

ASPECTS

STARTERS

Today's Soup with Homemade Bread Roll <i>(gf option)</i>	£5.50
Grilled Goats' Cheese, Heritage Beetroot and Candied Walnuts <i>(v)</i>	£6.50
Roast Pepper & Chickpea Hummus, Red Onion Chutney and Olive Bread <i>(vg)(df)</i>	£7.00
Traditional Scottish Haggis, Neeps and Tatties	£7.50
Pressed Ham Hock Terrine, Burnt Apple Purée with Piccalilli	£8.00
Scottish Smoked Salmon, Potato & Dill Salad and Horseradish Cream <i>(gf)</i>	£9.00
Duo of Scallops, Crab Claw, Lime, Sun Blush Tomato with Caviar <i>(gf)</i>	£13.00

MAINS

Pesto & Mushroom Gnocchi with Parmesan <i>(vg option)</i>	£14.00
Aspects Burger, Red Onion, Cheddar Cheese, Brioche Bun, Coleslaw and Fries	£16.00
Glazed Pork Belly, Seasonal Vegetables and Apple Cider Sauce <i>(gf)</i>	£16.50
Chicken Ballotine Stuffed with Haggis and Chorizo Sauce	£16.50
Slow Cooked Beef Shin, Horseradish Mash, Balsamic Shallots, Bourguignon Sauce	£16.00
Confit Duck Leg, Potato Fondant, Roast Figs and Heritage Carrots <i>(gf)</i>	£18.00
Cairngorm Ale Battered Haddock, Mushy Peas and Seasoned Fries	£18.00

*A discretionary 10% service charge will be added to your final bill. This goes directly to our team.
Please advise your waiter if you would like this removed.*

(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free

Guests who are staying with us on a Dinner, Bed & Breakfast package are entitled to spend up to £25 per adult with any additional spend to be settled at the restaurant. Children aged 10 and under eat for free (from the children's menu only) when adults are on a Dinner, Bed & Breakfast package. Children aged 11 and over pay for meals as taken regardless of the rate type booked and can choose from the adults menu, children's menu or half portions (where possible) giving you total freedom.

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.

ASPECTS

GRILL

Served With Seasoned Fries, Mushroom and Tomato

21 Day Aged 220g Scottish Sirloin Steak *(gf)* £27.50

21 Day Dry Aged 240g Scottish Rib-Eye Steak *(gf)* £29.50

Slow Cooked Neck of Lamb, Roast Potatoes, Vegetables with Thyme Jus *(gf)* £27.00

SAUCES

Choose From:

Peppercorn, Whisky, Red Wine or Garlic Butter (£3.00 each)

SIDES

Choose From:

Garlic Greens, Roast Potatoes, Roasted Carrots, House Salad or Fries (£4.00 each)

DESSERTS

Selection Of Ice-Creams or Sorbets *(gf)* £4.50

Lemon Panna Cotta, Citrus Crumble and Blackcurrant Sorbet £6.00

Pear Feuilleté, Toffee Ice-Cream with Ginger Butterscotch Sauce £6.00

Chocolate Ganache, White Chocolate and Raspberry Ice-Cream £7.50

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice-Cream £7.50

Scottish Cheese, Apple Chutney, Grapes and Oatcakes £12.00

(v) Vegetarian (vg) Vegan (gf) Gluten Free (df) Dairy Free

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.

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.