



Berlioz 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:

- 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.
- 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.



Nibbles Before Dinner

Sourdough Bread	7
Whipped onion butter (372kcal V)	
Crispy Vegetable Gyoza	11
Vietnamese dipping sauce (294kcal VE)	

Starters

Soup of the Day	9.5
Sourdough bread (268kcal Δ)	
Monkfish Scampi	13.5
Curry oil, pickled onions, pea purée (525kcal Ø)	
Classic Prawn Cocktail	14
Marie Rose, gem lettuce, mini soda bread (582kcal Δ)	
Crispy Salt & Chilli Chicken Wings	13
Asian BBQ sauce (740kcal Ø)	
Heirloom Tomato & Scottish Mozzarella	11
Basil pesto, croutons, balsamic (203kcal VEO Δ)	
John Ross Jr Oak Smoked Salmon	15
Lemon, capers, shallot, mini soda bread (238kcal Δ)	

(V) Vegetarian (VE) Vegan (VEO) Vegan Option Available
 Δ Gluten-Free Option Available
 Ø Dish Made Without Gluten-Containing Ingredients
 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 12.5% 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.

If you have any questions regarding our ingredients or if you have a food allergy or intolerance, please advise your server before you order your meal. Some of our menu items contain cereals containing gluten, crustaceans, molluscs, eggs, fish, peanuts, milk, lupin, nuts (tree nuts), soya, sesame seeds, celery, mustard, sulphites and sulphur dioxide. We try our best to ensure your food is suitable for you, however, our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process.

All prices include VAT at the current rate of 20%.

Classics

Battered North Sea Haddock	24
Chunky tartare sauce, chips, mushy peas (1013kcal Δ)	
Catch of the Day / Ask your server	
Crushed new potatoes, broccoli, hollandaise (792kcal Ø)	
Cumberland Sausage Ring	18
Mashed potato, caramelised onions, onion ring, red wine jus (869kcal)	
Classic Caesar Salad (776kcal Δ).....	14
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing	
+Add Chicken (241kcal).....	7
Vegan Greek Salad	15
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390kcal V VE Ø)	

Pasta & Pizza

Burrata & Wild Garlic Ravioli	20
Slow cooked tomato, spinach, scamorza (692kcal V)	
Lasagne al Forno	20.5
Beef and pork ragu, ricotta, basil (1039kcal)	
Classic Margarita Pizza	16
Tomato, mozzarella, basil (826kcal Δ)	
Pepperoni Pizza	18
Tomato, mozzarella, pepperoni (1098kcal Δ)	

Sides

Hand-Cut Chips With truffle aioli (612kcal Δ).....	7
Seasonal Greens (125kcal Ø).....	7
Mini Caesar Salad (383kcal Δ).....	6.5
Onion Rings (411kcal Δ).....	6.5
Sweet Potato Fries	7
With curry & lime mayonnaise (521kcal Δ)	
Mac 'n' Cheese (602kcal Δ).....	7

Grill

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

220gm Scotch Ribeye (1182kcal Δ).....	40
200gm Scotch Butchers-Cut, Flat Iron (1012kcal Δ).....	30
+Add Sauce.....	4
Bearnaise sauce (148kcal), peppercorn sauce (121kcal) or red wine jus (52kcal)	
Scottish Wagyu Beef Burger	24
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries (1398 kcal Δ)	
+Add Bacon (66kcal).....	2
+Add Cheese (104kcal).....	1.5
Vegan Burger	19
Homemade relish, gem lettuce, tomato, vegan brioche bun (821kcal V VE Δ)	

Flavours Of India

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

Starter

Haggis & Paneer Pakora	10
Pakora dipping sauce (342kcal Ø)	
Chicken Tikka	12.5
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney (323kcal Δ)	

Main Course

Cauliflower Makhani	20
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce, small side of naan, pilau rice (811kcal V Δ)	