

# DALFABER

## BAR & KITCHEN

### STARTERS

<b>CHEF'S SOUP OF THE DAY (V)</b>	<b>£7</b>
Crusty Bread	
<b>PRAWN COCKTAIL</b>	<b>£11.50</b>
West Coast Prawns, Crayfish, Crisp Gem, Soured Cucumber, Whisky Marie Rose	
<b>COCONUT PANKO CHICKEN GOUJONS</b>	<b>£8.50</b>
Harissa Mayonnaise	
<b>VEGETARIAN HAGGIS BON BONS (V)</b>	<b>£8.50</b>
Grain Mustard Mayonnaise	

### MAINS

<b>TRUFFLE MACCARONI &amp; CHEESE (V)</b>	<b>£15</b>
Garlic Ciabatta	
<b>CHICKEN CAESAR SALAD</b>	<b>£16.50</b>
Crisp Gem, Anchovies, Croutons	
<b>JUMBO BATTERED HADDOCK</b>	<b>£17</b>
Hand Cut Chips, Tartar Sauce, Mushy Peas	
<b>SCOTCH SIRLOIN STEAK (GF)</b>	<b>£32</b>
Grilled tomato, Field Mushroom, Hand Cut Chips	

### BURGERS

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

### SUNDAY ROAST

All served with seasonal vegetables, roasted potatoes, homemade Yorkshire pudding and red wine gravy - £17.50 Each	
<b>½ GARLIC &amp; THYME ROASTED CHICKEN (GF)</b>	
<b>TRADITIONAL ROAST BEEF (GF)</b>	
<b>PAN ROASTED HAKE (GF)</b>	
<b>BUTTERNUT SQUASH &amp; SPINACH PITHIVER (VG)</b>	

### SIDES

<b>TRUFFLE &amp; PARMESAN FRIES</b>	<b>£8</b>
<b>BEER-BATTERED ONION RINGS</b>	<b>£6</b>
<b>BUTTERED GREEN VEGETABLES</b>	<b>£6</b>
<b>FRIES</b>	<b>£6</b>

### SAUCES

<b>PEPPERCORN</b>	<b>£4</b>
<b>MUSHROOM</b>	<b>£4</b>
<b>BLUE CHEESE</b>	<b>£4</b>
<b>ARRAN MUSTARD</b>	<b>£4</b>

### DESSERTS

<b>APPLE &amp; SULTANA CRUMBLE (V)</b>	<b>£8.50</b>
Custard, Toffee Ice Cream	
<b>HIGHLAND CHEESE BOARD (V)</b>	<b>£12</b>
Grapes, Oatcakes & Chutney	
<b>STICKY TOFFEE PUDDING</b>	<b>£8.50</b>
Butter Scotch Sauce, Vanilla Ice Cream	

### (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.