



Our menu offers sensational contemporary classical dishes prepared using the finest ingredients found within Scotland and best quality seasonal ingredients delivered daily.

Our wine list has been specially selected to complement your meal and exclusively supplied by fine wine specialists.



TO START

	Scottish Traditional Soup of the Day	£7
<i>dbb</i>	Vegetarian Soup of the Day [V]	£6
	Seared Scallops. Green Pea Puree, Black Pudding <i>Best with Bin 15 - Sauvignon Blanc McCorkindale £52</i>	£11
<i>dbb</i>	Black Pudding & Raspberries. Raspberry Coulis <i>Best with Bin 32 – Château Tour Bel Air £45</i>	£7
	Chef's Pate or Terrine. House Chutney <i>Best with Bin 5 - Vouvray £39</i>	£8
	Dalhousie Mussels. Mussel Meat, Garlic Cream, Toasted Cheese <i>Best with Bin 9 - Muscadet £36</i>	£9
<i>dbb</i>	Goats Cheese. Apple & Walnut Salad, Mixed Leaves, Balsamic <i>Best with Bin 7 – Chrdonnay £24 btl or £9 250ml</i>	£7
<i>dbb</i>	Wild Mushroom Tortellini [V] Wild Mushrooms and Spinach Cream <i>Best with Bin 14 - Sancerre £54</i>	£7

ALL-TIME FAVOURITES

<i>dbb</i>	Prawn Cocktail. Marie Rose, Cucumber, Shredded Lettuce <i>Best with Bin 13 – Chablis £58</i>	£7
	Smoked Salmon. Capers, Lemon <i>Best with Bin 10 - Picpoul de Pinet £36</i>	£9
<i>dbb</i>	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 28 - Malbec £35 btl or £12 250ml</i>	£7
<i>dbb</i>	Vegetarian Haggis, Neeps & Tatties [V] Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	£7

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For pre-booked **Dinner, Bed and Breakfast Package** menu choices marked “dbb”
2 course £22 3 course £28
Vegetarian Dishes marked “[V]”. Please ask about our Vegan options

MAIN COURSES

- Tournedos Rossini.** 8oz Fillet of Beef, Pate, Madeira, Mushroom Duxelle, Dauphinoise Potatoes, Port Wine Jus, Seasonal Vegetables £32
Best with Bin 33 - Barolo £79
- dbb* **Steak Forestiere.** Wafer Thin Steak, Mushroom, Bacon, Onion, Garlic Topping, Fries, Salad. *Best with Bin 29 - Côtes Du Rhone £35* £18
- Salmon and Prawn Mornay.** Grilled Salmon, Prawns and Cheese Sauce, Crushed Potatoes. *Best with Bin 16 – Chardonnay Juniper Estate £65* £20
- dbb* **Pork Strathcarron.** Pork Loin, Port & Mushroom Cream Sauce Seasonal Vegetables. *Best with Bin 12 – Riesling £49* £18
- Lamb Shank.** Orkney Clapshot, Redcurrant and Mint Jus £20
Best with Bin 35 – McCorkindale’s Pinot Noir £85
- dbb* **Vegetable Lasagne [V].** Fries, Salad £16
Best with Bin 13 – Chablis £58
- Chicken Balmoral.** Supreme of Chicken, Highland Haggis, Dauphinoise Potatoes, Whisky Jus. £20
Best with Bin 30 - Chateau d'Argadens Bordeaux £42
- dbb* **Wild Mushroom Tortellini [V].** Wild Mushroom and Spinach Cream £16
Best with Bin 14 - Sancerre £54

ALL-TIME FAVOURITES

- dbb* **Fish & Chips.** Large Fillet of Haddock, Chunky Chips, Peas, Lemon £15
Best with IPA Gold 500ml £4
- dbb* **Steak and Ale Pie.** Seasonal Vegetables, Creamy Mash £16
Best with Hob Goblin 500ml £4
- dbb* **Haggis, Neeps & Tatties.** Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. *Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 28 - Malbec £35 btfl or £12 250ml* £15
- dbb* **Vegetarian Haggis, Neeps & Tatties [V]** Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce £15
Best with a Dram. For extra £3 add our local Glencadam 10 year old
- dbb* **Glenesk Beef Burger 8oz.** Tomato, Onion, Cheddar, Crispy Bacon, Coleslaw, Chips or Fries. *Best with Bin 32 – Château Tour Bel Air £45* £16
- dbb* **Triple Cheese Macaroni [V].** Salad, Fries £16
Add **Diced Bacon** for extra £2
Best with Old Speckled Hen 500ml £4

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FROM THE GRILL

8 oz Sirloin Steak	£22
10 oz Rib Eye Steak	£23
8 oz Centre Cut Fillet Steak	£29
Make it Surf and Turf for extra £12	plus
Your choice of Steak and Sauce, Scallops, Crevettes	£12

