



1892 ON THE LOCH. AT FONAB.

Welcome to 1892 on the Loch at Fonab Castle Hotel, where culinary excellence meets breathtaking scenery. Nestled on the shores of the enchanting Loch Faskally, our restaurant invites you to indulge in a dining experience that is as spectacular as the views that surround it.

Immerse yourself in the essence of Scottish Gastronomy as our skilled chefs curate a menu that pays homage to the rich bounty of the local landscapes. As you gaze out over the tranquil waters of Loch Faskally, prepare your palate for a journey through the flavours from Scotland and beyond. From succulent meats to fresh seafood, our menu showcases the best of what the local land and waters have to offer. Every ingredient is thoughtfully chosen with a focus on supporting local farmers and fishermen, and our dedication to sustainability is evident in every aspect of our culinary creations.

Built in 1892, the castle was originally a grand private residence for the Sandeman family, famed for their port and sherry business. Today, this stunning property has been meticulously restored, offering you an enchanting blend of historic charm and contemporary comfort.

We hope you enjoy your evening with us here, at Fonab.

APERITIFS AND BUBBLES

We believe in the importance of beginning an evening right, and nothing captures the essence of celebration quite like the effervescence of fine bubbles. Join us in a toast to the enchanting views of Loch Faskally, as each sip becomes a prelude to the extraordinary dining experience awaiting you.

	125ml / Bottle
Prosecco Riflessi DOC NV, Italy	11.5 / 42
Henriot Brut Souverain, Champagne, France	14.5 / 85
Henriot Brut Rosé, Champagne, France	15.5 / 100
Veuve Cliquot Yellow Label Brut Champagne, France	16.5 / 95
Veuve Cliquot Rosé, Champagne, France	18.5 / 125

OYSTERS

Delight in the timeless elegance of fresh oysters, a perfect start to your dining experience. These ocean gems are beautifully complemented by the crisp effervescence of champagne or sparkling wine, enhancing their delicate flavour with a touch of luxury.

Cumbræ Oysters (GF, DF)
Mignonette dressing

Each	5
Three	14
Six	28
Twelve	47



STARTERS FROM THE LAND

Highland Venison Tartare (GFA, DFA) Sherry Dressing, Confit Egg Yolk, Croutons	16
Classic Chicken Caesar Salad (GFA, DFA) Anchovies, Croutons, Parmesan	15
Tomato & Burrata Tartlet (GFA, V) Baba Ghanoush, Olives, Tomato chutney & Pesto	16
Chicory & Arran Blue Cheese Salad (GF, DFA, V) Walnuts, Apple, & Beetroot	12
Leek & Potato Soup (GF, DFA) Crème Fraiche, Caviar & Herb Oil	11
Mushroom Ravioli (V) Aged Parmesan & Butter sage sauce	15
Pea & Tender Stem Risotto (GF, DFA, V) Pine Nuts & Arugula	15

STARTERS FROM THE SEA

Orkney Crab Linguine (GFA, DFA) Langoustine Bisque, Crab Meat, Parmesan, Parsley	17
Oak Smoked Salmon (GF, DFA) Pickled Cucumber, Beetroot & Horseradish	16

VEGAN MENU

Starters/Mains

Butternut Squash Risotto (VE) Squash Puree & Arugula	15 / 21
Charred Tender Stem Broccoli (VE) Puy lentils, Beetroot, Linseed & Avocado	15 / 21
Black Garlic & Olive Spaghetti (VE, GF) Tomato, Basil & Vegan Feta	15 / 21

GF – Gluten Free DF – Dairy Free V – Vegetarian VE – Vegan

GFA - Gluten free available DFA – Dairy free available

MAINS FROM THE SEA

Loch Etive Trout (GF, DFA)	27
Crushed Potatoes, Samphire, Tender stem Broccoli & Lemon Chive Butter Sauce	
Monkfish Fillet (GF, DFA)	27
Brown Shrimps, Capers, Tomato, Parsley, Green Medley of Vegetables	
Pan Seared Cod (GF, DFA)	27
Grilled Asparagus, Cherry Tomato, Olive & Basil Tomato Fondue	

MAINS FROM THE LAND

Rump of Borders Lamb (GFA, DFA)	30
Pomme Anna, Haggis Bonbon, Cavolo Nero & Lamb Jus	
Perthshire Red Deer (GF, DFA)	29
Salt-Baked Beets, Heritage Carrots, Pomme Puree, Blackberries & Bordelaise Sauce	
Breast of Chicken (GF, DFA)	27
Confit Potato, Braised Leeks, Chanterelles, Butternut Purée, Chicken Jus	

GRILL

Fillet (300g)	48
Black Angus Ribeye (300g)	35
Black Angus Sirloin (300g)	38

Served with vine tomatoes & watercress

Choice of Sauce: Chimichurri, Café de Paris, Béarnaise, Peppercorn or Red Wine Jus

SIDES

Pomme Puree	5
Caeser Salad	
Buttered Fine Green Beans	
Harissa Spiced Tender stem Broccoli	
Buttered Charlotte Potatoes	
French Fries	