

Market Menu

2 Courses £21.00 / 3 Courses £26.00

Wine & Cocktail Recommendations*

* Specially priced when paired with the Set Menu

Champagne Taittinger Brut Réserve	125ml	£15
Prosecco Movendo	125ml	£6.5
San Giorgio Pinot Grigio	175ml	£9
Hillville Road Shiraz	175ml	£8.5
Peach Bellini Cocktail		£10
Espresso Martini Cocktail		£12
Negroni Cocktail		£12

Hot Drink Offers*

English Breakfast	£4
Espresso	£3
Macchiato	£4.7
Americano	£4
Flat White	£4.7
Latte	£4.7
Cappuccino	£4.7
Extra Shot	£1.5
Hot Chocolate	£4.95

Nibbles

MACSWEEN'S HAGGIS BON BONS / STORNOWAY BLACK PUDDING BON BONS

Mustard mayonnaise (312 kcal)
(Supplement £7)

SOURDOUGH BREAD

Whipped onion butter (372 kcal/V)
(Supplement £6)

GORDAL OLIVES (70 kcal)

(Supplement £4.5)



Starters

SOUP OF THE DAY

Sourdough bread (268 kcal)

STORNOWAY BLACK PUDDING SCOTCH EGG

Burnt onion ketchup, celeriac remoulade (612 kcal)

CLASSIC PRAWN COCKTAIL

Marie Rose, gem lettuce, mini soda bread (582 kcal)

CREAMY WILD MUSHROOMS ON SOUR DOUGH

Fried hens egg & chive (498 kcal)

Mains



BATTERED NORTH SEA HADDOCK

Chunky tartare sauce, chips & mushy peas (1013 kcal)

RIGATONI ALLA BOLOGNESE

Beef & pork ragout Parmesan (893 kcal)

SCOTTISH BEEF BURGER

Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal)

PEA & PARMESAN RISOTTO

Rocket & Parmesan (550 kcal)

STEAK FRITES

21-Day-Aged flat iron steak, fries & peppercorn sauce (1398 kcal)
(Supplement £7.00)

Desserts

TRIO OF ARRAN DAIRIES ICE CREAM (600 kcal)

STICKY TOFFEE PUDDING

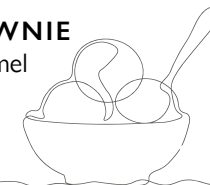
Toffee sauce & vanilla ice cream (793 kcal)

CHILLED LEMON TART

Raspberry gel & chantilly cream (700 kcal)

CHOCOLATE BROWNIE

Arran Dairies salted caramel ice cream (670 kcal)



Gift Vouchers

Treat someone special with a Macdonald Hotels & Resorts gift voucher, which can be used towards luxury hotel stays, outstanding dining or as a redeemable gift card for a round of golf.

From spa experiences to timeless afternoon teas, choose delivery to your recipient's door or e-gift vouchers for complete flexibility. Perfect for birthdays, a 'thank you' message or a thoughtful wedding gift, spoil that someone special, today.

Scan the QR code to find out more.



Private Dining & Events

Private dining at Macdonald Hotels & Resorts blends classic British hospitality with bespoke service, tailored menus, and spaces that fit both relaxed get-togethers and formal celebrations.

We are committed to providing quality food with the finest ingredients, warm service and memorable experiences across our UK hotel destinations.

Please speak to a member of staff for more information.

Adults need around 2000 kcal a day.

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.