

ASPECTS

STARTERS

Scottish salmon Gravadlax, beetroot, horseradish & potato salad, dill oil (GF)	£8.50
Seasonal soup of the day, crusty bread (V)(GF)	£5.50
Red onion & goats cheese tart, rocket & balsamic salad (V)	£6.50
Chickpea, red pepper & smoked paprika pâté, pickled cucumber, olive crostini (VG)	£7.00
Macsween haggis, neeps & tattie parcel, whisky cream	£7.50
Pressed Ayrshire ham hock, piccalilli, oat cakes	£8.50
Crispy fried whitebait, garlic aioli, lemon	£6.50

GRILL

Served with triple cooked chips, grilled tomato, mushroom & watercress

21 days dry aged 7oz Scottish rump steak	£19.50
21 days aged 8oz Scottish sirloin steak	£27.50
21 days dry aged 10oz Scottish rib eye steak	£29.50

Sauces £2.50 each

Choose from: peppercorn, whisky cream, garlic & herb butter (V), red wine sauce

(V) Vegetarian (VG) Vegan (GF) Gluten Free

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources.

Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days.

Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured.

It's our dedication to serving only the highest quality food that makes us different.

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MAINS

Roast chicken supreme, potato & haggis cake, turnip, Arran mustard sauce (GF)	£13.50
Braised Scottish beef blade, buttered potato fondant, glazed baby onions, red wine sauce (GF)	£15.50
Cauliflower barley risotto, sautéed wild mushroom, potato crisps, truffle dressing (VG)(GF)	£12.50
Herb crusted baked Scottish sole, confit cherry tomatoes, samphire, bouillabaisse sauce	£13.50
Beer battered haddock, triple cooked chips, pea purée, tartare sauce, lemon	£15.50
Summer vegetable strudel, roasted beets, spinach, roast tomato fondue (VG)	£12.50
Aspects burger, bacon & onion jam, smoked cheese, garlic aioli, brioche bun, house seasoned fries	£15.00

SIDES

Tender steam broccoli (V)(GF)
Olive oil mash (V)(GF)
House seasoned fries (V)(GF)
Sautéed garlic mushroom (V)(GF)
Mixed garden salad (VG)(GF)
£3.50 each

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