

WOLF BAR

SENIOR LUNCH

Monday-Friday | 12pm-2:30pm

Enjoy a Senior Lunch with selected dishes marked ★

1 Course £9.50 | 2 Courses £12.50 | 3 Courses £15.50

LIGHT LUNCHES *(until 4pm)*



SANDWICHES ★ £8

TUNA MAYO | CHEESE & HAM | HAM SALAD

served with a dressed salad garnish

Soup Deal: Add a bowl of soup ★£4



BAKED POTATOES ★ £11

TUNA & ONION | CHEDDAR & ONION | BEANS & CHEESE

served with a dressed salad garnish

STARTERS



SOUP OF THE DAY ★ £7

Served with sourdough bread



BEETROOT CARPACCIO £9

Beetroot crisps | walnuts | pickled asparagus | balsamic glaze



HAGGIS BON-BONS ★ £9

Locally sourced haggis | clapsnot mash | peppercorn sauce



PRAWN COCKTAIL ★ £9

Atlantic prawns in Bloody Mary Marie Rose sauce | Cos lettuce



MUSHROOM BRUSCHETTA ★ £9

Roasted sourdough | creamy garlic sauce

Every Sunday

Carvery from 12:30pm till 8pm

MAINS

Monday & Thursday
Any Burger + Any Pint £20

FISH & CHIPS ★ £17

Fresh haddock in a crisp local ale batter | chips | peas | house tartare |



GAMMON STEAK £16

Chips | garden peas | pineapple or fried egg



LOADED NACHOS ★ £16

Crispy tortilla chips | guacamole | diced tomatoes | shallots | melted cheese | jalapeños | sour cream
Add crispy bacon +£2



MAC & CHEESE ★ £16

Mature cheddar cheese | pasta | garlic ciabatta | salad

SEAFOOD BITES ★ £15

Crispy deep-fried seafood | chips | house tartare | salad



BURGERS

Served with chips | onion rings | tomato | house slaw | lettuce | house relish

CAJUN CHICKEN BURGER £22

SCOTTISH WAGYU BURGER £23

Add extra patty £7



PLANT-BASED BURGER £17

EXTRA TOPPINGS *each item £2*

Cheddar | fried egg | grilled bacon | portobello mushroom | pineapple | jalapeños



PIE OF THE DAY ★ £16

Chef's daily selection of pie | chips | peas

CRISPY FRIED CHICKEN ★ £16

Hand-breaded chicken strips | chips | house slaw
choose your sauce: Hot | BBQ | Sweet Chilli | Garlic Mayo



STEAKS

Served with chips | crispy onion rings | mushroom | tomatoes
Rump 8oz £22 | Sirloin 8oz £26 | Rib-eye 10oz £31 | Chicken £22
Add Cajun seasoning +£1 | Haggis topping +£2



CAESAR SALAD ★ £14

Cos lettuce | anchovies | croutons | parmesan | dressing
Add chicken +£2 | Add crispy bacon +£2



MEDITERRANEAN SALAD ★ £14

Mixed leaves | cucumber | tomatoes | peppers | red onions | mozzarella | balsamic dressing
Add chicken +£2 | Add flaked salmon +£3

SIDES & SAUCES

SIDES *each item £4*

House slaw | onion rings | salad | chips | garlic ciabatta | mac & cheese

salt & chilli spice +£1 | cajun spice +£1 | parmesan +£2



SAUCES *each item £3*

Peppercorn sauce | garlic butter | Bone marrow butter

Every Friday

2 Steaks of the Same Cut + 2 Sauces + Bottle of House Wine
Rump £55 | Sirloin £62 | Rib-eye £72



Gluten Free



Vegetarian



Vegan

STAR HOTEL

PIZZAS & SHARING PLATES

All items available to dine in or takeaway.

