

THE DINING ROOM

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| SPARKLING COCKTAILS | 125ml |
| Kir Royale <i>Champagne, Crème de Cassis</i> | £10.00 |
| Aperol Spritz <i>Aperol, Prosecco, Soda Water</i> | £9.00 |
| Prosecco Mule <i>Vodka, Prosecco, Ginger Beer, Lime</i> | £10.00 |
| SCOTTISH GIN | 35ml |
| Ben Lomond <i>Argyll (43%)</i> | £5.40 |
| Loch Fyne Botanical <i>Argyll (42%)</i> | £6.00 |
| Tyree Gin <i>Argyll (40%)</i> | £6.00 |
| Rock Rose <i>Caithness (42%)</i> | £5.50 |
| Pilgrims <i>St Andrews (40%)</i> | £6.00 |
| Edinburgh Gin <i>Edinburgh (43%)</i> | £5.40 |
| The Botanist <i>Islay (41%)</i> | £5.50 |
| Boë Violet <i>Edinburgh (42%)</i> | £5.70 |
| Hendricks <i>Ayrshire (41%)</i> | £5.50 |
| Caorunn <i>Highland (42%)</i> | £5.50 |
| NIBBLES | |
| Olives | £5.00 |
| Mixed Nuts | £5.00 |
| Bread Basket | £5.00 |

All dishes served in this hotel may contain allergens. If you have food allergy concerns, please ask a member of staff to obtain a detailed list of ingredients from the kitchen.

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| Soup of the Day | £6.50 |
| Cullen Skink | £9.00 |
| Tarbert Scallops, Cauliflower, Stornoway Black Pudding | £11.00 |
| Loch Fyne Smoked Salmon, Pickled Cucumber, Sourdough Bread | £10.00 |
| Salt Cod Beignets, Citrus Mayonnaise | £9.00 |
| Ham Hough Terrine, Piccalilli, Highland Oatcakes | £8.00 |
| Portobello Mushroom Caprese (v) | £7.00 |
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| Tarbert Landed Langoustines, Garlic Butter, Crusty Bread | £27.00 |
| Chargrilled Aberdeen Angus 8oz Ribeye Steak, Fries, Mushroom, Tomato | £25.00 |
| Café de Paris Butter, Peppercorn Sauce or Blue Cheese Sauce (£2.00) | |
| Pan-Fried Corn-fed Chicken Supreme, Wild Mushroom Sauce, Herb Mash, Tender-stem Broccoli | £21.00 |
| Braised Shoulder of Local Lamb, Red Wine Jus, Course-grain Mustard Mash, Carrots | £24.00 |
| Baked Cod, Herb Crumb, Red Pepper Fondue, Sauté Potatoes | £24.00 |
| Salt-Baked Celeriac, Ratatouille, Roasted Cauliflower (v) | £18.00 |
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| Lemon Posset, Berries, Homemade Shortbread (v) | £8.00 |
| Traditional Cranachan: Oats, Honey, Whisky, Raspberries (v) | £8.00 |
| Dark Chocolate and Brandy Mousse, Pouring Cream (v) | £8.00 |
| Isle of Arran Ice Cream Trio (v). Choose from: Vanilla, tablet, strawberry, chocolate, raspberry ripple | £7.50 |
| Selection of Scottish Cheeses with handmade Lavosh bread (v) Isle of Mull Cheddar, Morangie Brie, Blue Murder, Apple Chutney | £11.00 |