

Sunday Menu

Starters

- Soup of the Day 6
Served with crusty bread
- Chicken Liver & Vintage Port Pâté 8
Apricot & peach jam, toasted brioche
- Garden Pea & Fennel Risotto (V,GF) 8
Charred courgette, flat leaf parsley
- Scottish Trio 8.5
Tempura battered haggis, white pudding & Stornoway black pudding served with a whisky & chive cream sauce
- Crispy Panko Crumbed Tiger Prawns 10
Panko breadcrumbed tiger prawns, chipotle aioli

Main Courses

SUNDAY ROAST

- Roast Sirloin of Scotch Beef 18
- Roast Supreme of Chicken 16.5
- Roast Leg of Lamb 18

All roasts are served with Yorkshire pudding, seasonal vegetables, skirlie, rosemary roasted potatoes, roast gravy

- Toad in the Hole (V) 14
Vegetarian sausages, giant yorkie, glazed root vegetables, crispy rosemary roast potatoes, onion gravy

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

- Line Caught Tempura Haddock (GF) 17.5
Tempura battered haddock, hand cut chips, buttered garden peas & house tartare sauce

Sides

- Parmesan Cauliflower Cheese (V) 5
- Honey Glazed Root Vegetables (V,GF) 4
- Hand Cut Chips (V,VE,GF,DF) 4
- Corn Ribs, Sriracha Butter (V,GF) 6
- Sweet Potato Fries (V,VE,GF,DF) 4.5
- Rosemary Salted Onion Rings (V,GF,DF) 4

Desserts

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

Let's get social

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

#theforbesarmshotel



www.theforbesarmshotel.co.uk