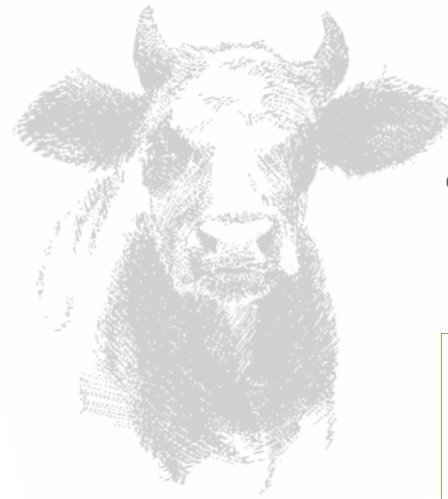


TO START

BAKED CAMEMBERT Garlic & rosemary croutons	£10.50
SMOKED SALMON Herb salad, baby capers	£10
CHICKEN LIVER PARFAIT Toasted brioche, sweet onion marmalade	£8
MUSSELS FROM THE JOSPER GRILL	£9.50 / £17
VENISON CARPACCIO Crerar Home Farm signature dish	£8
KING PRAWN COCKTAIL	£16
FRITTO MISTO Garlic & Chive Mayo	£8



STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS AND SUPPLIED TO US BY CAMPBELL BROTHERS, SUPPLIERS TO THE HIGHEST QUALITY RETAILERS IN THE COUNTRY. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES. ALL OF OUR STEAKS AND GRILLS ARE CHARGRILLED OR JOSPER GRILLED. THE GRILL'S NATURAL COALS ADD FLAVOUR, GREATLY ENHANCING THE FOOD BEING COOKED.

FILLET STEAK

Cut from the centre of the fillet, caramelised wild mushroom, spinach mash, jus
8oz - £28

RIB-EYE

Cooked on the bone, thickly cut from the centre of the rib, watercress & peppercorn sauce
10oz - £24

FEÒIL ÉISG MEAT & FISH

We use the finest white fish, caught from sustainable sources around the UK and delivered fresh every day to our hotels.

HAND BEER BATTERED HADDOCK Seasoned fries, minted crushed peas, tartare sauce	£14.50
LEMON SOLE Caper butter	£16
SLOW PAN ROASTED CRERAR FARM HIGHLAND VENISON THICK SAUSAGES Caramelised onion, mustard mash, port gravy	£17
HALF SPATCHCOCK FREE RANGE CHICKEN Thyme, garlic, lemon, pancetta	£12.50
LAMB RUMP Mint, Garlic chorizo Ragout, rich bordelaise sauce	£15



SIDES

hand cut chips	dauphinoise	balsamic vine tomatoes
chunky chips	onion rings	leek & cauliflower gratin
frites	mushrooms	£4 - Buy 3 and pay for 2

BURGERS

WE HAVE WORKED HARD SOURCING THE FINEST BLEND OF SCOTTISH PRIME BEEF, WITH A SUBTLE BLEND OF HERBS AND SPICES TO GIVE YOU THE PERFECTLY SERVED BURGER.

PRIME SCOTTISH BEEF BURGER	£16
BURGER TOPPINGS	£2
Arran blue cheese / Smoked cheddar cheese / bacon / Campbell's haggis / fried free-range egg	

DESSERTS

Chocolate fondant with white chocolate sauce

Banana tarte tatin with Vanilla pod ice-cream

Lemon Cheesecake

Brioche bread and butter pudding, white chocolate and fresh raspberry

£7.50

SCOTTISH CHEESE SELECTION £12.50

Guests dining on a dinner bed & breakfast basis receive a £35 allocation per person. Your meal also includes 3 side dishes with our compliments per couple.

Before ordering, please inform a member of our team if you have a food allergy or intolerance.