

## Starters

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

Pan fried scallops  
apple puree, black pudding and endive  
£9.00

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

Smoked mackerel rillettes  
pepperonata and crisp bread  
£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

Pan fried chicken  
with peas, bacon and baby gem in a rich beurre blanc  
£14.50

Fillet of seabass  
braised fennel, carrot, saffron and orange  
with watercress  
£14.50

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

Slow cooked beef bourguignon  
Tender Scotch beef, with mushrooms, bacon, onions and red wine  
served with rooster mash  
£15.00

Garlic and sage marinated cote de porc  
apple compote, spring onion mash, brandy and  
green peppercorn sauce  
£14.50

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

Mushroom risotto  
with leeks, asparagus and hazelnut pesto  
£14.50

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

Rum baba  
with pineapple and golden raisins  
£7.00

Paris-Brest gateau  
golden choux pastry filled with hazelnut cream  
£7.00

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

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

Sticky toffee pudding  
vanilla ice cream and toffee sauce  
£7.00

Crème caramel  
with fresh oranges  
£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.