HAGGIS LOADED CHIPS £9

Chips | locally sourced haggis |
mature cheddar | peppercorn sauce |



CHEESE & BACON CHIPS £8

Chips | mature cheddar |
grilled bacon | garlic mayo

CHICKEN WINGS £7 or DIPPERS

choose your sauce:
hot | BBQ | sweet chilli | garlic mayo



GARLIC PIZZA BREAD £9

add tomatoes +£2 | add cheese +£2

ALL PIZZAS ARE 12" AND ARE AVAILABLE WITH A GLUTEN-FREE BASE.



MARGHERITA PIZZA £11

Mozzarella | basil oil

PEPPERONI PIZZA £13

Pepperoni Add chilli flakes +£1

PARMA HAM PIZZA £14

Mozzarella | parma ham |
rocket

MEAT FEAST PIZZA £14

Haggis | black pudding |
ground beef | chicken | pepperoni



VEGGIE PIZZA £13

Mozzarella | mushrooms |
mixed peppers | red onions | olives | rocket

BBQ CHICKEN PIZZA £13

BBQ sauce | roast chicken |
red onions

EXTRA TOPPINGS

Meat toppings – +£2 each

Pepperoni | ham | bacon | chicken | ground beef | haggis | black pudding

Vegetable toppings – +£1 each

Jalapeños | pineapple | red onions | mushrooms | mixed peppers | black olives | tomatoes

DESSERTS



STICKY TOFFEE PUDDING £8

Vanilla ice cream or custard | salted caramel sauce



PANNA COTTA ★ £8

Biscoff base | strawberry syrup



ETON MESS £8

Double cream | vanilla meringue | strawberries | strawberry coulis



BREAD & BUTTER PUDDING ★ £8

No 'flies' | ice cream or cream or custard



★ ICE CREAM & SORBET TRIO £8

Ice cream: vanilla | chocolate | strawberry | tablet
Sorbet: mango | lemon | raspberry | passionfruit



UP TO 12 YEARS OLD

KIDS MENU

1-course £8.50 | 2-courses £10.50 | 3-courses £12.50

Every Kids Meal Includes a Fruit Shoot drink.

STARTERS

BRAVEHEART SOUP

Soup of the day | warm bread

HIGHLAND GARLIC BREAD

Garlic ciabatta | cheese

MAINS

Choose two Sides – Peas | beans | salad | garlic bread | chips

HIGHLAND BURGER

Chargrilled beef burger |
with your choice of side

CAIRNGORM CHICKEN BITES

Crispy chicken goujons |
with your choice of side

NESSIE'S HADDOCK BITES

Crispy haddock goujons |
with your choice of side

HIGHLAND MAC & CHEESE

Creamy cheddar macaroni |
with your choice of side

HIGHLAND BANGERS

Pork sausages | creamy mash | gravy |
with your choice of side

LITTLE EXPLORER PIE

Pie of the day |
with your choice of side

DESSERTS

ETON MESS

Double cream | vanilla meringue |
strawberries | strawberry coulis

TOFFEE FALLS

Warm sticky toffee pudding |
vanilla ice cream

LOCHSIDE SUNDAE

2 scoops of ice cream
vanilla | chocolate | strawberry

DRINKS

Draught Beer & Cider

TENNENTS <i>Pale Lager</i>	£5
CALEDONIA BEST <i>Ale</i>	£4
MENABREA <i>Lager</i>	£6
GUINNESS <i>Stout</i>	£6.25
ORCHARD PIG <i>Cider</i>	£5.35

Soft Drinks

DRAUGHT

Coke Diet Coke Lemonade Fresh Orange & Lemonade Tonic	
½ Pint £2.20	Pint £3.80
Soda & Lime	
½ Pint £1.95	Pint £2.95

CANS / BOTTLES

Irn Bru Diet Irn Bru Coke Diet Coke Coke Zero Fanta 7up Zero	£2.45
Ginger Beer Ginger Ale	£2.65
J20 - different flavours	£3.20
Appletiser	£3.60
Red Bull	£4

