

# INTRODUCTION

## 1892 ON THE LOCH AT FONAB

*Welcome to 1892 on the Loch at Fonab Castle Hotel, where culinary excellence meets breathtaking scenery. Nestled on the shores of the enchanting Loch Faskally, our restaurant invites you to indulge in a dining experience that is as spectacular as the views that surround it.*

*Immerse yourself in the essence of Scottish Gastronomy as our skilled chefs curate a menu that pays homage to the rich bounty of the local landscapes. As you gaze out over the tranquil waters of Loch Faskally, prepare your palate for a journey through the flavours from Scotland and beyond. From succulent meats to fresh seafood, our menu showcases the best of what the local land and waters have to offer. Every ingredient is thoughtfully chosen with a focus on supporting local farmers and fishermen, and our dedication to sustainability is evident in every aspect of our culinary creations.*

*Built in 1892, the castle was originally a grand private residence for the Sandeman family, famed for their port and sherry business. Today, this stunning property has been meticulously restored, offering you an enchanting blend of historic charm and contemporary comfort.*

*We hope you enjoy your evening with us here, at Fonab.*

(GFA) – gluten free available (DFA) – dairy free available (VE) – vegan (vea) – vegan available (V) – vegetarian (GF) – gluten free (DF) dairy free.

Please advise a member of our team about any allergens or intolerances. 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.

# APÉRITIFS AND BUBBLES

**Prosecco Riflessi DOC NV**

**125 / Bottle**

~~£9~~ / ~~£40~~

**Cremant de Loire Rose de Chanceny NV**

**125 / Bottle**

~~£10~~ / ~~£44~~

**Henriot Brut Souverain NV**

**125 / Bottle**

~~£16~~ / ~~£85~~

## SNACKS

**Sourdough Bread £6.50**

*Whipped Rosemary Butter (VE, DFA, GFA)*

**Great Glen Charcuterie Board £14**

*Gherkins, Olives, Cherry Tomato (DF)*

**Royal Deeside Estates Venison Chipolatas £8**

*Mustard Mayo (DF)*

**Trio of Gordal Olives, Smoked Almonds, Wasabi Peas £6.50**

*(VE)*

**Cumbrae Oyster £4**

*Cucumber Ketchup (DF, GF)*

*Order as few or as many as you like. Price per oyster.*

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## SMALL PLATES

**Shetland Mussels £16**

*Strathearn Cider, Cream, Garlic Bread (DFA, GFA)*

**Game, Pork & Poultry Pie £15**

*Plum & Star Anise Chutney, Watercress Salad*

**Leek and Potato Soup £10**

*Chives, Katy Rodgers Crème Fraiche (GFA)*

**West Coast Crab Ravioli £18**

*Mascarpone, Dill, Shellfish Sauce*

**Classic Caesar Salad £14/18**

*Anchovies, Parmesan, Croutons (GFA)*

**Oak Smoked Scottish Salmon £15**

*Celeriac Remoulade, Apple, Rye Bread (DFA, GFA)*

**Caramelised Onion Hummus £12**

*Dukka, Flat Bread (DF, GFA, VE)*

**Sun Dried Tomato Orecchiette Pasta £14/17**

*Vegan Burrata (GFA, DF, VE)*

# LARGE PLATES

## Shepherd's Pie £25

*Tweed Valley Braised Lamb Mince, Honey Glazed Chantenay Carrots (DFA, GF)*

## Lemon and Garlic Spatchcock Poussin £25

*Chimichurri Salsa, Tender Stem Broccoli (DFA, GF)*

## Aberdeenshire Venison Loin £28

*Creamed Potato, Wild Mushroom, Bramble Jus (DFA, GF)*

## Pot Roasted Atlantic Cod £27

*Hand Rolled Gnocchi, Charred Leek, Chicken Butter Sauce (DFA, GFA)*

## Witch Sole £30

*Lilliput Capers, Lemon, Grenobloise Sauce (DFA, GFA)*

## Wee Fish Supper £19

*Hand Cut Chips, Crushed Peas, Tartar Sauce (DFA)*

## Hand Rolled Gnocchi £22

*Braised Leek, Tender Stem Broccoli, Basil Pesto (v)*

## Harissa Cauliflower Steak £22

*Giant Cous Cous, Baba Ghanoush, Chimichurri (DF, GFA, VE)*

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# SIDES

£6 each

**Truffled Cauliflower Cheese with Isle of Mull Cheddar**

**Harissa Spiced Tender Stem Broccoli**

**Honey Glazed Chantenay Carrots**

**Fonab House Salad, Mustard Vinaigrette**

**Skinny Fries**

**Hand Cut Chips**

**Creamed Potato**

**Caesar Salad**

## FROM THE GRILL

**Cote du Boeuf 10oz £40**

**Fillet of Beef 8oz £48**

**Sirloin 10oz £38**

From award winning John Gilmour Butchers. All served with hand cut chips, vine tomato, watercress salad and choice of green peppercorn, bernaïse or red wine sauce.

**Fonab Beef Burger £22**

*Crisp Bacon, Applewood Smoked Cheddar, House Sauce, Fries (DFA, GFA)*

**Moving Mountains Vegan Burger £19**

*Vegan Applewood Cheddar, House Sauce, Fries (GFA, VE)*