<b>Steak on Toast</b> <small>GFA</small> Bavette steak, sauteed mushrooms, café de Paris butter, sourdough toast	£24.00
<b>Beetroot Houmous</b> <small>VE, GFA</small> Pickled candied beetroot, toasted seeds, lemon and Dijon emulsion, croutons, endive salad	£16.00

### SANDWICHES SERVED 24 HOURS

<b>Roast Beef, Horseradish &amp; Rocket</b> <small>GFA</small>	£13.00
<b>Smoked Salmon, Cream Cheese &amp; Cucumber</b> <small>GFA</small>	£14.50
<b>Honey Roast Gammon, Mustard Mayo</b> <small>GFA</small>	£12.00
<b>Mull Cheddar, House Chutney, Tomato</b> <small>GFA</small>	£13.00

### MAINS

<b>Lemon Sole Fish &amp; Chips</b> <small>GFA</small> Crisp tempura batter, mushy peas, tartare sauce and lemon	£22.00
<b>Highland Venison Burger</b> Smoked brie, house slaw and sauce, served with rosemary fries	£24.00
<b>Lentil &amp; Black Bean Burger</b> <small>V, VEA</small> Mushroom ketchup, brioche bun, slaw and fries	£22.00
<b>Wild Garlic Gnocchi</b> <small>V, VEA</small> Fennel velouté, hazelnut crumble	£20.00
<b>Slow Cooked Venison Ragout</b> Fresh tagliatelle, fresh basil, truffle and parmesan	£26.00
<b>Cornfed Chicken</b> <small>GF</small> Wild garlic and pancetta, creamed potato, charred cabbage, chicken jus	£28.00

### DESSERTS

<b>Sticky Toffee Pudding</b> <small>GFA, V, VEA</small> Butterscotch sauce, vanilla ice cream	£10.00
<b>Coconut &amp; Lemongrass Panna Cotta</b> <small>GFA, VEA</small> Lime sorbet, coconut crisp and passion fruit syrup	£10.00
<b>Rhubarb &amp; Custard Tart</b> <small>V</small> Ginger caramel, Katy Rogers crème fraiche	£11.00
<b>Pistachio Tiramisu</b> <small>V</small> Mascarpone, coffee liqueur, white chocolate, pistachio cream	£11.00
<b>Ice Cream &amp; Sorbets</b> <small>GFA, V, VEA</small> 3 scoops of ice cream with fresh berry coulis and tuile biscuit. <i>Ask your server for today's selection.</i>	£10.00

### SIDES

<b>Hand Cut Chips</b> <small>GFA, VE</small>	£5.00
<b>House Fries</b> <small>GFA, VE</small>	£5.00
<b>Rocket &amp; Parmesan Salad</b> <small>GFA</small>	£5.50
<b>Buttered Mashed Potato</b> <small>GF, V</small>	£5.50
<b>Truffle &amp; Parmesan Fries</b> <small>GFA</small>	£6.50

### AFTERNOON TEA

Join us for our afternoon tea in the traditional manner of dainty sandwiches, sweet treats, small savouries and pots of piping hot tea or coffee.

£33.50 PER PERSON

*Served every day from 12:30pm to 3:30pm.  
Required to reserve in advance.*

GF - GLUTEN FREE, GFA - GLUTEN FREE AVAILABLE, DF - DAIRY FREE, DFA - DAIRY FREE AVAILABLE, V - VEGETARIAN, VE - VEGAN, VEA - VEGAN OPTION AVAILABLE

Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering. Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.