

BAR BITES		0001.08
NACHOS © Crispy homemade tortilla nachos, topped with gooey melted cheese, fiery jalapenos, creamy guacamole and a dollop of cool,	£9.00	IRN-BRU BATTE Crisp, golden fillet o served with hand-co
tangy sour cream CYPRESS OLIVES VE GF	£5.00	8oz BEEF CHEES Juicy 8oz beef patty tomato and gherkin
Zingy lemon and herb-marinated olives. Fresh, punchy and perfect with a drink ONION RINGS VE	£6.00	VEGAN LENTIL E Spiced lentil patties
Big, crispy onion rings served with creamy Thousand Island dressing. Crunchy, tangy goodness	20.00	served in a soft vega ARRAN MUSTAR Macaroni in a rich, o
TEMPURA PRAWNS © Light, crispy tempura prawns served with a sweet chilli dip. Crunchy, juicy and full of flavour	£7.00	baked until golden THAI GREEN CU
BBQ CHICKEN WINGS GF © Tender chicken wings coated in Frank's famous Buffalo sauce. Smoky, spicy and finger-lickin' good	£7.00	Aromatic Thai greer and fragrant basma CHICKEN £17.
STARTERS		CAESAR SALAD Crisp romaine lettude breadcrumbs tossed ADD CHICKEN
HAGGIS BON BONS © Crispy golden bites of traditional Scottish haggis, served with smoky whisky mayonnaise	£8.50	CHICKEN BALM Chicken breast fille puree, roasted vege
PARSNIP & APPLE SOUP V, VG, GF, DF Smooth, creamy parsnip blended with sweet apple and a hint of spice, served with warm crusty bread	£6.50	Pair with Santa Ema F Full-bodied and spicy FESTIVE TURKE
LAMB KOFTA ^{GF} © Tender skewers of spiced lamb served with a crisp Greek salad and cool garlic yoghurt sauce	£8.50	Turkey roulade with served with roast po vegetables and red Pair with Always on a
POACHED SALMON TERRINE GF option available © Delicate layers of poached and smoked salmon with pickled vegetables and toasted brioche croute	£9.50	Light and elegant SEAFOOD LINGU Linguine tossed wit
WILD MUSHROOM BRUSCHETTA V, VG, DF Sauteed wild mushrooms with olive and sundried tomato tapenade on toasted artisan bread	£8.50	in a lobster and dill Pair with Goye Chard Creamy and well-bala
VEGETABLE & CHESTNUT MUSHROOM SPRING ROLLS V. DF Light, crispy spring rolls filled with vegetables and chestnut	£8.50	PAN-FRIED COD Flaky cod fillet on a Pair with Senora Rosa Crisp and aromatic
mushrooms, served with crispy rice noodles, herbs, and a sweet chilli coriander dressing		WILD MUSHROC Creamy risotto with finished with crispy Pair with Miao Organi Light and refreshing
SIDES	05.00	8oz FLAT IRON S

GARLIC BREAD SKIN ON FRIES ^{GF} Truffle mayo	£5.00 £5.00
MIXED SALAD GF	£4.50
PAK CHOI GF With chilli, soy and garlic butter	£5.50

V = vegetarian | VE = vegan | GF = gluten free | DF = dairy free

Gluten free dishes are produced utilising non-gluten containing ingredients.

A discretionary 12.5% service charge will be added to your bill, shared equally among our hotel team. Let us know if you would like it removed. Prices include VAT. Adults need around 2000KCAL a day.

This menu was printed on eco-friendly paper.



Very low





Medium



High





Very high



Klimato

CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/ serving) and a rating (A-E) reflecting its relative climate impact.



VVVI VO	
IRN-BRU BATTERED FISH & CHIPS © Crisp, golden fillet of fish in our signature Irn-Bru batter, served with hand-cut chips, tartare sauce, and lemon	£19.00
8oz BEEF CHEESEBURGER Juicy 8oz beef patty topped with melted cheese, lettuce, tomato and gherkins in a toasted brioche bun	£17.50
VEGAN LENTIL BURGER V, VG, DF Spiced lentil patties with creamy avocado sauce, served in a soft vegan bun	£16.50
ARRAN MUSTARD CHEDDAR MAC & CHEESE ^V © Macaroni in a rich, creamy Arran mustard cheddar sauce, baked until golden	£17.00
THAI GREEN CURRY WITH BASMATI RICE © Aromatic Thai green curry with seasonal vegetables and fragrant basmati rice	
CHICKEN £17.00 VEGETARIAN £14.00	
CAESAR SALAD © Crisp romaine lettuce, parmesan, and garlic butter breadcrumbs tossed in a classic Caesar dressing	£12.50
ADD CHICKEN	£17.00
CHICKEN BALMORAL ^{DF} Chicken breast filled with haggis, served with leek and potato puree, roasted vegetables, and tarragon jus Pair with Santa Ema Reserve Cabernet Sauvignon, Chile, 250ml Full-bodied and spicy	£21.50
FESTIVE TURKEY © Turkey roulade with sage and onion stuffing and pigs in blankets, served with roast potatoes, Brussels sprouts, honey-roasted vegetables and red wine jus Pair with Always on a Friday Pinot Noir, Portugal, 250ml Light and elegant	£21.00
SEAFOOD LINGUINE © Linguine tossed with Atlantic and king prawns in a lobster and dill cream sauce Pair with Goye Chardonnay, Argentina, 250ml Creamy and well-balanced	£18.95
PAN-FRIED COD WITH BORLOTTI BEAN CASSOULET GEF Flaky cod fillet on a hearty borlotti bean and red pepper cassoulet Pair with Senora Rosa Sauvignon Blanc, Chile, 250ml Crisp and aromatic	©£20.50
WILD MUSHROOM & CHIVE RISOTTO V, VG, GF © Creamy risotto with wild mushrooms and chives, finished with crispy rocket Pair with Miao Organic Pinot Grigio, Italy, 250ml Light and refreshing	£16.50
8oz FLAT IRON STEAK ^{GF} © Grilled to order, served with flat mushroom, roasted tomato, French fries and peppercorn sauce Pair with Caleo Nero d'Avola, Italy, 250ml Smooth and dark-fruited	£24.50
DIDCUSTEAD 30 DAY ACED DUMD STEAK (607) (6	621.50



served warm with brandy sauce

RICH CHOCOLATE MOUSSE V

ganache, finished with a touch of sea salt

A silky dark chocolate mousse layered with chocolate

and red wine jus

Rich and velvety

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TIRAMISU ^V © Classic Italian dessert of coffee-soaked sponge layered with mascarpone cream and cocoa	£8.00
PEANUT BUTTER MARTINI ICE CREAM V, GF © Smooth peanut butter and ice cream with a touch of vermouth for a subtle martini twist	£8.50
VEGAN RHUBARB & GINGER SLICE V, VG, GF B Ginger crumb base topped with rhubarb compote and dark chocolate	£7.50
DEEP-FRIED MARS BAR ^V © Scotland's iconic treat — warm, crisp and served with vanilla ice cream Pair with Balvenie Caribbean Cask 14 Year Old Smooth and honeyed	£7.50
TRADITIONAL CHRISTMAS PUDDING V © Rich, spiced pudding with plump fruits,	£8.00

£21.50

£9.00

BIRCHSTEAD 28-DAY AGED RUMP STEAK (6oz) 4

Pair with Goyenchea Centenario Malbec, Argentina, 250ml

Dry-aged Scottish rump steak with skirlie mash, sauteed kale

