

Starters

Soup of the Day 6 Served with crusty bread	Crispy Panko Crumbed Tiger Prawns 10 Panko breadcrumb tiger prawns, chipotle aioli
Scottish Trio 8.5 Tempura battered Stornoway black pudding, white pudding & haggis, chive & whisky cream	Potted Beef & Bone Marrow 9 Braised shredded beef, Yorkshire pudding, pickles, horseradish butter
Chicken Liver & Vintage Port Pâté 8 Apricot & peach jam, toasted brioche	Garden Pea & Fennel Risotto (V)(GF) 8 Charred courgette, flat leaf parsley

Main Course

Line Caught Tempura Haddock (GF) 17.5 Tempura battered haddock, hand cut chips, buttered garden peas & house tartare sauce	
Pan Seared Lambs Liver (GF) 12.5 Lambs' liver, buttery mashed potatoes, caramelised onion gravy	
Langoustine Rigatoni 19 Rigatoni, roasted garlic & lemon cream sauce, grilled langoustines, herb oil	
Braised Beef Cheeks (GF) 17 Slow cooked beef cheeks, mashed potatoes, Stornoway black pudding bourguignon, glazed carrots	
Beet Wellington (V)(VE)(DF) 16.5 Roasted beetroot gel, chestnut mushrooms, vegan jus	
Fisherman's Pie 15.5 Salmon, prawns, haddock, buttery mashed potato & tenderstem broccoli	
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	

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	

Desserts

The Forbes Arms Cheesecake 8.5 Served with Rizza's ice cream	Winter Berry Pavlova (V)(GF)(N) 7 Meringue nest, winter berries, fresh whipped cream, raspberry coulis & pistachio crumbs
Brioche Bread & Butter Pudding 8 Marmalade Glaze	Sticky Toffee Pudding (V) 7.5 Served with fresh cream or Rizza's double dairy gold vanilla ice cream
Caramel Apple Crumble Pie 8 Rizza's double dairy gold vanilla ice cream, caramel drizzle	

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

Let's get social

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

#theforbesarmshotel



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