

DALFABER BAR & KITCHEN

LIGHT BITES & STARTERS

Chef's Soup of the Day (V/GFA) <i>Sourdough Roll</i>	£7.50	Smoked BBQ Baby Back Ribs (GF)	£12.00
Cullen Skink (GFA) <i>Sourdough Roll</i>	£9.50	Buffalo Chicken Wings (GF) <i>Lime Creme Fraiche</i>	£11.00
Macsween's Haggis Bon Bons <i>Grain Mustard Mayonnaise</i>	£8.00	Gamberoni Piccanti (GFA) <i>Sourdough Roll, King Prawns, Tomato Chilli Sauce</i>	£14.00
Prawn Cocktail (GFA) <i>Crispy Gem Lettuce, Cherry Tomato, Whisky Marie Rose, Soda Bread</i>	£12.00	Crispy Calamari <i>Garlic Aioli</i>	£12.00
Goats Cheese Salad (GF) <i>Beetroot, Candied Walnuts</i>	£11.00	Vegetable Gyoza <i>Soy & Ginger Sauce</i>	£12.00

FROM THE GRILL

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

Rump (GF)	£25.00
Sirloin (GF)	£38.00
Smoked BBQ Baby Back Ribs (GF) <i>Corn on the Cob, Fries</i>	£19.00
Sauces (GF) <i>Red Wine Jus, Wild Mushroom, Peppercorn</i>	£5.00

BURGERS

100% Scotch Beef <i>Smoked Bacon, Emmental Cheese, Hand Cut Chips</i>	£18.00
Panko Breaded Free Range Chicken <i>Smoked Bacon, Emmental Cheese, Hand Cut Chips</i>	£18.00
BBQ Pulled Pork <i>Emmental Cheese, Hand Cut Chips</i>	£17.00
Halloumi & Falafel (V) <i>Houmous, Hand Cut Chips</i>	£17.00

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.

Our poultry and pork are farmed in the UK, our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best

DALFABER BAR & KITCHEN

CLASSICS

Beer-Battered Haddock	£20.00
<i>Hand Cut Chips, Tartar Sauce, Mushy Peas, Lemon</i>	
Free Range Chicken Kiev	£19.00
<i>Crumbled Chicken filled with Garlic Butter, Hand-Cut Chips, Corn on the Cob, Tenderstem Broccoli</i>	
Beef Bourguignon (GF)	£22.00
<i>Creamed Mashed Potatoes, Tenderstem Broccoli, Baby Onion, Pancetta Jus</i>	
King Prawn Linguini	£19.00
<i>Tomato Chilli Sauce, Baby Spinach, Parmesan Cheese</i>	
Potato Gnocchi (V)	£17.00
<i>Wild Mushroom & Spinach Ragout</i>	
Macaroni Cheese (V)	£17.00
<i>Served with Garlic Bread</i>	
Add BBQ Pulled Pork	£4.00

SIDES

Fries	£6.00
Sweet Potato Fries	£8.00
Truffle & Parmesan Fries	£8.00
BBQ Pulled Pork Fries	£10.00
Beer-Battered Onion Rings	£6.00
Garlic Bread	£6.00
Mixed Salad	£4.00

DESSERTS

Sticky Toffee Pudding	£9.00
<i>Vanilla Ice Cream, Toffee Sauce</i>	
Ice Cream Sundae	£9.00
<i>Mixed Berries, Strawberry Sauce Whipped Cream</i>	
Chocolate Brownie (GF)	£9.00
<i>Vanilla Ice Cream, Chocolate Sauce</i>	
Lemon Cheesecake	£9.00
<i>Berry Compote, Crushed Meringue</i>	

SUNDAY LUNCH

£19.00

Roast of the Day

Served with seasonal vegetables, roasted potatoes, homemade Yorkshire pudding and rich gravy

(V) Vegetarian (GF) Gluten free (GFA) Gluten Free Available (VG) Vegan

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