All steaks served with Hand Cut Chips, Tomato, Mushroom, Onion Rings

*Best with Steaks: Bin 35 – McCorkindale's Pinot Noir £85 for Rib-eye & Sirloin
Bin 26 – Chateau Moulinet Lasserre Pomerol £99 for Fillet
From the Cellar – 2012 Chateau du Tracy £129 or
Bin 39 - Château Loudenne Médoc £129 for Surf'n'Turf*

<i>dbb</i> Chicken Breast with side of your choice	£18
Supreme of Scottish Salmon with side of your choice	£20
<i>Best with Bin 15 - Sauvignon Blanc McCorkindale £52</i>	

SAUCES & SIDE ORDERS

Red Wine Jus / Peppercorn / Whisky Cream / Blue Cheese	£3
Boiled Potatoes / Mash Potatoes/ Dauphinoise / Chips / Fries/ Garden Peas / Sugar Snap / Seasonal Salad / Seasonal Vegetables	£3

DESSERTS

<i>dbb</i> Seasonal Fruit House Crumble. Custard	£7
<i>Try with Magnum Highland Cream Liqueur £3</i>	
<i>dbb</i> Chocolate Fudge Cake. Ice Creme	£8
<i>Best with Compass Box Orangerie £8</i>	
Crème Brule. Short Bread.	£8
<i>Best with Cream Sherry £4</i>	
<i>dbb</i> Today's Cheesecake.	£8
<i>Best with Baileys £4</i>	

ALL-TIME FAVOURITES

<i>dbb</i> Sticky Toffee Pudding. Toffee Sauce, Vanilla Ice Cream	£7
<i>Try with Armagnac £8</i>	
<i>dbb</i> Traditional Cranachan. Cream, Whisky, Honey, Raspberries, Oats	£7
<i>Best with Glayva £4</i>	
Selection of Fine Cheeses. Celery, Biscuits, Chutney	£12
<i>For extra £5 complement the Fine Cheeses Selection with a glass of Port</i>	
<i>dbb</i> Finest Dairy Ice Creams. Today's Selection	£6
<i>Best with Crème de Menthe £3</i>	

Food described in all our menus may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance of any kind, please advise a member of the team who will be pleased to advise you.

We welcome any ideas and your feedback will be much appreciated. Please do not hesitate to ask any member of our staff, we will all be happy to help you and discuss any matters.

BOTTLED WATER

Glenlivet /mineral/ <i>still or sparkling</i>	750ml / 330ml	£4 / £2
Strathmore <i>still or sparkling</i>	1l / 330ml	£3 / £1
Vichy Catalan /mineral/ <i>naturally sparkling</i>	1l	£8

TONIC, LEMONADE, SODA

Coke 330 ml	£2	Schweppes 125 ml	£2	Appletiser 330 ml	£3
Fanta 330 ml	£2	Fever-Tree 200 ml	£2	J20 275 ml	£3
Sprite 330 ml	£2	San Pellegrino 330 ml	£2	Fruit Juice	£2
Irn Bru 330 ml	£2	Lemonade 330 ml	£2	Cordial	£1
Red Bull 275 ml	£3	Ginger Beer 330 ml	£2		

WINE BY GLASS

	175ml	250ml		175ml	250ml
Sauvignon Blanc	£5	£7	Merlot	£5	£7
Chardonnay	£5	£7	Cabernet Sauvignon	£5	£7
Pinot Grigio	£6	£8	Shiraz	£6	£8
White Rioja	£9	£12	Malbec	£8	£10
Rose	£5	£7	Côtes Du Rhone	£9	£12
Prosecco 20cl		£9			

TEA / COFFEE / CHOCOLATE

Served with our very own homemade **Glencadam Fudge or Tablet**
(also available to take away in a gift box for £5)

Tea Pot for one. <i>Traditional, Earl Grey or Green</i>	£2
Speciality Tea by the Cup. <i>Peppermint, Camomile or various other flavours</i>	£3
Coffee 2 Cup Cafetière. <i>(Decaffeinated available)</i>	£5
Espresso/ Cappuccino / Latte / Hot Chocolate	£3

LIQUEUR COFFEE / SINGLE MALT LIQUEUR COFFEE

Freshly Brewed Coffee flavoured with Liqueur
and topped with Fresh Double Cream

Grouse Scotch - Whisky	£8	Irish Coffee - Jameson	£8
Highland - Drambuie	£8	Irish Cream - Baileys	£8
Highland Special - Glenmorangie	£9	Martell French - Brandy	£9
Local Fettercairn Malt	£11	Calypso - Tia Maria	£8
Local Glencadam Malt	£9	Italian - Amaretto	£8
Jack Daniel's Tennessee	£8	Seville - Cointreau	£8

Please ask for our Drinks Menu to see full selection of Wines, Beers and Spirits