

# DALFABER BAR & KITCHEN

## STARTERS

<b>CHEF'S SOUP OF THE DAY (V)</b> Crusty Bread	<b>£7</b>	<b>STORNOWAY BLACK PUDDING</b> Spiced Apple Chutney, Crispy Pancetta	<b>£9.50</b>
<b>PRAWN COCKTAIL</b> West Coast Prawns, Crayfish, Crisp Gem, Soured Cucumber, Whisky Marie Rose	<b>£11.50</b>	<b>VEGETABLE PAKORA (V)</b> Yoghurt & Mango	<b>£8.50</b>
<b>COCONUT PANKO CHICKEN GOUJONS</b> Harissa Mayonnaise	<b>£8.50</b>	<b>VEGETARIAN HAGGIS BON BONS (V)</b> Grain Mustard Mayonnaise	<b>£8.50</b>

## MAINS

<b>HIGHLAND VENISON CASSEROLE (GF)</b> Creamed Mashed Potatoes, Wild Mushrooms, Pancetta, Tenderstem Broccoli	<b>£16.50</b>
<b>THAI CHICKEN &amp; MANGO CURRY (GF)</b> Steamed Coriander Rice, Prawn Crackers	<b>£16.50</b>
<b>TRUFFLE MACCARONI &amp; CHEESE (V)</b> Garlic Ciabatta	<b>£15</b>
<b>CHICKEN CAESAR SALAD</b> Crisp Gem, Anchovies, Croutons	<b>£16.50</b>
<b>JUMBO BATTERED HADDOCK</b> Hand Cut Chips, Tartar Sauce, Mushy Peas	<b>£17</b>

## BURGERS

<b>CAJUN FRIED CHICKEN BURGER</b> Dry Cured Bacon, Cheese, Toasted Brioche, Salsa, Hand-Cut Chips	<b>£17</b>
<b>100% SCOTCH BEEF BURGER</b> Pulled Pork, Smoked Cheddar Cheese Toasted Brioche, Pickles, Hand-Cut Chips	<b>£17</b>
<b>SPICED BLACK BEAN BURGER (V)</b> Halloumi Cheese, Toasted Brioche, Harissa Mayonnaise, Hand-Cut Chips	<b>£16</b>

## **(V) VEGETARIAN   (GF) GLUTEN-FREE**

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.

# DALFABER BAR & KITCHEN

## FROM THE GRILL

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

½ GARLIC & THYME ROASTED CHICKEN (GF)	£18
SCOTCH SIRLOIN STEAK (GF)	£32
CHILLI & GARLIC MARINATED RUMP STEAK (GF)	£24

## SIDES

## SAUCES

TRUFFLE & PARMESAN FRIES	£6	PEPPERCORN	£4
BEER-BATTERED ONION RINGS	£6	MUSHROOM	£4
BUTTERED GREEN VEGETABLES	£6	BLUE CHEESE	£4
FRIES	£6	ARRAN MUSTARD	£4

## DESSERTS

APPLE & SULTANA CRUMBLE (V) Custard, Toffee Ice Cream	£8.50
DARK CHOCOLATE BROWNIE (V) Vanilla Ice Cream	£8.50
STICKY TOFFEE PUDDING Butter Scotch Sauce, Vanilla Ice Cream	£8.50
ARRAN DAIRY ICE CREAM (V)	£7.50

## (V) VEGETARIAN (GF) GLUTEN-FREE

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.