

# SCOTTISH STEAKHOUSE

Welcome to our modern grill restaurant showcasing the best of the British bounty and Scottish heritage products.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- ◉ Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- ◉ Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- ◉ Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- ◉ All shelled eggs are **100% free range**.
- ◉ Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste heritage award.
- ◉ Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- ◉ Ice cream comes from **Arran Dairies**.
- ◉ Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted Inchyra guests to experience the flavour of Atul's cuisine.

Please enjoy and do not hesitate to ask any questions of your server.

# NIBBLES BEFORE DINNER

MACSWEEN'S HAGGIS BON BONS.....	7
Mustard mayonnaise	
SOURDOUGH BREAD .....	6
Whipped onion butter (V)	
CRISPY VEGETABLE GYOZA .....	10
Vietnamese dipping sauce (VE)	

# STARTERS

SOUP OF THE DAY .....	8.5
Sourdough bread	
MONKFISH SCAMPI .....	12.5
Curry oil, pickled onions, pea purée	
STORNOWAY BLACK PUDDING SCOTCH EGG ....	11
Burnt onion ketchup, celeriac remoulade	
CLASSIC PRAWN COCKTAIL .....	13
Marie Rose, gem lettuce, mini soda bread	
ORANGE & COGNAC CHICKEN LIVER PARFAIT ...	12
Fig jam, crispy pancetta, Arran Oaties	
CRISPY SALT & CHILLI CHICKEN WINGS .....	12
Asian BBQ sauce	
HONEY-WHIPPED GOATS CHEESE .....	10
Olives, sundried tomato, ciabatta crisp, basil (V)	
SMOKED SALMON PÂTÉ .....	12.5
Pickled cucumber, lemon, sourdough crisps	

# SIDES

HAND-CUT CHIPS .....	6
With truffle aioli	
SEASONAL GREENS .....	6
MINI CAESAR SALAD .....	5.5
ONION RINGS .....	5.5
SWEET POTATO FRIES .....	6
With curry & lime mayonnaise	
MAC 'N' CHEESE .....	6

# CLASSICS

TOMATO & MOZZARELLA GNOCCHI .....	19
Tomato fondue, ratatouille, spinach (V)	
LEMON & THYME CHICKEN BREAST .....	23
Sautéed ratte potato, chorizo, broccoli, chicken cream sauce	
LASAGNE AL FORNO .....	19.5
Beef and pork ragu, ricotta, basil	
BATTERED NORTH SEA HADDOCK .....	20
Chunky tartare sauce, chips, mushy peas	
CATCH OF THE DAY / ASK YOUR SERVER	
Crushed new potatoes, broccoli, hollandaise	
SMOKED HADDOCK & KING PRAWN PIE .....	24
Parsley and Isle of Mull cheddar mash, seasonal greens	
CUMBERLAND SAUSAGE RING .....	17
Mashed potato, caramelised onions, onion ring, red wine jus	
RACK OF HIGHLAND LAMB .....	36
Mustard and chive mashed potato, broccoli, red wine jus	
Allow 20mins for preparation	
CLASSIC CAESAR SALAD .....	13
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing	
+Add Chicken .....	7
+Add Hot Smoked Salmon .....	9
VEGAN GREEK SALAD .....	14
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (VE)	

# FLAVOURS OF INDIA

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

## STARTERS

HAGGIS & PANEER PAKORA .....	9
Pakora dipping sauce	
KING PRAWN PEPPER FRY .....	13
King prawns tossed with curry leaf and roasted black pepper masala	
CHICKEN TIKKA .....	11.5
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

CHICKEN TIKKA MASALA .....	22
Tandoori chicken supreme, tomato and fenugreek sauce	
FISH MASALA / ASK YOUR SERVER	
Catch of the day, coriander and coconut masala	
CAULIFLOWER MAKHANI .....	19
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)	
LAMB ROGAN JOSH .....	29
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes	

# GRILL

Served with hand-cut chips or fries, plum tomato, flat-cap mushroom					
220GM SCOTCH RIBEYE.....		39	PRIME SCOTTISH BEEF BURGER.....	21	
			Homemade relish, coleslaw, gem lettuce, tomato, brioche bun		
220GM SCOTCH SIRLOIN .....		39	+Add Bacon.....	2	
200GM SCOTCH BUTCHERS CUT, .....		29	+Add Cheese.....	1.5	
FLAT IRON			VEGAN BURGER.....		18
+Add Tandoori King Prawn.....		8	Homemade relish, gem lettuce, tomato, vegan brioche bun (VE)		
+Add Sauce.....		4			
Bearnaise sauce, peppercorn sauce or red wine jus					

(V) Vegetarian (VE) Vegan

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. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.