

ASPECTS

RESTAURANT & BAR

NIBBLES

KALAMATA OLIVES	£5
SELECTION OF HOMEMADE BREADS	£6
Balsamic Olive Oil	

STARTERS

HOMEMADE SOUP OF THE DAY ❖	£9
JOHN ROSS JNR SMOKED SALMON	£14
Shallots, Soured Cucumber, Treacle Bread	
PRESSED CHICKEN & HAM TERRINE ❖	£11
Pickles, Sourdough	
GOATS CHEESE BON BONS ❖	£11
Chimichurri, Pickled Walnuts	

MAINS

SLOW BRAISED BEEF CHEEK ❖	£24
Truffle Mashed Potatoes, Savoy, Tenderstem Broccoli, Pancetta & Baby Onion Jus	
JOHN ROSS JR SMOKED HADDOCK ❖	£24
Brown Shrimp & Pea Risotto, Soft Poached Egg, Hollandaise	
FREE RANGE BREAST OF CHICKEN ❖	£23
Rosti Potato, Wild Mushroom Ragout, Red Wine Sauce	
CRISPY POLENTA ❖	£21
Ratatouille, Wilted Spinach, Confit Tomatoes, Parmesan	

HOME COMFORTS

100% SCOTCH BEEF BURGER ❖	£20
Smoked Bacon, Strathdon Blue Cheese, Red Onion Chutney, Toasted Brioche, Hand-Cut Chips	
BEER-BATTERED HADDOCK ❖	£20
Mushy Peas, Hand-Cut Chips, Tartare Sauce	

Guests who are staying with us on a Dinner, Bed & Breakfast Package are entitled to choose two courses from the menu that is highlighted with ❖. Any additional spend to be settled at the restaurant.

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 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 pork is farmed in the UK.

ASPECTS

RESTAURANT & BAR

FROM THE GRILL

All served with Grilled Cherry Tomatoes, Field Mushroom, Hand-Cut Chips

SIRLOIN	£32
CHILLI & GARLIC FLAT IRON ❖	£24
RUMP STEAK	£25
GARLIC & HERB CHICKEN ❖	£23

SIDES

TRUFFLE & PARMESAN FRIES	£6
HAND-CUT CHIPS	£5
BUTTERED GREEN VEGETABLES	£5
CREAMED MASHED POTATOES	£5
BEER-BATTERED ONION RINGS	£5
CAESAR SALAD	£5

SAUCES

WILD MUSHROOM	£4
STRATHDON BLUE CHEESE	£4
PINK PEPPERCORN	£4
RED WINE JUS	£4
ARRAN MUSTARD	£4

DESSERTS

STICKY TOFFEE PUDDING ❖	£10
Butter Scotch Sauce, Vanilla Ice Cream	
WARM APPLE CRUMBLE ❖	£10
Sultanas, Walnuts, Creme Anglaise, Ice Cream	
CHOCOLATE DELICE ❖	£10
Honeycomb, Orange Sorbet	
SELECTION OF SCOTTISH CHEESE	£19
Quince, Chutney, Fine Biscuits	

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