

BAR & GRILL

DINNER MENU

STARTERS

The state of the s	300
BUCKIE SMOKED SALMON TARTARE Pickled beetroot avocado purée frisée leaf (GF)	£10
SOUP OF THE DAY Freshly baked bread (V VE GF optional)	£7
ULTIMATE PRAWN COCKTAIL Grilled king prawns shredded iceberg Atlantic prawns in Bloody Mary Marie Rose fresh lime (GF optional)	£10
SPICED HAGGIS SPRING ROLLS Mango & cucumber salsa coriander yoghurt mixed leaves	£9
HERITAGE TOMATO BRUSCHETTA Grilled sourdough fresh basil roasted garlic balsamic reduction (VE GF optional)	£8

 $Food\,Allergy\,\&\,Diet\,Notice$ Your safety is our priority! If you have a food allergy or specific

dietary needs, please inform our team before ordering.

V= Vegetarian | VE= Vegan | GF= Gluten free





SCOTTISH FILLET OF SEABASS

£21

Pesto crushed new potatoes | sauce vierge | sun-blushed tomatoes | blanched samphire (GF)

BEER-BATTERED FILLET OF HADDOCK

£18

Crispy local ale batter | seasoned skin-on fries | garden peas | chunky tartare sauce | fresh lemon

BUTTERNUT SQUASH TAGINE

£17

Chickpea | apricot | couscous salad | grilled flatbread | sumac yoghurt | toasted pumpkin seeds (VE)

FILLET STEAK TAGLIATELLE

£20

Chorizo dulce & pancetta ragù | wild rocket | parmesan shavings

STROGANOFF

Beef Fillet	£20
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Chicken £19

Portobello Mushroom £17

A sauce of onions | brandy | chestnut mushrooms | Dijon mustard | smoked paprika crème fraîche | basmati rice (GF)

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FROM THE GRILL

STEAKS

(GF optional)

(ar optionar)	
Chargrilled Chicken Breast	£19
Rump 8oz	£22
Lamb Rump 8oz	£26
Rib-Eye 8oz	£30
Fillet 8oz	£32

All of our steaks are served with skin-on fries | beer-battered onion rings | sautéed portobello mushroom | blistered cherry vine tomatoes | mixed leaves

SAUCES

Green Peppercorn (GF)	£3
Blue Murder Butter	£3

BURGERS

(GF optional)

Scottish Wagyu Steak Burger	£20
Cajun Chicken Burger	£19
Grilled Halloumi Burger (V)	£18
Plant-Based Burger (VE)	£17

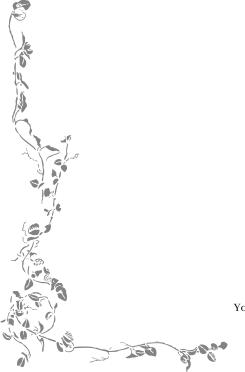
All of our burgers are served in a toasted brioche bun | seasoned skin-on fries | red cabbage slaw | mixed leaves | beer-battered onion rings

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SIDES

Skin-on Fries (VE GF)	£4
Parmesan Fries	£5
Beer-Battered Onion Rings	£4
Grilled Halloumi (V GF)	£5
Red Cabbage Slaw	£4
Dressed Green Salad	£4



DESSERTS

LEMON CHEESECAKE Forest fruit coulis fresh berries	£8
STICKY TOFFEE PUDDING Arran vanilla ice cream or custard salted caramel sauce (V)	£8
$\begin{array}{c} \textit{BELGIAN CHOCOLATE FONDANT} \\ \textit{Whipped cream} \mid \textit{fresh raspberries} \\ ^{(V)} \end{array}$	£8
APPLE & CHERRY CRUMBLE Blueberry & prosecco compôte coconut ice cream (V)	£8
TRIO OF ARRAN ICE-CREAM Flavours include vanilla chocolate strawberry tablet mint choc chip (V/GF)	£8
TRIO OF SORBET Flavours include mango lemon raspberry blackcurrant passion fruit (VE GF)	£8
HIGHLAND CHEESE BOARD Oatcakes candied walnuts spiced tomato chutney (V GF optional)	£11

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