

THE PARLOUR



Welcome to our modern grill, where behind every dish is an amazing story.

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

Let us introduce you to a selection of our finest ingredients:

- Traditional hand smoked salmon from the legendary **John Ross Jr** (Aberdeen), purveyors to the Royal Household.
- Wild, sustainable fish from the cold, clear waters around Peterhead, Scrabster and Shetland, landed daily by the respected **Fish Brothers**.
- Scottish lamb and beef, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Pedigree Wagyu and Aberdeen Angus beef from **Highland Wagyu**, raised on their family estate set within the majestic highland landscape of Perthshire.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, handmade by award-winning artisans who've set the gold standard for over 60 years.
- The "Original" Stornoway black pudding by **Macleod & Macleod**, crafted in Stornoway for over 80 years by multiple generations of the family.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

As an added highlight, we have introduced dishes developed by twice Michelin-starred chef Atul Kochhar, bringing the bold flavours of Southern India to our menu.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.



THE BEAR

Nibbles Before Dinner

Stornoway Black Pudding Bon Bons Mustard mayonnaise (312 kcal)	7
Sourdough Bread Whipped onion butter (372 kcal/V)	6
Crispy Vegetable Gyoza Vietnamese dipping sauce (294 kcal/VE)	10

Starters

Soup of the Day	8.5	Heirloom Tomato & Scottish Mozzarella	10
Sourdough bread (268 kcal)		Basil pesto, croutons, balsamic (203 kcal)	
Classic Prawn Cocktail	13	John Ross Jr Oak Smoked Salmon	14
Marie Rose, gem lettuce, mini soda bread (582 kcal)		Lemon, capers, shallot, mini soda bread (238 kcal)	
Orange & Cognac Chicken Liver Parfait	12		
Fig jam, crispy pancetta, Arran Oaties (474 kcal)			

Sides

Hand-Cut Chips With truffle aioli (612 kcal)	6
Seasonal Greens (125 kcal)	6
Onion Rings (411 kcal).....	5.5

Grill

Our steak is served with hand-cut chips or fries, plum tomato and flat-cap mushroom.

220gm Scotch Sirloin (1082 kcal)	39
Scottish Wagyu Beef Burger	23
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)	
+Add Bacon (66 kcal)	2
+Add Cheese (104 kcal).....	1.5
Vegan Burger	18
Homemade relish, gem lettuce, tomato, vegan brioche bun, fries (821 kcal/VE)	

Classics

Battered North Sea Haddock	20	Vegan Greek Salad	14
Chunky tartare sauce, chips, mushy peas (1013 kcal)		Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	
Catch of the Day / Ask your server		Rigatoni alla Bolognese	18
Crushed new potatoes, broccoli, hollandaise (792 kcal)		Beef and pork ragu, Parmesan (893 kcal)	
Classic Caesar Salad	13	Chicken Tikka Masala	22
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)		Tandoori chicken supreme, tomato and fenugreek sauce, naan, rice (992 kcal)	
+Add Chicken	7		

Sandwiches

All Served on a choice of white or brown bread (unless stated) with salad & crisps.

Club Sandwich	14	Ham & Cheese	10
Chicken, bacon, tomato, lettuce & mayonnaise on toasted bread (679 kcal/DF, GFO)		Sliced ham & cheddar with wholegrain mustard mayonnaise (358 kcal/GFO)	
Steak Ciabatta	18	Cheese, Tomato & Pickle	10
Steak with grilled red onions (983 kcal/DF, GFO)		Sliced cheddar & tomatoes with pickle (327 kcal/V, GFO)	
Mediterranean Vegetable Panini	10	Smoked Salmon	12
Roasted & grilled vegetables & feta cheese (606 kcal/V, GFO)		With a chive cream cheese (966 kcal/V, GFO)	
		Prawn & Rocket	12
		Prawns in a Marie Rose sauce with rocket (561 kcal/V, DF, GFO)	

(V) Vegetarian (VE) Vegan (DF) Dairy Free (GFO) Gluten Free Option | Adults need around 2000 kcal a day

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 dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.

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