



**FORBES ARMS**  
**HOTEL**

# Bar Menu

Served daily from 12.00pm to 8.00pm

<h2>The Forbes Favourites</h2> <p><b>Cullen Skink</b> ..... 6.5 Served with warm crusty bread</p> <p><b>Classic Fish &amp; Chips</b> (V) ..... 15 Battered North Sea haddock, chips, buttered garden peas, house tartare sauce</p> <p><b>The Stornoway Burger</b> ..... 16 Chargrilled 6oz Aberdeenshire beef patty, Stornoway black pudding crumb, smoked cheddar, chilli jam, brioche style bun, fries</p> <p><b>Cambus O' May Creamy Macaroni Cheese</b> (V) ..... 12 Served with fries</p> <p><b>Steak &amp; Deuchars Pie</b> ..... 14 Aberdeenshire beef, Deuchars ale gravy, glazed carrots, mashed potatoes, topped with puff pastry</p> <p><b>Venison Sausage &amp; Mash</b> ..... 12.5 Grilled venison sausages, rich red wine, onion gravy</p> <p><b>Falafel &amp; Spinach Burger</b> (V)(VE)(GF)(DF) ..... 12 Chickpea &amp; spinach burger, peppered rocket, tomato relish, fries</p>	<h2>Artisan Sandwiches</h2> <p>Sandwiches served daily from 12pm till 4pm</p> <p><b>The Bagel</b> ..... 7.5 In house smoked salmon, chive cream cheese, pickled caper, warm seeded bagel</p> <p><b>The Portobello</b> (V) ..... 6.5 Grilled portobello mushroom, rich cheese sauce, caramelised onions, brioche baguette</p> <p><b>The Forbes Club</b> ..... 8.5 Grilled chicken, tomato, crispy lettuce, Emmental cheese, crispy streaky bacon, aioli</p> <p><b>The Scotsman</b> ..... 7.5 Stornoway haggis, smoked cheddar, crispy streaky bacon, chilli jam, toasted sourdough</p>		
<h2>Bites &amp; Sides</h2> <p><b>Sticky Irn-bru Chicken Wings</b> (GF)(DF) ..... 6.5 Glazed chicken wings, spring onions</p> <p><b>Haggis Nachos</b> ..... 6.5 Tomato salsa, haggis, cheddar cheese, whisky soured cream</p> <p><b>Panko Crumbed Chicken Tenders</b> ..... 6.5</p> <p><b>Hand Cut Chips</b> (V)(VE)(GF)(DF) ..... 4</p> <p><b>Sweet Potato Fries</b> (V)(VE)(GF)(DF) ..... 4.5</p> <p><b>Sea Salted Battered Onion Rings</b> (V)(VE)(DF) ..... 3</p>	<h2>Desserts</h2> <p><b>The Forbes Arms Cheesecake</b> (V) ..... 7 Served with fresh cream or ice cream</p> <p><b>Summer Berry Pavlova</b> (V)(GF)(N) ..... 6 Summer berries, fresh whipped cream, raspberry coulis, pistachio crumb</p> <p><b>Sticky Toffee Pudding</b> ..... 7 Served with a rich toffee sauce, fresh cream or double dairy gold vanilla ice cream</p> <p><b>Ice Cream</b> ..... 6 Various flavours available</p>		
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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



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