JUICES

Apple Orange Cranberry Mango	
½ Pint £2.35	Pint £3.60

COCKTAILS

STAR HOTEL	£11
<i>Whisky cointreau vanilla honey bitters</i>	
STAR ESPRESSO MARTINI	£12.50
<i>Vodka coffee liqueur syrup vanilla espresso</i>	
OLD FASHIONED	£10.50
<i>Bourbon bitters soda</i>	
LANGTOON SLING	£11
<i>Rhubarb & ginger gin cointreau lime juice syrup soda</i>	
APEROL SPRITZ	£11.50
<i>Prosecco aperol soda</i>	
RASPBERRY BRAMBLE	£10.50
<i>Gin syrup lemon chambord</i>	
PORNSTAR MARTINI	£12
<i>Vodka vanilla passion fruit</i>	
STRAWBERRY DAIQUIRI	£12
<i>Rum strawberry puree strawberry liquor</i>	
WHISKY SOUR	£10.50
<i>Bourbon egg lemon bitter</i>	
PINA COLADA	£12
<i>Rum malibu pineapple cream</i>	
BLACK or WHITE RUSSIAN	£9-9.50
<i>Tia Maria vodka cream</i>	
CLASSIC MARGARITA	£11.50
<i>Tequila lime cointreau</i>	
BLUSHING ANGEL	£12.50
<i>Pink gin cream strawberry liquor egg strawberry puree vanilla grenadine</i>	

☀️ Low / No Alcohol

LUCKY SAINT <i>Lager 0.5% alc.</i>	£4.80
PERONI NASTRO <i>0% alc.</i>	£4.10
GUINNESS ZERO <i>0% alc.</i>	£5.50
OLD MOUT <i>Cider 0% alc.</i>	£5.50
GIN <i>0% alc.</i>	£2.85

Hot Beverages

COFFEE

Espresso	£2.50
Americano	£3.50
Cappuccino Mocha Latte Flat white	£3.80
Dirty Chai Latte	£4.20
extra shot coffee	£0.75
Syrup flavours: vanilla caramel hazelnut sugar-free	£0.75
<i>decaf coffee available alternative milk: oat almond soya</i>	

TEA

English Breakfast	£3.50
<i>decaf available</i>	
Earl Grey Green Fruit Peppermint Camomile	£3.75

OTHERS

Hot Chocolate	£3.80
<i>add cream +£0.50 Marshmallows +£0.50</i>	
Chai Latte	£4

Bottled Beer & Cider

CORONA 330ml	£4.30
BUDWEISER 330ml	£4.20
PERONI 330ml	£4.80
CAIRNGORMS IPA 500ml	£5.60
<i>various styles available</i>	
ESTRELLA GALICIA GF 330ml	£5
BULMER CIDER 500ml	£5.50
OLD MOUT CIDER 500ml	£5.80
<i>various flavours available</i>	

Gins

CAORUNN <i>Scotland</i>	£4.20
EDINBURGH <i>Scotland</i>	£4
<i>various flavours available</i>	
CAIRNGORM <i>Scotland</i>	£3.50
KINRARA <i>Scotland</i>	£4.20
<i>various flavours available</i>	
ISLE OF HARRIS GIN <i>Scotland</i>	£5.30
HENDRICK'S <i>Scotland</i>	£4
WHITLEY & NEILL <i>England</i>	£3.60
<i>various flavours available</i>	
GORDON'S DRY <i>England</i>	£3

