

# ASPECTS

## SCOTTISH STEAKHOUSE

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 **Sea Stocks**.
- 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.

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.

# ASPECTS SCOTTISH STEAKHOUSE

## STARTERS

<b>CHUNKY LENTIL &amp; HAM HOCK SOUP</b> (V) ..... 9	<b>STORNOWAY BLACK PUDDING</b> ..... 11
<b>JOHN ROSS JR SMOKED SALMON</b> ..... 14	Soft Poached Hens Egg, Hollandaise Sauce, Crispy Pancetta
<b>CAJUN-SPICED CHICKEN WINGS</b> (V) ..... 11	<b>TEMPURA KING PRAWNS</b> ..... 13
Sour Cream, Lime & Coriander (GF)	Asian Slaw, Soy & Ginger Sauce
<b>SMOKED BBQ BABY BACK RIBS</b> ..... 12	<b>QUINOA SALAD</b> (V) ..... 10
Coleslaw (GF)	Roasted Butternut Squash, Caramelised Onion & Pomegranate Salad (GF/VG)
<b>CRISPY GOATS CHEESE</b> ..... 11	
Beetroot, Candied Walnuts, Compressed Watermelon (V)	

## BREADS & NIBBLES

<b>TRIO OF ARTISAN BREADS</b> ..... 6
Confit Garlic, Balsamic Vinegar, Olive Oil (V)
<b>KALAMATA OLIVES</b> (GF/VG) ..... 5
<b>MAGSWEEN'S HAGGIS BON BONS</b> ..... 8
Grain Mustard Mayonnaise
<b>GLUTEN-FREE ROLLS</b> ..... 6
Unsalted Butter, Olive Oil & Balsamic Vinegar (GF)

## FROM THE GRILL

All our cut steaks are 21 day aged Scottish Beef. They are served with grilled tomato, mushrooms & hand-cut chips.

<b>BUTCHER'S CUT</b> (GF) ..... 25	<b>SIRLOIN</b> (GF) ..... 38
200g Steak, cut from the belly of the beast. Gets its name from butchers regarding this as the best cut.	220g Thick, cut from the centre of the loin
<b>RUMP (CHEFS FAVOURITE)</b> (GF) ..... 26	<b>HALF ROAST CHICKEN</b> (GF) ..... 25
220g Rump Steak Marinated in Garlic	Marinated in Garlic, Lemon & Thyme
<b>RIBEYE STEAK</b> (GF) ..... 38	<b>FREE-RANGE PORK LOIN STEAK</b> (GF) ..... 22
220g Steak, cut straight from the centre of the rib	Maple & Arran Mustard Glaze (V)

## BUTCHER'S CUT OF THE DAY

<b>MONDAY</b>	<b>FRIDAY</b>
<b>GARLIC &amp; CHILLI MARINATED BUTCHER'S CUT</b> (GF) ..... 26	<b>PERI PERI MARINATE</b> (GF) ..... 26
<b>TUESDAY</b>	<b>SATURDAY</b>
<b>STRATHDON BLUE CHEESE MELT</b> (GF) ..... 27	<b>BUTCHER'S CUT, GARLIC KING PRAWNS</b> (GF) ..... 29
<b>WEDNESDAY</b>	<b>SUNDAY</b>
<b>CARAMELISED ONIONS, FREE-RANGE EGG</b> (GF) ..... 27	<b>SMOKEY BBQ MARINATE</b> (GF) ..... 26
<b>THURSDAY</b>	<b>SAUCES</b> ..... 5
<b>PINK PEPPERCORN CRUSTED</b> (GF) ..... 26	Red Wine Jus, Wild Mushroom, Peppercorn Sauce, Strathdon Blue Cheese

## FISH

<b>CATCH OF THE DAY</b> (GF) ..... 22
Crushed New Potatoes, Buttered Greens, Caper Butter
<b>BEER-BATTERED HADDOCK</b> (V) ..... 20
Truffle Peas, Tartare Sauce, Hand-Cut Chips, Lemon
<b>MONKFISH SCAMPI</b> (V) ..... 22
Tartare Sauce, Truffle Peas, Hand-Cut Chips, Lemon

## CLASSICS

<b>HIGHLAND WAGYU BURGER</b> ..... 24
Dry-Cured Back Bacon, Emmental Cheese, Toasted Brioche, Hand-Cut Chips
<b>FREE-RANGE CHICKEN KIEV</b> (V) ..... 22
Crumbed Chicken filled with Garlic Butter, Hand-Cut Chips, Corn on the Cob
<b>SLOW BRAISED SCOTCH BEEF</b> (GF) ..... 24
Creamed Mashed Potatoes, Tenderstem Broccoli, Baby Onion & Pancetta Jus

## VEGETARIAN/VEGAN

<b>VEGETABLE &amp; CHICKPEA TAGINE</b> (VG) ..... 22
Lemon & Herb Cous Cous, Flat Bread
<b>THAI GREEN VEGETABLE CURRY</b> (VG/GF) (V) ..... 21
Steamed Coriander Rice
<b>POTATO GNOCCHI</b> (VG) (V) ..... 21
Wild Mushroom & Spinach Ragout

## SIDES

<b>CORN ON THE COB</b> ..... 6
<b>BUTTERED GREEN VEGETABLES</b> ..... 6
<b>HAND-CUT CHIPS</b> ..... 6
<b>MIXED SALAD</b> ..... 6
<b>CREAMED MASHED POTATOES</b> ..... 6

## DESSERTS

<b>HIGHLAND SWEET FEAST</b> (Perfect for Sharing) ..... 25	<b>DARK CHOCOLATE BROWNIE</b> (V) (V) ..... 11
Selection of Arran Ice cream, Cookies, Chocolate Fudge Brownies, Chantilly Cream, Sticky Toffee, Marshmallow, Chocolate & Caramel Sauce	Dulce de Leche, Poached Berries, Caramel Ice Cream
<b>PEANUT BUTTER &amp; CHOCOLATE CHIP COOKIE DOUGH</b> (V) (V) ..... 11	<b>STICKY TOFFEE PUDDING</b> (V) (V) ..... 12
Arran Chocolate Ice Cream	Butterscotch Sauce, Vanilla Ice Cream
	<b>OREO CHEESECAKE</b> ..... 12
	White Chocolate, Fresh Strawberries
	<b>SELECTION OF SCOTTISH CHEESE</b> ..... 19
	Quince, Chutney, Fine Biscuits

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

Guests who are staying with us on a Dinner, Bed & Breakfast Package are entitled to choose two courses from the menu that are highlighted with (V). Any additional spend to be settled at the restaurant.

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 12.5% 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%.