



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 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.

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

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

Starters

Soup of the Day	9.5
Sourdough bread (268 kcal)	
Monkfish Scampi	13.5
Curry oil, pickled onions, pea purée (525 kcal)	
Classic Prawn Cocktail	14
Marie Rose, gem lettuce, mini soda bread (582 kcal)	
Orange & Cognac Chicken Liver Parfait	13
Fig jam, crispy pancetta, Arran Oaties (474 kcal)	
Crispy Salt & Chilli Chicken Wings	13
Asian BBQ sauce (740 kcal)	
Heirloom Tomato & Scottish Mozzarella	11
Basil pesto, croutons, balsamic (203 kcal)	
Creamy Wild Mushrooms on Sourdough	12.5
Truffle oil, chive (498 kcal)	

Sides

Hand-Cut Chips With truffle aioli (612 kcal).....	7
Seasonal Greens (125 kcal).....	7
Mini Caesar Salad (383 kcal).....	6.5
Onion Rings (411 kcal).....	6.5

Classics

Battered North Sea Haddock	24	Cumberland Sausage Ring	18
Chunky tartare sauce, chips, mushy peas (1013 kcal)		Mashed potato, caramelised onions, onion ring, red wine jus (869 kcal)	
Catch of the Day / Ask your server		Classic Caesar Salad	14
Crushed new potatoes, broccoli, hollandaise (792 kcal)		Gem lettuce, anchovies, parmesan, croutons, Caesar dressing (776 kcal)	
		+Add Chicken.....	7
Slow-Cooked Belly of Pork	27	Vegan Greek Salad	15
Potato rosti, savoy cabbage, apple purée, Stornoway black pudding, cider jus (1011 kcal)		Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (390 kcal/VE)	

Pasta Dishes

Rigatoni alla Bolognese	19
Beef and pork ragu, Parmesan (893 kcal)	
Burrata & Wild Garlic Ravioli	20
Slow cooked tomato, spinach, scamorza (692 kcal)	
Lasagne al Forno	20.5
Beef and pork ragu, ricotta, basil (1039 kcal)	

Grill

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

220gm Scotch Ribeye (1182 kcal).....	40
220gm Scotch Sirloin (1082 kcal).....	40
200gm Scotch Butchers-Cut Flat Iron (1012 kcal).....	30
+Add TandooriKing Prawn (121 kcal)	8
+Add Sauce.....	4
Bearnaise sauce (148 kcal), peppercorn sauce (121 kcal) or red wine jus (52kcal)	

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)	

Flavours Of India

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

Starters

Haggis & Paneer Pakora	10
Pakora dipping sauce (342 kcal)	
King Prawn Pepper Fry	14
King prawns tossed with curry leaf and roasted black pepper masala (421 kcal)	
Chicken Tikka	12.5
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney (323 kcal)	

Main Courses

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

Chicken Tikka Masala	23
Tandoori chicken supreme, tomato and fenugreek sauce (992 kcal)	
Fish Masala / Ask your server	
Catch of the day, coriander and coconut masala (762 kcal)	

Cauliflower Makhani	20
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (811 kcal/V)	

Lamb Rogan Josh	30
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes (1212 kcal)	

(V) Vegetarian (VE) Vegan | 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.

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%.