Fever Tree Tonic

Premium Indian Light Tonic	£2.60
<i>Mediterranean 200ml</i>	

WHISKY COLLECTION

HIGHLANDS

Aberlour 12 Double Cask <i>sherry, fruit</i>	£6
AnCnoc Cutter <i>sweet spice, orchard fruit</i>	£25
AnCnoc 22 Year Old <i>honey, dried fruit, spice</i>	£24
Ardmore Legacy <i>peated</i>	£4.50
Balblair 2003 <i>honey, dried fruit, oak</i>	£24
Benromach High Enzyme 2012 <i>fruity, malty</i>	£6
Benromach Cask Strength 2014 <i>powerful</i>	£6.75
Dalmore 2012 <i>orange, chocolate, coffee</i>	£7.85
Dalwhinnie 15 <i>honey, heather</i>	£6.50
Glen Garioch Virgin Oak <i>vanilla, spice</i>	£13
Glenmorangie Lasanta 15 <i>sherry finish</i>	£6.30
Highland Park 12 <i>heather smoke</i>	£5.25
Highland Park 18 <i>rich, smoky</i>	£17
Highland Park 1997 <i>rare</i>	£30
Hunter Laing Old Malt Cask Glendullan 14 <i>Independent bottling</i>	£12
Isle of Harris The Hearach <i>coastal, honey</i>	£9.50
Loch Lomond 12 <i>fruity</i>	£4.80
Old Pulteney 12 <i>coastal</i>	£4.50
Raasay Chinkapin Oak <i>oak spice, smoke</i>	£9.30
Tomatin 12 <i>honey, apple, spice</i>	£5
Tormore 12 <i>apple, malt, vanilla</i>	£25

LOWLANDS

Auchentoshan American Oak <i>light, vanilla, oak</i>	£4
Auchentoshan Three Wood <i>rich sherry</i>	£6.80
Glasgow 1770 Peated <i>peated</i>	£7.80
Glenkinchie 12 <i>light, floral, citrus</i>	£5
Annandale Man O'Sword 10 <i>peated</i>	£12.30

CAMPBELTOWN

Kilkerran 12 <i>coastal, oily</i>	£7.90
Glen Scotia Victoriana <i>cask strength</i>	£11.30

ISLAY

Ardbeg 10 <i>smoky</i>	£5.50
Bruichladdich Classic Laddie <i>citrus, barley, floral</i>	£6
Bruichladdich Renaissance	£20
Bruichladdich Port Charlotte <i>heavily peated</i>	£6.50
Bowmore 12 <i>gentle smoke, honey, citrus</i>	£5
Caol Ila 9 Cask Collection	£24
Caol Ila Gordon & MacPhail	£24
Lagavulin 16 <i>rich smoke</i>	£10
Laphroaig 10 <i>medicinal smoke</i>	£5

ISLANDS

Jura 10 <i>light smoke, vanilla, citrus</i>	£5
Jura 12 <i>honey & spice</i>	£5.20
Ledaig 10 <i>peat smoke, pepper, sea salt</i>	£5
Ledaig Blair Athol 1997 <i>rare</i>	£35
Ledaig Blair Athol 1998 <i>rare</i>	£25
Talisker Skye <i>maritime smoke, pepper</i>	£5

SPEYSIDE

Balvenie 12 American Oak <i>sweet, vanilla</i>	£5.50
Glenfiddich 12 <i>fresh pear</i>	£4.50
Glenfiddich 15 Solera <i>rich fruit</i>	£6.50
Glenlivet Founder's Reserve <i>floral</i>	£4.30
Glenlivet Archive 21 <i>luxury</i>	£32
Macallan 12 Double Cask <i>rich sherry</i>	£8.50
Singleton 12 Luscious <i>rich sherry</i>	£4.80
<i>orchard fruit, caramel</i>	
Spey 10 <i>apple, pear, vanilla</i>	£7.50
Spey Chairman's Choice <i>rich fruit, vanilla</i>	£8.50
SpeyBeinn Dubh Ruby <i>sweet finish</i>	£5.50
Tamdhu 12 <i>rich sherry, raisins, spice</i>	£7.50

MODERN SCOT DISTILLERIES

Nc'Neen Organic <i>fruity & organic</i>	£8.30
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WINE LIST

ROSE

	175ml	250ml	Btl
ROSE False Bay South Africa Western Cape <i>Delicately spiced & deliciously fruity, dry, Cinsault & Mourvedre grapes</i>	£7.30	£9.70	£29

