

Evening Menu

Starters

Soup of the Day _____ 6 Served with crusty bread	Potted Beef & Bone Marrow _____ 9 Braised shredded beef, Yorkshire pudding, pickles, horseradish butter
Scottish Trio _____ 8.5 Tempura battered Stornoway black pudding, white pudding & haggis, chive & whisky cream	Garden Pea & Fennel Risotto (V/GF) _____ 8 Charred courgette, flat leaf parsley
Honey Mustard Salmon Rilette _____ 9 Pickled cucumber, lemon crème fraîche, toasted crostini	Chicken Liver & Vintage Port Pâté _____ 8 Apricot & peach jam, toasted brioche
Pan Seared Scallops _____ 12 Seared Shetland scallops, cauliflower purée, black pudding crumb, roasted garlic butter	

Main Course

Roast Supreme of Chicken _____ 18 Chicken supreme stuffed with Stornoway haggis, turnip purée, creamy mash, wilted greens, pan jus	
Pan Seared Gressingham Duck Breast (GF) _____ 19 Charred hispi cabbage, potato pave, winter berry jus	
Maple Glazed Lamb Cutlets (GF) _____ 22 Red cabbage purée, glazed heritage carrots, grilled baby potato, horseradish jus	
Langoustine Rigatoni _____ 19 Rigatoni, roasted garlic & lemon cream sauce, grilled langoustines, herb oil	
Chargrilled Seabass (GF) _____ 21.5 Charred fillets of seabass, seared scallops, sun dried tomato smashed potatoes, wilted greens, lemon & fennel	
Braised Beef Cheeks (GF) _____ 17 Slow cooked beef cheeks, mashed potatoes, Stornoway black pudding bourguignon, glazed carrots	
Line Caught Tempura Haddock (GF) _____ 17.5 Tempura battered haddock, hand cut chips, buttered garden peas & house tartare sauce	
Beet Wellington (V/VE/DF) _____ 16.5 Roasted beetroot gel, chestnut mushrooms, vegan jus	

The Forbes Grill

6oz Stornoway Burger _____ 16.5 Chargrilled Graeme Barber's Beef patty, Stornoway black pudding crumb, smoked cheddar, chilli jam, brioche bun, hand cut chips	
Panko Crumbed Jackfruit Burger (V/VE) _____ 13 Topped with a pomegranate slaw & hand cut chips	

Prime Matured Steaks

8oz Fillet 33 | 9oz Sirloin 29

All steaks served with vine tomatoes, portobello mushroom, onion rings & hand cut chips.
Sauce of your choice: Peppercorn ♦ Blue Cheese ♦ Diane ♦ Garlic & Herb

Salads

Chicken Caesar _____ 13 Grilled chicken, baby gem lettuce, ciabatta croutons, parmesan, anchovies & Forbes Caesar dressing	Potato, Chickpea & Roasted Cauliflower (VE/GF/N) _____ 10.5 Cashew soured cream & onion dressing
Grilled Goats Cheese & Beetroot (V/GF) _____ 10.5 Fresh chive, honey & Dijon mustard dressing	

Side Dishes

Parmesan Truffle Fries (V/GF) _____ 5
Honey Glazed Root Vegetables (V/VE/GF/DF) _____ 4
Rosemary Salted Onion Rings (V/GF) _____ 4
Parmesan Cauliflower Cheese (V/GF) _____ 5
Hand Cut Chips (V/VE/GF/DF) _____ 4
Sweet Potato Fries (V/VE/GF/DF) _____ 4.5
Spiced Corn Ribs (V/GF) _____ 6

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

Allergens

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
(N) Dish contains nuts
(GF) Gluten free dish
(VE) Vegan dish
(DF) Dairy free dish

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