

DALFABER BAR & KITCHEN

LIGHT BITES & STARTERS

Chef's Soup of the Day (V/GFA/VG) <i>Sourdough Roll</i>	£7.50	Smoked BBQ Baby Back Ribs (GF)	£12.00
Cullen Skink (GFA) <i>Sourdough Roll</i>	£9.50	Buffalo Chicken Wings (GF) Harissa Mayonnaise	£11.00
Macsween's Haggis Bon Bons <i>Grain Mustard Mayonnaise</i>	£8.00		
Prawn Cocktail (GFA) <i>Crispy Gem Lettuce, Cherry Tomato, Whisky Marie Rose, Soda Bread</i>	£12.00	Crispy Calamari <i>Garlic Aioli</i>	£12.00
Goats Cheese Salad (GF/VGA) <i>Beetroot, Candied Walnuts</i>	£11.00	Vegetable Gyoza (VG) <i>Soy & Ginger Sauce</i>	£9.50

CLASSICS

Beer-Battered Haddock <i>Hand Cut Chips, Tartar Sauce, Mushy Peas, Lemon</i>	£20.00
Balmoral Chicken <i>Free Range Breast of Chicken, Macsween's Haggis, Pancetta, Creamy Mash Potato, Tenderstem Broccoli, Red Wine Jus</i>	£20.00
Beef Bourguignon (GF) <i>Creamed Mash Potatoes, Tenderstem Broccoli, Baby Onion, Pancetta Jus</i>	£24.00
Macaroni Cheese (V/VGA) <i>Served with Garlic Bread</i>	£17.00
Add BBQ Pulled Pork	£4.00

(V) Vegetarian (GF) Gluten free (GFA) Gluten Free Available (VG) Vegan (VGA) Vegan Available (DF) Dairy Free

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks.

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days.

Our poultry and pork are farmed in the UK, our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best

DALFABER BAR & KITCHEN

FROM THE GRILL

All our cut steaks are 21 day aged Scottish Beef.

They are all served with grilled tomato, mushroom & hand-cut chips

Rump 200g (GF) £27.00

Sirloin 240g (GF) £38.00

Smoked BBQ Baby Back Ribs (GF) £21.00

Corn on the Cob, Fries

Sauces (GF) £5.00

Red Wine Jus, Wild Mushroom, Peppercorn

BURGERS

100% Scotch Beef 170g £18.00

Smoked Bacon, Monterey Jack Cheese, Skin on Fries

Panko Breaded Free Range Chicken £18.00

Smoked Bacon, Monterey Jack Cheese, Skin on Fries

BBQ Pulled Pork £17.00

Monterey Jack Cheese, Skin on Fries

Halloumi & Falafel (V) £17.00

Houmous, Skin on Fries

Falafel (V/VG) £17.00

Houmous, Skin on Fries

SIDES

Fries £6.00

Sweet Potato Fries £8.00

Truffle & Parmesan Fries £8.00

Creamed Mash Potatoes £5.00

BBQ Pulled Pork Fries £10.00

Beer-Battered Onion Rings £6.00

Garlic Bread £6.00

DESSERTS

Sticky Toffee Pudding £9.00

Vanilla Ice Cream, Toffee Sauce

Ice Cream Sundae £9.00

Mixed Berries, Strawberry Sauce

Whipped Cream

Chocolate Brownie (GF) £9.00

Vanilla Ice Cream, Chocolate Sauce

Strawberry Cheesecake £9.00

Berry Compote, Crushed Meringue

Raspberry Sorbet (GF/DF) £9.00

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