

JACOBITE



BAR & GRILL

DINNER MENU



STARTERS



BUCKIE SMOKED SALMON TARTARE

£10

Pickled beetroot | avocado purée | frisée leaf
(GF)

SOUP OF THE DAY

£7

Freshly baked bread
(V / VE / GF optional)

ULTIMATE PRAWN COCKTAIL

£10

Grilled king prawns | shredded iceberg |
Atlantic prawns in Bloody Mary Marie Rose |
fresh lime
(GF optional)

SPICED HAGGIS SPRING ROLLS

£9

Mango & cucumber salsa |
coriander yoghurt | mixed leaves

HERITAGE TOMATO BRUSCHETTA

£8

Grilled sourdough | fresh basil | roasted
garlic balsamic reduction
(VE / GF optional)

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





MAINS



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

Chicken

£19

Portobello Mushroom
(V)

£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)

<i>Chargrilled Chicken Breast</i>	£19
<i>Rump 8oz</i>	£22
<i>Lamb Rump 8oz</i>	£26
<i>Rib-Eye 8oz</i>	£30
<i>Fillet 8oz</i>	£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

<i>Green Peppercorn</i> <i>(GF)</i>	£3
<i>Blue Murder Butter</i>	£3

BURGERS

(GF optional)

<i>Scottish Wagyu Steak Burger</i>	£20
<i>Cajun Chicken Burger</i>	£19
<i>Grilled Halloumi Burger</i> <i>(V)</i>	£18
<i>Plant-Based Burger</i> <i>(VE)</i>	£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

(GF)

£5

Beer-Battered Onion Rings

(V)

£4

Grilled Halloumi

(V / GF)

£5

Red Cabbage Slaw

(V / GF)

£4

Dressed Green Salad

(VE / GF)

£4

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DESSERTS



LEMON CHEESECAKE

£8

Forest fruit coulis | fresh berries

(V)

STICKY TOFFEE PUDDING

£8

Arran vanilla ice cream **or** custard |
salted caramel sauce

(V)

BELGIAN CHOCOLATE FONDANT

£8

Whipped cream | fresh raspberries

(V)

APPLE & CHERRY CRUMBLE

£8

Blueberry & prosecco compôte |
coconut ice cream

(V)

TRIO OF ARRAN ICE-CREAM

£8

Flavours include vanilla | chocolate |
strawberry | tablet | mint choc chip

(V | GF)

TRIO OF SORBET

£8

Flavours include mango | lemon |
raspberry | blackcurrant | passion fruit

(VE | GF)

HIGHLAND CHEESE BOARD

£11

Oatcakes | candied walnuts |
spiced tomato chutney

(V | GF optional)

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