



Garden Restaurant

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:

- **Fish Brothers** provides wild, sustainable fish landed daily from the cold, clear waters around Peterhead, Scabster and Shetland.
- 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.

Forest Hills

Hotel & Resort

Nibbles Before Dinner

Macsween's Haggis Bon Bons	7.5
Mustard mayonnaise	
Smoked Mackerel Fritters	7.5
Gooseberry pickle	
Sourdough Bread	7
Whipped roasted onion butter	

Starters

Pea & Spinach Velouté	11
Truffle potato cake, poached hens egg	
Beef Cheek & Horseradish Croquette	12
Pickled shallot, white onion purée, caramelised onion	
Traditional Cullen Skink	10
Crispy sourdough	
Honey Whipped Goats Cheese	10.5
Baked pear, candied walnuts, dukkah	
Smoked Salmon & Mackerel Terrine	11
Sauce gribiche, crispy quails egg, pickled cucumber	
Confit Duck Leg Roulade	12.5
Duck liver parfait, cherry gel, toasted hazelnuts, gingerbread crisp	

Mains

Seared Fillet of Wild Stone Bass	23
Broad beans, confit potato, Shetland mussels, cavolo nero, Champagne sauce	
Slow Cooked Belly of Pork	21
Potato rosti, savoy cabbage, burnt apple puree, Stornoway black pudding	
Roast Loin Of Highland Lamb	26
Lamb shoulder & potato terrine, pea purée, peas à la française	
Lemon & Thyme Chicken Breast	21
Semolina gnocchi, creamed leeks, wild mushrooms, chicken jus	
21-Day Aged Rib-Eye Steak	39
Garlic mushroom, beef tomato, hand-cut chips, peppercorn sauce	
Wild Mushroom Risotto	18
Girolé mushrooms, parmesan, wild garlic oil	

Sides

Hand-Cut Chips	6
Onion Rings	6
Seasonal Vegetables	6
Side Salad	6

Desserts

Rich Dark Chocolate Cremaux	12
Pistachio ice cream, cherries, pistachio tuille	
Sticky Toffee Pudding	12
Caramelised banana, rum sauce, banana & lime ice cream	
Crème Catalan	12
Chocolate chip shortbread	
Vanilla Buttermilk Pannacotta	12
Strawberries, strawberry sorbet	
Artisan Scottish Cheese Plate	14
Arran Oat cakes, apple chutney, grapes	

(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%.