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## A LA CARTE MENU

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### STARTER

Chef's soup of the day	£7.00
<i>Served with crispy sour dough</i>	
Chicken liver parfait	£9.00
<i>Served with fig and pancetta jam, bacon crumb &amp; brioche</i>	
MacSween's haggis Scotch egg	£8.50
<i>Millers Larder piccalilli, mustard cress</i>	
Buffalo fried chicken wings	£8.00
<i>Blue cheese dip, hot sauce, celery sticks</i>	
Prawn and crayfish cocktail	£10.50
<i>Marie Rose, gem lettuce and mini soda bread</i>	

### MAIN COURSE

Pan seared chicken supreme	£18.00
<i>Served with chorizo, sauteed potato, asparagus, and chicken cream sauce</i>	
Battered North Sea haddock and hand cut chips	£16.00
<i>Served with mushy peas and tartare sauce</i>	
Wild mushroom risotto	£14.50
<i>Sauteed wild mushrooms, Parmesan, rocket</i>	
8oz 21 day aged ribeye steak	£27.00
<i>Beef tomato, Portobello mushrooms, hand cut chips</i>	
<i>Choice of peppercorn sauce or red wine jus</i>	
8oz 21 day aged sirloin steak	£27.00
<i>Beef tomato, Portobello mushrooms, hand cut chips</i>	
<i>Choice of peppercorn sauce or red wine jus</i>	
Prime Scottish beef burger	£15.00
<i>Homemade relish, coleslaw, gherkin, tomato, gem lettuce, sesame brioche bun served with fries</i>	
Catch of the day	£MKP
<i>Sauteed ratte potato, smoked haddock chowder, sauteed spinach, dill oil</i>	

### DESSERT

Sticky toffee pudding	£7.00
<i>Served with toffee sauce &amp; vanilla ice cream</i>	
Passionfruit cheesecake	£7.00
<i>Served with pineapple, salsa &amp; chef's sorbet</i>	
Apple crumble	£7.00
<i>Served with crème anglaise, vanilla ice cream</i>	
Lemon and treacle tart	£7.00
<i>Clotted cream &amp; ice cream</i>	

### CHEESE

Three cheese plate	£9.00
<i>Selection of Scottish cheese, grapes, apple chutney and Arran oaties</i>	

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. Dinner inclusive guests have £25.00 meal allowance per person.

### IT'S ALL ABOUT THE FOOD



At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.

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