



**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:**

- 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.

**CARDRONA**  
HOTEL, GOLF & SPA

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## NIBBLES BEFORE DINNER

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

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## STARTERS

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<b>SOUP OF THE DAY</b> .....	<b>8.5</b>
Sourdough bread	
<b>STORNOWAY BLACK PUDDING SCOTCH EGG</b> .....	<b>11</b>
Burnt onion ketchup, celeriac remoulade	
<b>CLASSIC PRAWN COCKTAIL</b> .....	<b>13</b>
Marie Rose, gem lettuce, mini soda bread	
<b>ORANGE &amp; COGNAC CHICKEN LIVER PARFAIT</b> ..	<b>12</b>
Fig jam, crispy pancetta, Arran Oaties	
<b>CREAMY WILD MUSHROOMS ON SOURDOUGH</b> .....	<b>11.5</b>
Truffle oil, fried hens egg, chive	

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## SIDES

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<b>HAND-CUT CHIPS</b> .....	<b>6</b>
With truffle aioli	
<b>SEASONAL GREENS</b> .....	<b>6</b>
<b>ONION RINGS</b> .....	<b>5.5</b>
<b>SWEET POTATO FRIES</b> .....	<b>6</b>
With curry & lime mayonnaise	

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## CLASSICS

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<b>BATTERED NORTH SEA HADDOCK</b> .....	<b>20</b>
Chunky tartare sauce, chips, mushy peas	
<b>CATCH OF THE DAY / ASK YOUR SERVER</b>	
Crushed new potatoes, broccoli, hollandaise	
<b>CUMBERLAND SAUSAGE RING</b> .....	<b>17</b>
Mashed potato, caramelised onions, onion ring, red wine jus	

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## PASTA

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<b>RIGATONI ALLA BOLOGNESE</b> .....	<b>18</b>
Beef and pork ragu, Parmesan	
<b>BURRATA &amp; WILD GARLIC RAVIOLI</b> .....	<b>19</b>
Slow cooked tomato, spinach, scamorza	

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## GRILL

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

<b>220GM SCOTCH RIBEYE</b> .....	<b>39</b>
<b>200GM SCOTCH BUTCHERS-CUT, FLAT IRON</b> .....	<b>29</b>
+Add Tandoori King Prawn.....	<b>8</b>
+Add Sauce.....	<b>4</b>
Bearnaise sauce, peppercorn sauce or red wine jus	
<b>SCOTTISH WAGYU BEEF BURGER</b> .....	<b>23</b>
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries	
+Add Bacon.....	<b>2</b>
+Add Cheese.....	<b>1.5</b>
<b>VEGAN BURGER</b> .....	<b>18</b>
Homemade relish, gem lettuce, tomato, vegan brioche bun (VE)	

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## FLAVOURS OF INDIA

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

## STARTERS

<b>HAGGIS &amp; PANEER PAKORA</b> .....	<b>9</b>
Pakora dipping sauce	
<b>KING PRAWN PEPPER FRY</b> .....	<b>13</b>
King prawns tossed with curry leaf and roasted black pepper masala	

## MAIN COURSES

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

<b>CHICKEN TIKKA MASALA</b> .....	<b>22</b>
Tandoori chicken supreme, tomato and fenugreek sauce	
<b>FISH MASALA / ASK YOUR SERVER</b>	
Catch of the day, coriander and coconut masala	

(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 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%.