
PRIX FIXE MENU

BREAD

Freshly baked bread, unsalted butter, olive oil, balsamic vinegar £4.50

STARTER

Chef's homemade soup of the day
Pulled ham hock, pea puree, mint, salsa verde
Poached duck egg, broad bean, watercress and hollandaise
Textures of carrot and coriander (Ve)

MAIN COURSE

Chermoula chicken salad, sweet potato, chick peas and mint yogurt dressing
Poached whiting, crushed new potatoes, and homemade tartare sauce
Salad of quinoa, feta, mint, pomegranate, roasted fig and honey dressing
21 day aged Scottish 180g rump steak, tomato, mushroom, skinny fries
£2.00 supplement

DESSERT

Vanilla crème brulee, shortbread biscuits
Traditional lemon tart, raspberry sorbet
Eton mess sundae

SIDES

Seasonal vegetables	£3.50
Creamed cabbage and bacon	£4.00
Hand cut chips	£4.00
Rocket and Parmesan salad	£3.50

COFFEE

Tea, coffee and petit fours	£3.50
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2 courses £25.00

3 courses £30.00

Inclusive diners may choose the 3 course menu, any additional sides, supplements, coffee will be added to your bill

All details are correct at time of going to print, however may be subject to change from time to time. All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with our beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.