



3-COURSE £40

Starters

Chef's signature soup of the day with bread

Crayfish cocktail, dressed gem lettuce & artisan bread

Ham hock and pea terrine, piccalilli, crackling

Buffalo mozzarella, cherry tomatoes, mixed seeds and basil pesto

Mains

Braised Scottish beef, honey roast carrots, creamed mash, shallot jus

Garlic and paprika chicken, leek, green beans, new potato & jus

Smoked Haddock, crushed new potato, kale, tomato and caper dressing

Charred cauliflower, smoked vegan cheddar and spinach risotto

Dessert

Sticky toffee pudding, toffee sauce, vanilla ice cream

Old England mixed berries Eton mess, with Ginger Crumb

Chocolate and Coconut Tart with coconut ice cream (Contains Nuts)

Selection of ice cream or sorbet

If you have an allergy or dietary requirement, please inform your server

Please note a 10% discretionary service charge will be added to your dinner bill. If you wish to remove the service charge, please do inform your server

All details are correct at time of going to print, however may be subject to change from time to time. If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order your meal.

IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts, with our white fish all being wild. 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 steaks matured for a minimum of 21 days. Our chicken is free range. Pork is the best of British - Our pork sausages are Red Tractor certified and our bacon is British and dry-cured. Last but not least, game: our wild venison and game comes only from Scottish estates and is not farmed. It's our dedication to serving only the highest quality food that makes us different.