WHITE

GEWURZTRAMINER RIESLING Australia De Bortoli <i>Alcohol free, The Very Cautious One, Semi-dry, crisp, and generously fruity</i>	175ml £5	250ml £6.50	Btl £20
BALLERINE BLANC France Gascony <i>A fresh nose of lime, basil, freshly cut green grass and guavas</i>	£6.25	£8.30	£25
PINOT GRIGIO Conviviale Italy Veneto <i>A fresh, dry white with ripe peach and citrus fruit flavours</i>	£7	£9.30	£28
CHARDONNAY Cape Wild South Africa Western Cape <i>Heady aromatics, generous structure</i>	£7.30	£9.70	£29
SAUVIGNON BLANC The Cloud Factory New Zealand <i>Classic NZ Sauv Blanc! Bright & Bold</i>			£34
BALIO GRILLO Italy Sicily <i>Lemons, herbs, Crisp and aromatic</i>			£34
VOIGNIER L'ILE Domaine de Castelnaud France Languedoc-Roussillon <i>Citrus zest and minerality opens to reveal hints of passion fruit, slightly minty</i>			£35
TERRA DE FALANIS Bla Bla Bla Spain Mallorca <i>Blend of 60% Prensal & 40% Giró Ros fresh, bursting with fresh fruit, easy to drink</i>			£37
CHARDONNAY & PINOT BLANC Riffel Germany Rheinhessen <i>Jasmine, white flowers, notes of melon, peach, spiced stonefruit, rich & succulent finish</i>			£48

RED

SHIRAZ Australia De Bortoli <i>Alcohol free, The Very Cautious One, red berries, plum, soft spice, smooth</i>	175ml £5	250ml £6.50	Btl £20
BALLERINE ROUGE France Gascony <i>Classic Rhone red, friendly & warming, ample, sweet rich juicy blueberry fruit</i>	£6.25	£8.30	£25
MERLOT Staphyle Iris Argentina Mendoza <i>Aroma of blackberries, currants & figs, enveloping & of intense structure</i>	£7	£9.30	£28
TEMPRANILLO Barinas Spain Jumilla <i>Bold and punchy with warm, ripe blackberries and black plum</i>	£7.30	£9.70	£29
NERO D'AVOLA Balio Italy Sicily <i>Bright vermillion cherry fruits, ripe black fruits</i>			£32
PINOT NOIR Les Volet France Limoux <i>Lively style of wine with freshly-picked raspberries & an underlying savoury leesiness.</i>			£33
CABERNET SAUVIGNON Emiliana Organic Adobe Chile Casablanca Valley <i>Organic, biodynamic, vegetarian and vegan</i>			£34
SHIRAZ/MATARO Sixty Clicks Australia Victoria <i>A really expressive, bright, contemporary Aussie red</i>			£35
PRIMITIVO Polvanera Italy Puglia <i>Aroma of berries (blackberry, sour cherry, ripe cherry) & notes of flowers (violet)</i>			£40

SPARKLING WINE

	20cl Btl.	Btl.
LUNETTA ZERO Trentino-Alto Adige Cavit Italy <i>0% Sparkling wine, notes of tropical fruits, lemon, and grapefruit</i>		£22
PROSECCO BRUT Adria Vini Dolci Colline Italy Veneto <i>Fresh and gently fruity fizz</i>	£10	£29
PROSECCO ROSE Adria Vini Dolci Colline Italy Veneto <i>Ripe strawberry and raspberry notes</i>		£30
CHAMPAGNE Delavenne Grand Cru Brut Nature NV France <i>Crisp, notes of white peach, orange, and subtle savoury undertones</i>		£85

DESSERT WINE

	75ml	Btl.
DOMAINE DE GRANGE NEUVE MONBAZILLAC (50cl) FRANCE	£7	£44
CELLER PINOL JOSEFINA NEGRE 2017 (75cl) SPAIN	£8	£88