



FORBES ARMS
HOTEL

Bar Menu

Served daily from 12.00pm to 8.00pm

The Forbes Favourites

Soup of the Day 6
Served with crusty bread

Classic Fish & Chips ^(GF) 17.5
Served with hand cut chips, buttered garden peas
& house tartare sauce

Ox Cheek, Onion & Stout Pie 15
Braised ox cheek, onion & stout pie topped with puff pastry,
mashed potato & garden peas

6oz Stornoway Burger 16.5
Chargrilled Graeme Barber's Beef patty, Stornoway black pudding
crumb, smoked cheddar, chilli jam, brioche bun, handcut chips

Creamy Mac 'n' Cheese ^(V) 12
Served with hand cut chips

Pan Seared Lambs Liver ^(GF) 12.5
Lambs liver, buttery mashed potatoes & a caramelised
onion gravy. Served Pink

Panko Crumbed Jackfruit Burger ^{(V)(VE)} 13
Topped with a pomegranate slaw & hand cut chips

Bites & Sides

Baked Camembert ^(V) 10
Cranberry & Cointreau jam, sour dough shards

Chilli Cheese Nachos ^(GF) 8
Corn tortillas, chilli con carne, cheese & soured cream

Panko Crumbed Chicken Tenders ^(DF) 6.5

Spiced Corn Ribs ^{(V)(GF)} 6
Sriracha butter

Hand Cut Chips ^{(V)(VE)(GF)(DF)} 4

Sweet Potato Fries ^{(V)(VE)(GF)(DF)} 4.5

Sea Salted Battered Onion Rings ^{(V)(VE)(DF)} 4

Artisan Sandwiches

Sandwiches served daily from 12pm till 4pm

The Bagel 7.5
Warm seeded bagel, hot smoked salmon rillette, caper berries

The Falafel ^(V) 7
Grilled flatbread, beetroot falafel, minted yogurt & rocket

The Forbes Club 8.5
Toasted sour dough, chicken, tomato, old cheddar, crispy
lettuce, streaky bacon & aioli

The Scotsman 8
Haggis, old cheddar, crispy bacon, chilli jam, toasted sourdough

All sandwiches served with hand cut chips

Desserts

The Forbes Arms Cheesecake ^(V) 8.5
Served with Rizza's ice cream

Brioche Bread & Butter Pudding ^(V) 8
Marmalade glaze

Caramel Apple Crumble Pie ^(V) 8
Rizza's double dairy gold vanilla ice cream, caramel drizzle

Sticky Toffee Pudding ^(V) 7.5
Served with fresh cream or Rizza's double dairy gold vanilla ice cream

Ice Cream 6
Assortment of Rizza's ice cream

Cheese Board

For 1 - 10.5 • For 2 - 21

— PLATTER INCLUDES —

- Strathdon Blue
- Morangie Brie
- Cheddar with Arran mustard
- Black Crowdie
- Celery
- Grapes
- Chutney
- Homemade Oatcakes

Let's get social

Share your pictures with us,
we'd love to see them!

#theforbesarmshotel



www.theforbesarmshotel.co.uk

Everything on our menu is produced on-site, by our kitchen team, in an environment where the following allergens are present & regularly used: **Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustaceans, Soya, Lupin, Celery, Mustard, Sesame Seeds.** If you have an allergy or specific dietary requirements, please let your server know & we will accommodate you.

- (V)** Vegetarian dish
- (VE)** Vegan dish
- (N)** Dish contains nuts
- (DF)** Dairy free dish
- (GF)** Gluten free dish