
PRIX FIXE MENU

BREAD

Freshly baked bread roll, unsalted butter, olive oil, balsamic vinegar 1.50

STARTER

Chef's homemade soup of the day
Ham hock terrine, piccalilli, ciabatta
Heritage tomatoes, mozzarella, rocket and pesto dressing

MAIN COURSE

Beer battered fillet of haddock, chunky chips, crushed peas, & tartar sauce
Risotto, roasted peppers, summer vegetables, baby spinach and parmesan
Pan fried chicken, wild mushrooms, fondant potato, tarragon cream sauce
Grilled 21 day aged Scottish sirloin, plum tomato, flat mushroom, hand cut chips
£5 supplement

DESSERT

Pavlova with strawberry and mango sorbet
Classic crème brûlée with homemade short bread
Sticky toffee pudding, vanilla ice cream

SIDES

Peppercorn sauce £3.50

COFFEE

Tea, coffee and petit fours £2.50

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.

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.