

Starters

French onion soup
Traditional braised onion soup,
gruyère cheese crouton
£7.50

Goat's cheese pepperonata (v)
Garlic and herb marinated peppers, onions and courgettes with goat's
cheese and crisp bread
£7.50

Chef's freshly prepared soup
made from the finest market ingredients (V)
£7.50

Home cured salmon
with chives, cream cheese, fresh grapefruit and baby caper,
honey, lemon and mustard vinaigrette
£7.50

Rich chicken liver parfait
flavoured with garlic and ruby port
with spiced pear chutney and toasted brioche
£7.50

Ham hock and pea terrine
with Arran mustard, apple puree and aphillio cress
£7.50

Main Courses

Braised Scotch beef
with creamy mash, herbs and roasted root vegetables
£14.50

Fillet of seabass
sauté new potatoes, spinach with a Noilly prat and
prawn sauce and creamed leeks
£14.50

Cajun spiced salmon
with asparagus, saute new potatoes, tomato
and pea beurre blanc
£18.50

Warm goats cheese tart (V)
with mature cheddar, clotted cream, shallot and leeks
sun dried tomato pesto
£14.50

Sweetcured bacon loin
creamed leeks, mash, green beans and
peppercorn sauce
£14.50

Steak haché
Chopped shaped and seasoned Scotch beef served with
green peppercorn and brandy sauce and house fries
£14.50

Supreme of corn fed chicken
Rooster mash, asparagus, mushroom, tarragon, tomato and white wine jus
£17.50

Breast of Barbary duck
Dauphinoise potatoes, creamed cabbage, bacon,
pinenuts and grand Marnier jus
£21.50

Grills

COUNTRY OF ORIGIN:
100% SCOTTISH BEEF
FROM SELECTED
SPEYSIDE ESTATES



Rib-eye steak
250 grams of the juiciest steak cut
£24.50

Sirloin steak
250 grams cut from the striploin
£25.50

Fillet steak
225 grams centre cut tender steak
£29.50

As members of the Scotch Beef Club we pride ourselves on handling only the
finest quality Scotch beef. Our beef is aged for a minimum of 28 days to promote
flavour and tenderness. It is best served pink. All grills are served with tomato,
mushroom and parsley ragout and your choice of side order.

Side Orders

Tomato and red onion salad
Mixed salad
Creamy rooster mash
House fries
Panaché of vegetables
Sauté mushrooms
Peppercorn sauce
Red wine sauce
Garlic bread
Giant onion rings
£3.50 each

Desserts

Jordan's homemade sorbet
Ask your server for today's flavour
Three scoops
£6.00

Chocolate barvarois torte
cremè fraiche and boozy cherries
£7.00

Pecan tart
with rum and raisin ice cream
£7.00

Assiette of Scottish cheeses
Mull cheddar, Strathdon blue, brie and smoked Barwhay
£8.00

Snowball special
A traditional Glasgow favourite
Arran dairy ice cream, Tunnock's snowball and raspberry sauce
£7.00

Forest fruit meringue
with strawberry ice cream
£7.00

Sticky toffee pudding
with vanilla ice cream
£7.00

Liqueurs, Coffees & Digestifs

Choose from a selection of malts, liqueurs, dessert wines and specialty coffees.
Please ask your server for details.

Detailed allergen information is available on request.

Our room service and lounge menus are also available should you require some more options.

Service Charge a service charge of 12.5% is added to your bill. 100% of this goes to the staff who use around 2.5% of the funds to manage the administration of the account on their own behalf. The service charge is **completely optional** and if you would like it removed please advise your server and we will do so without hesitation.