



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 8.5

Gooseberry Pickle

Sourdough Bread 7

Whipped Roasted Onion Butter

Starters

Pea & Spinach Velouté 11

Truffle Potato Cake, Poached Hens Egg

Beef Cheek & Horseradish Croquette 12.5

Pickled Shallot, White Onion Purée,
Caramelised Onion

Traditional Cullen Skink 10

Crispy Sourdough

Honey Whipped Goats Cheese 11

Baked Pear, Candied Walnuts, Dukkah

Smoked Salmon & Mackerel Terrine 11

Sauce Gribiche, Crispy Quails Egg, Pickled Cucumber

Confit Duck Leg Roulade 13.5

Duck Liver Parfait, Cherry Gel, Toasted Hazelnuts,
Gingerbread Crisp

Mains

Catch of the Day / Ask your server

Broad Beans, Confit Potato, Shetland Mussels,
Cavolo Nero, Champagne Sauce

Slow Cooked Belly of Pork 24

Potato Rosti, Savoy Cabbage, Burnt Apple Puree,
Stornoway Black Pudding

Roast Loin of Highland Lamb 29

Lamb Shoulder & Potato Terrine, Pea Purée,
Peas Á La Française

Lemon & Thyme Chicken Breast 22

Semolina Gnocchi, Creamed Leeks,
Wild Mushrooms, Chicken Jus

21-Day Aged Rib-Eye Steak 40

Garlic Mushroom, Beef Tomato, Hand-Cut Chips,
Peppercorn Sauce

Wild Mushroom Risotto 19

Girole 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 14.5

Arran Oaties, Apple Chutney, Grapes

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%.