



Rafters Bar & Bistro

Open Thursday–Sunday

Food:

Thur: 5pm–8.30pm
Fri: 5pm–9.30pm
Sat: 3pm–9.30pm
Sun: 3pm–8.30pm

Bar Drinks:

Thur: 4pm–11pm
Fri: 4pm–11pm
Sat: 3pm–Midnight
Sun: 3pm–11pm

Nibbles Before Dinner

SOURDOUGH BREAD	6
Whipped Onion Butter	
MACSWEEN HAGGIS BON BONS	7
Mustard Mayonnaise	
GORDAL OLIVES	4.5

Small Plates

SOUP OF THE DAY	8.5
Sourdough Bread	
CLASSIC PRAWN COCKTAIL	13
Marie Rose, gem lettuce, mini soda bread	
STORNOWAY BLACK PUDDING SCOTCH EGG	11
Celeriac Remoulade, Burnt Onion Ketchup	
HEIRLOOM TOMATO & SCOTTISH MOZZARELLA SALAD	9.5
Basil Pesto, Balsamic	
CREAMY WILD MUSHROOMS ON SOUR DOUGH	12
Fried hens egg & chive	

Sides

HAND-CUT CHIPS	5
With Truffle Aioli	
SEASONAL GREENS	5
ONION RINGS	5

Children's Menu

Available between 5pm–8.30pm

Starters

CHEESY GARLIC BREAD	5
HONEY DEW & WATERMELON	5
With Raspberry Sauce	

Main Courses

CHICKEN GOUJONS	9
MARGARITA PIZZA	9
MAC & CHEESE	9

Desserts

CHOCOLATE BROWNIE	5
With Arran Dairies Vanilla Ice Cream	
SELECTION OF ICE CREAMS	5
Arran Dairies Ice Cream	

Pizza

CLASSIC MARGHERITA	15
Tomato, Mozzarella, Basil	
CHICKEN & NDUJA	18
Tomato, Mozzarella, Red Pepper, Nduja, Chicken, Basil	
PEPPERONI	18
Tomato, Mozzarella, Basil, Pepperoni	

Salads

CLASSIC CAESAR SALAD	13
Gem Lettuce, Parmesan, Anchovies, Croutons, Caesar Dressing	
+Add Chicken	7
VEGAN GREEK SALAD	14
Gem Lettuce, Olive, Red Onion, Tomato, Cucumber, Vegan Feta (VE)	

Bigger Plates

RIGATONI ALLA BOLOGNESE	18
Beef and Pork Ragu, Parmesan, Basil	
CUMBERLAND SAUSAGE RING	18
Mashed Potato, Caramelised Onions, Onion Ring, Red Wine Jus	
SPICY BEAN BURGER	19
Homemade Relish, Gem Lettuce, Tomato, Brioche Bun, Fries	
BATTERED NORTH SEA HADDOCK	24
Hand-Cut Chips, Mushy Peas, Chunky Tartare Sauce	
SCOTTISH BEEF BURGER	23
Homemade Relish, Coleslaw, Gem Lettuce, Tomato, Brioche Bun, Fries	
+Add Bacon	2
+Add Cheese	1.5
STEAK FRITES	26
21-Day-Aged Flat Iron Steak, Fries & Peppercorn Sauce	
PEA & PARMESAN RISOTTO	18
Rocket & Parmesan	

Desserts

STICKY TOFFEE PUDDING	11
Arran Dairies Natural Ice Cream	
CHILLED LEMON TART	11
Raspberry Gel & Chantilly Cream	
CHOCOLATE BROWNIE	11
Arran Dairies Salted Caramel Ice Cream	
ARRAN DAIRY ICE CREAM	9
3 Scoops	

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 prices include VAT at the current rate of 20%.

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.

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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