

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 cold, clear northern waters and surrounding the UK, responsibly landed each day by generations of our trusted fishing partners, **Direct Seafood**.
- QMS Scotch beef and lamb, 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.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, made 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.



THE BEAR

Nibbles Before Dinner

Stornoway Black Pudding Bon Bons Mustard mayonnaise (312 kcal).....	8
Sourdough Bread Whipped onion butter (372 kcal/V).....	7
Crispy Vegetable Gyoza Vietnamese dipping sauce (294 kcal/VE).....	11

Starters

Soup of the Day	9.5
Sourdough bread (268 kcal)	
Classic Prawn Cocktail	14
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
Ham Hock Terrine	13
Plum chutney, balsamic glaze, seasonal greens and herb croutons (674 kcal)	
Wild Mushroom & Polenta Crostini	11
Red onion marmalade, balsamic glaze (264 kcal/VE)	
Fried Cauliflower	9
Sweet chilli sauce (482 kcal)	
John Ross Jr Oak Smoked Salmon	15
Lemon, capers, shallot, mini soda bread (238 kcal)	

Sides

Hand-Cut Chips	
With truffle aioli (612 kcal).....	7
Seasonal Greens (125 kcal).....	7
Onion Rings (411 kcal).....	6.5

(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%.

Grill

220gm Scotch Sirloin (1082 kcal).....	40
Served with hand-cut chips or fries, plum tomato and flat-cap mushroom.	
Scottish Wagyu Beef Burger	24
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)	
+Add Bacon (66 kcal) 2 / +Add Cheese (104 kcal) 1.5	
Vegan Burger	19
Homemade relish, gem lettuce, tomato, vegan brioche bun (821 kcal/VE)	

Classics

Battered North Sea Haddock	21	Corn-Fed Chicken Breast	26
Chunky tartare sauce, chips, mushy peas (1013 kcal)		Thyme roasted potatoes, glazed carrots, fine beans, red wine jus (868 kcal/GF)	
Catch of the Day / Ask your server		Cajun-Spiced Broccoli Fusilli	18
Crushed new potatoes, broccoli, hollandaise (792 kcal)		Oregano and parmesan (992kcal/V)	
		Chicken Tikka Masala	23
		Tandoori chicken supreme, rice, tomato and fenugreek sauce (992 kcal)	

Salads & Sandwiches

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

Classic Caesar Salad	13	Cheese, Tomato & Pickle	11
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)		Sliced cheddar & tomatoes with homemade pickle (813 kcal V/GFO)	
+Add Chicken	7	Smoked Salmon	13
Falafel Salad	13	With a chive cream cheese (V/GFO)	
Vegan Feta, mixed leaves, salad dressing (490 kcal)		Prawn & Rocket	13
Club Sandwich	15	Prawns in a Marie Rose sauce with rocket (872 kcalV/DF/GFO)	
Chicken, bacon, tomato, lettuce & mayonnaise on toasted bread (1028 kcal/DF, GFO)		BBQ Pulled Pork	17
Ham & Cheese	11	Homemade slaw in bun & chips (882 kcal)	
Sliced ham & cheddar with wholegrain mustard mayonnaise (817 kcal/GFO)			