THE PARLOUR

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.
- Haggis from **Macsween of Edinburgh**, made by award-winning artisans who've set the gold standard for over 60 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- 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.

THE BEAR

Nibbles Before Dinner

Stornaway Black Pudding Bon Bons **8**
Mustard Mayonnaise (312kcal) *(Includes £1.33 VAT)*

Sourdough Bread **7**
Whipped Onion Butter (372kcal/V) *(Includes £1.17 VAT)*

Gordal Olives **4.5**
(101kcal/V) *(Includes £0.75 VAT)*

Starters

Soup of the Day **9.5**
Sourdough Bread (268kcal) *(Includes £1.58 VAT)*

Stornoway Black Pudding Scotch Egg **12**
Burnt Onion Ketchup, Celeriac Remoulade (612kcal) *(Includes £2 VAT)*

Classic Prawn Cocktail **14**
Marie Rose, Gem Lettuce, Mini Soda Bread (582kcal) *(Includes £2.33 VAT)*

Orange & Cognac Chicken Liver Parfait **13**
Fig Jam, Crispy Pancetta, Toasted Brioche (612kcal) *(Includes £2.17 VAT)*

Honey-Whipped Goats Cheese **11**
Beetroot Chutney, Pickled Beets, Hazelnut Dukkah (342kcal) *(Includes £1.83 VAT)*

Wild Garlic & Burrata Ravioli **12.5**
Grilled Asparagus, Sauce Vierge (401kcal) *(Includes £2.08 VAT)*

Pizza

Classic Margarita **16**
Tomato, Mozzarella, Basil (826kcal) *(Includes £2.67 VAT)*

Pepperoni **18**
Tomato, Mozzarella, Pepperoni (1098kcal) *(Includes £3 VAT)*

Chicken & Nduja **18**
Tomato, Mozzarella, Nduja, Chicken (1057kcal) *(Includes £3 VAT*

Sides

Hand-Cut Chips With Truffle Aioli (612 kcal) ***5***
(Includes £0.83 VAT)

Seasonal Greens (125kcal) ***5***
(Includes £0.83 VAT)

Mini Caesar Salad (383kcal) ***5***
(Includes £0.83 VAT)

Onion Rings (411kcal) ***5***
(Includes £0.83 VAT)

Mac 'n' Cheese (602kcal) ***5***
(Includes £0.83 VAT))

Grill

220gm Scotch Ribeye **40**
Hand-Cut Chips or Fries, Plum Tomato & Flat Cap Mushroom (1182kcal) *(Includes £6.67 VAT)*

220gm Pork Chop **23**
Hand-Cut Chips or Fries, Plum Tomato, Flat Cap Mushroom & Apple Compote (891kcal) *(Includes £3.83 VAT)*

200gm Scotch Butchers-Cut, Flat Iron **28**
Hand-Cut Chips or Fries, Plum Tomato & Flat Cap Mushroom (1012kcal) *(Includes £4.67 VAT)*

+Add Sauce to any of the above **4**
Bearnaise (148 kcal), Peppercorn (121 kcal) or Red Wine Jus (52kcal) *(Includes £0.67 VAT)*

Scottish Wagyu Beef Burger **24**
Homemade Relish, Coleslaw, Gem Lettuce, Tomato, Brioche Bun, Fries (1398kcal) *(Includes £4 VAT)*
+Add Bacon (66 kcal) ..... **2** *(Includes £0.33 VAT)*
+Add Cheese (104 kcal) ..... **1** *(Includes £0.17 VAT)*

Plant-Based Burger **19**
Homemade Relish, Gem Lettuce, Tomato, Vegan Brioche Bun (894kcal/VE) *(Includes £3.17 VAT)*

Scotch Sirloin Steak for 2 ..... **70**
Grilled 16oz Matured Sirloin, Hand-Cut Chips, Grilled Tomato & Mushroom, Roasted Root Vegetables, Peppercorn & Bearnaise Sauce (2121kcal) *(Includes £11.67 VAT)*

Classics

Battered North Sea Haddock **24**
Chunky Tartare Sauce, Chips, Mushy Peas (1013kcal) *(Includes £4 VAT)*

Catch of the Day / Ask Your Server
Piperade, Sautéed Ratte Potatoes, Broccoli, Salsa Verde (592kcal)

Rigatoni alla Bolognese **19**
Beef & Pork Ragu, Parmesan (893kcal) *(Includes £3.17 VAT)*

Cumberland Sausage Ring **18**
Mashed Potato, Caramelised Onions, Onion Ring, Red Wine Jus (869 kcal) *(Includes £3 VAT)*

Classic Caesar Salad **14**
Gem Lettuce, Anchovies, Parmesan, Croutons, Caesar Dressing (776kcal) *(Includes £2.33 VAT)*
+Add Chicken (241 kcal) ..... **7** *(Includes £1.17 VAT)*

Lemon & Thyme Chicken Breast **22**
Asparagus, Potato Rosti, Chorizo, Chicken Cream Sauce (792kcal) *(Includes £3.67 VAT)*

Slow-Cooked Shin of Beef **25**
Creamy Polenta, Grilled Spring Onion, Crispy Onion, Red Wine Jus (846kcal) *(Includes £4.17 VAT)*

Wild Mushroom Risotto **18**
Parmesan, Garlic & Spinach Oil (629kcal) *(Includes £3 VAT)*

Flavours of India

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

Starters

King Prawn Pepper Fry **14**
King Prawns Tossed With Curry Leaf & Roasted Black Pepper Masala (421kcal) *(Includes £2.33 VAT)*

Main Course

Tikka Masala **24**
Tandoori Chicken Supreme or King Prawns, Tomato & Fenugreek Sauce, Naan, Pilaiu Rice (992kcal) *(Includes £4 VAT)*

(V) Vegetarian (VE) Vegan | Adults need around 2000kcal 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 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.

VAT'S THE PROBLEM

All prices include VAT at the current rate of 20%. The VAT included within each menu price has been highlighted in support of the hospitality industry's 'VAT's The Problem' campaign, which calls for VAT to be reduced from 20% to 10% for hospitality businesses.