



ROOM SERVICE MENU



NIBBLES BEFORE DINNER

MARINATED OLIVES	4
Pitted green and black olives marinated in herbs (102kcal/VE)	
SOURDOUGH MINI LOAF	6
With whipped anchovy butter (453kcal)	
SALT AND PEPPER SQUID	11
Jalapeño and coriander mayonnaise and lime (196kcal)	

STARTERS

LOBSTER & CRAYFISH COCKTAIL	19
Flying fish caviar, lemon, melba toast (208kcal)	
JOHN ROSS JUNIOR SMOKED SALMON	16
Egg, shallot, capers, seasonal leaves (192kcal)	
PULLED HAM HOCK TERRINE	14
Pickled shimeji, fig chutney, balsamic, sourdough (547kcal)	
WHIPPED TRUFFLED GOAT CHEESE	13
Heirloom beetroot, pickled onion, pea shoots, balsamic, parsley oil, pine nuts (297 kcal/VE)	
SOUP OF THE DAY	9
Crispy sourdough (42kcal/VE)	

SANDWICHES

PRAWN MARIE ROSE & ROCKET ROLL	14.5	HUMMUS, SUNDRIED TOMATO & OLIVE (527kcal)	10
Served with French fries (561 kcal)			
CLUB SANDWICH	18	CHEESE, TOMATO & PICKLE (327kcal/V)	10
Chicken breast, bacon, egg, lettuce, tomato, mayonnaise and fries (679kcal)			
SMOKED SALMON & CRÈME FRAÎCHE (359kcal)	12	HAM, CHEDDAR & MUSTARD MAYONNAISE (358kcal)	10

MAINS

CATCH OF THE DAY / Ask your server	
Herb-crushed potato, tenderstem broccoli, hollandaise sauce (570kcal/GF)	
KING PRAWN LINGUINI	20
White wine, garlic, chilli, cherry tomato, parsley (562kcal)	
TRADITIONAL HADDOCK & CHIPS	20
Served with thin cut chips, mushy peas, tartare sauce and lemon (765kcal)	
SHEPHERD'S PIE	18
Slow-cooked Scottish lamb with peas, topped with parsley and Cheddar mash (510kcal)	
CHICKEN MILANESE	21
Breaded and butterflied chicken breast dusted with Parmesan cheese on a bed of greens, fried egg and creamy truffle sauce (469kcal)	
TAGLIATELLE PASTA ALLA NORMA	23
Aubergine caviar, pecorino (506 kcal/V)	

GRILL

MONKFISH TAIL	28
Tomato and tamarind chutney, spiced potato (277kcal)	
SCOTTISH BEEF BURGER	20
Caramelised red onion, aged cheddar, truffle mayonnaise and French fries (1237kcal)	
HALLOUMI BURGER	19
Grilled halloumi cheese, basil pesto, tomatoes, rocket, spiced mayonnaise and French fries (773 kcal/V)	
RACK OF LAMB 300G	38
Served with olive oil mashed potato and seasonal greens (366kcal)	
AGED SIRLOIN STEAK 220G	38
Served with duck-fat chips, rocket salad and choice of sauce (1082kcal)	
SAUCES	4
Bearnaise sauce (62kcal), peppercorn sauce (158kcal)	

SIDES

SEASONAL GREENS (117kcal/VE)	5
THICK CUT CHIPS WITH ROSEMARY (453kcal/VE)	5
OLIVE OIL MASHED POTATO (134kcal/V)	5
GREEN SALAD (70kcal/VE)	5

SALADS

GREEK SALAD	18
Feta cheese, mixed peppers, cherry tomato, cucumber, olives (341kcal/V)	
QUINOA & BUTTERNUT SQUASH SALAD	18
Pomegranate, seasonal vegetables (650kcal/VE)	
CAESAR SALAD	18
Baby gem lettuce, croutons, anchovies, parmesan, Caesar dressing (310kcal) Add chicken + 5 or smoked salmon + 6	

DESSERT

VEGAN CHOCOLATE & ORANGE TART	10	OPERA GATEAUX	11
Orange gel, raspberry sorbet (436kcal/VE)		Caramel sauce, strawberry ice cream (241kcal)	
ISLE OF ARRAN ICE CREAM	8.5	VANILLA CRÈME BRULEE	10
3 boules, selection of flavours available (207kcal)		Scottish shortbread (612kcal)	
		SELECTION OF ENGLISH CHEESES	15
		(676kcal)	

(V) Vegetarian (VE) Vegan (GF) Gluten-Free | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know. 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. Check with the server for Vegetarian and Gluten free options. All prices include VAT at 20%. Steaks are uncooked weights.