

# ASPECTS

RESTAURANT & BAR

## NIBBLES

### CHEFS BREAD SELECTION

Salted butter

### KALAMATA OLIVES

Chilli & garlic marinade

## STARTERS

### PRAWN & CRAYFISH COCKTAIL 12

Brandy marie rose sauce, baby gem lettuce capers, cucumber, lemon

### HAND-DIVED SHETLAND SCALLOPS 22

Sea vegetables, shellfish bisque, preserved lemon

### CHICKEN & BLACK PUDDING TERRINE 10.5

Prune puree, parma ham, crispy kale

### SOUP OF THE DAY 9

Crusty bread

## MAINS

### SLOW BRAISED SCOTCH BEEF 24

Harrissa mash potato, gremolata, tenderstem broccoli, red wine jus

### CHICKEN KIEV 24

Charred baby gem heart, caesar emulsion, garlic butter, rosti potato, crispy chicken skin, parmesan

### LEMON SOLE 28

Brown butter, baby potato, caper, spinach, baby brown shrimp & roasted macadamia nut

### HERB CRUSTED COURGETTE 18

Artichoke crisp, mushroom puree, pickled mushrooms, almonds (VG)

## HOME COMFORTS

### BEER BATTERED HADDOCK 20

Hand-cuts chips, tartar sauce & mushy peas

### 6 SCOTCH BEEF BURGER 20

Smoked streaky bacon, brioche bun, monetary jack cheddar, house relish, beef tomato, baby gem lettuce, hand-cut chips

## FROM THE GRILL

All served with cherry tomato on the vine, watercress, hand-cut chips

### SCOTCH SIRLOIN 36

### SCOTCH RUMP 26

### FLAT IRON 25

Marinated in chilli & garlic

### HALF CHICKEN 26

Marinated in piri piri seasoning

### SAUCES 4

Peppercorn, Blue cheese or Béarnaise

## SIDES

### ROAST NEW POTATO 6

Garlic butter

### MASHED POTATO 6

Smoked sea salt, chives

### HAND-CUT CHIPS 6

### BUTTERED GREENS 6

Toasted almonds

### MIXED LEAF SALAD 6

Herb dressing

(V) Vegetarian (VG) Vegan

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.

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## FLAVOURS OF INDIA

Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar

### STARTERS

<b>HAGGIS &amp; PANEER PAKORA</b> 🍷	8.5
Pakora dipping sauce	
<b>KING PRAWN PEPPER FRY</b>	12
King prawns tossed with curry leaf and roasted black pepper masala	
<b>CHICKEN TIKKA</b> 🍷	10
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney	

### MAIN COURSES

All main dishes come with a small side of naan and pilau rice

<b>CHICKEN TIKKA MASALA</b> 🍷	20
Tandoori chicken supreme, tomato and fenugreek sauce	
<b>CAULIFLOWER MAKHANI</b> 🍷	18
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)	
<b>LAMB ROGAN JOSH</b>	26
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes	

### DESSERT

<b>BLACK FORREST GATEAUX</b> 🍷	10.5	<b>MISSISSIPPI MUD PIE</b> 🍷	10
Kirsch cherries & crème fraiche		Vanilla ice cream	
<b>TONKA BEAN PANNA COTTA</b> 🍷	9.5	<b>SCOTTISH CHEESE</b>	17
Meringue, toasted coconut & mango & passion fruit salsa		Strathdon blue, Clava brie, crowdie, Aaron smoked cheddar, Aaron whisky cheddar served with apple chutney, oatcakes & quince	
<b>PECAN TART</b> 🍷	10		
Baileys mascarpone			

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