

# ASPECTS

RESTAURANT & BAR

## NIBBLES BEFORE DINNER

### SOURDOUGH BREAD / 5.5

Warm artisan sourdough bread and butter

### MACSWEEN'S HAGGIS BON BONS / 6

Wholegrain mustard mayonnaise

### SALT AND PEPPER SQUID RINGS / 8

Lemon aioli

## STARTERS

### STORNOWAY BLACK PUDDING

#### SCOTCH EGG / 11

Millers larder piccalilli,  
mustard cress

### PRAWN AND CRAYFISH COCKTAIL / 12

Marie rose, gem lettuce,  
mini soda bread

### SOUP OF THE DAY / 7.5

Crispy sourdough (V)

### ORANGE AND COGNAC CHICKEN LIVER PARFAIT / 11

Fig jam, caramelised fig,  
crispy pancetta, brioche

### CULLEN SKINK / 9.5

Sourdough bread

### CREAMY WILD MUSHROOMS / 11

Truffle, toasted sourdough,  
fried hen's egg

### MONKFISH SCAMPI / 12

Curry lime and coriander  
dressing, pea purée

### HONEY-GLAZED

#### GOATS CHEESE / 11

Salt-baked beetroot,  
beetroot chutney,  
dukkah spice (GF)

## GRILL

All served with hand-cut chips or fries,  
beef tomato, portobello mushroom

### 220GM SCOTCH RIBEYE (GF) / 32

### 220GM SCOTCH SIRLOIN (GF) / 32

### 180GM SCOTCH RUMP STEAK (GF) / 22

### SAUCES / 2

Bearnaise sauce, peppercorn sauce or red wine jus

### PRIME SCOTTISH BEEF BURGER / 17

Homemade relish, coleslaw, french fries,  
gem lettuce, tomato, sesame brioche bun

Add bacon +1, Add cheese +1

## MAINS

### ROAST LOIN OF HIGHLAND VENISON / 32

Mash potato, braised red  
cabbage, roast carrot and  
apricot purée, bramble jus (GF)

### BEEF CHEEK AND ALE PIE / 19

Garlic roasted  
root vegetables

### BATTERED NORTH SEA HADDOCK / 19

Chunky tartare sauce,  
chips, mushy peas

### ROAST BREAST OF CHICKEN / 19

Potato rosti, charred corn,  
chorizo, chicken cream sauce

### MALAYSIAN VEGETABLE CURRY / 17

Pickled Asian slaw, grilled  
flat bread, basmati rice (V)

Add chicken +5

### BEETROOT AND GOATS CHEESE RAVIOLINI / 19

Broccoli, hazelnuts  
and gremolata (V)

### CATCH OF THE DAY

/ Ask your server

Herb-crushed potato,  
tenderstem broccoli,  
hollandaise sauce (GF)

### BREADED MONKFISH SCAMPI / 20

Hand-cut chips, mushy peas,  
tartare sauce, lemon

## SIDES

### HAND-CUT CHIPS / 5

### ONION RINGS / 5

### SEASONAL GREENS / 5

### MINI CAESAR SALAD / 5

## DESSERT

### RASPBERRY & APPLE CRUMBLE / 8.5

Vegan vanilla ice cream (V)

### RICH DARK CHOCOLATE MOUSSE / 8.5

Winter-spiced granola, cherries, chocolate shard

### STICKY TOFFEE PUDDING / 8.5

Toffee sauce, caramelised banana, vanilla ice cream

### CHOCOLATE FONDANT / 8.5

Peanut brittle, peanut butter ice cream

### ARTISAN SCOTTISH 3 CHEESE PLATE / 13

Arran Oat cakes, apple chutney, grapes

(V) Vegetarian (GF) Gluten-Free

Guests who are staying with us on a Dinner, Bed & Breakfast package receive an allowance of £25 per adult to be spent on food only. Additional spend above this allowance should be settled at the restaurant at the end of your meal.

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.

At Macdonald Hotels & Resorts, we serve only the highest quality food and this starts with the importance we place on sourcing. We care passionately where and how all our ingredients have been reared or produced. For example, 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.