

Evening Menu

Starters

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| Cullen Skink | 6.5 |
| Warm crusty bread | |
| Stornoway Trio | 8 |
| Tempura battered Stornoway black pudding, Stornoway white pudding, Stornoway haggis, whisky & chive cream sauce | |
| Wild Scallops with Chorizo (GF)..... | 12 |
| Sautéed scallops, pea purée, pan-seared chorizo, samphire | |
| Highland Venison Kyiv | 8.5 |
| Breaded loin of venison, mulled red cabbage, cauliflower purée | |

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| Garlic & Truffle Mushrooms (V)..... | 7 |
| Toasted ciabatta, button mushrooms, garlic cream sauce, truffle oil | |
| Braised Pork Belly (GF)..... | 8 |
| Glazed pork belly, carrot & cardamom purée, caramelised apple | |
| Smoked Salmon (GF)..... | 10 |
| Home cured smoked salmon, radish, crispy capers, lemon dill & Dijon mustard crème fraîche | |

Main Course

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| Roast Supreme of Chicken | 17.5 |
| Chicken supreme stuffed with Stornoway black pudding, turnip purée, creamy mash, red wine jus | |
| Duck Confit (GF)..... | 16.5 |
| Confit of duck leg, creamy champ potatoes, roasted root vegetables, blackberry & port jus | |
| Roasted Rump of Scottish Lamb (GF)..... | 19 |
| Lamb rump, colcannon, glazed seasonal vegetables, mustard & thyme sauce | |
| Langoustine & Roasted Tomato Linguine | 18.5 |
| Grilled langoustine, linguine, langoustine sauce, parmesan crumb | |
| Line Caught Tempura Haddock | 17 |
| Tempura battered haddock, hand cut chips, pea purée, house tartare sauce | |
| Scottish Salmon (GF)..... | 18 |
| Pan seared salmon fillet, minted peas, grilled tenderstem broccoli, crispy baby potatoes, shallot cream | |
| Braised Beef Cheeks (GF)..... | 16 |
| Slow cooked beef cheeks, wild mushrooms, pancetta, mashed potatoes, red wine jus | |
| Cauliflower Steak, Chickpea & Herb Pesto (V)(VE)(GF)(DF)(N)..... | 14.5 |
| Roast cauliflower, fondant potatoes, tenderstem broccoli, chickpea & herb pesto | |

The Forbes Grill

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| 6oz Highland Wagyu Burger | 17.5 |
| Topped with truffle aioli, old cheddar, peppered rocket, fries | |
| Falafel & Spinach Burger (V)(VE)(GF)(DF)..... | 12 |
| Topped with peppered rocket, tomato relish, fries | |

Prime Mated Steaks

8oz Fillet 32 | 9oz Ribeye 27 | 9oz Sirloin 27

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

Salads

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| Chicken Caesar | 12.5 | Grilled Goats Cheese & Beetroot (V)(GF)..... | 10.5 |
| Grilled chicken, baby gem lettuce, ciabatta croutons, parmesan, anchovies, Forbes Caesar dressing | | Goats cheese, beetroot, fresh chive, honey & wholegrain mustard dressing | |
| Aubergine Caesar (V)(VE)(GF)(DF)(N)..... | 10 | Pear, Walnut, Blue Cheese & Radicchio (V)(GF)..... | 10.5 |
| Paprika-smoked aubergine slivers, vegan twist on the classic Caesar salad | | Conference pear, toasted walnuts, Strathdon blue | |

Side Dishes

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| Parmesan Truffle Fries (V)(GF)..... | 5 |
| Rosemary Salted Onion Rings (V)(GF)..... | 3 |
| Maple Glazed Carrots (V)(VE)(GF)(DF)..... | 3 |
| Soy & Sesame Greens (V)(VE)(GF)(DF)..... | 4 |
| Hand Cut Chips (V)(VE)(GF)(DF)..... | 4 |
| Sweet Potato Fries | 4.5 |

Cheese Board

For 1 - 10.5 • For 2 - 19

— PLATTER INCLUDES —

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

Charcuterie Board

For 2 - 43

— PLATTER INCLUDES —

- Salami Milano
- Mortadella
- Prosciutto Crudo
- Bresaola
- Pastrami
- Pistachio Pesto
- Sundried Tomato Tapenade
- Campagnola Marinated Olives
- Sun Blushed Tomato, Feta, Basil
- Sour Dough Shards
- Olive Oil, Balsamic Vinegar

Sunday Roast

Served from 12pm

— CHOICE OF EITHER —

- Roast Sirloin of Scottish Beef 17.5
- Roast Chicken 16.5

All served with seasonal vegetables, Yorkshire pudding, skirlie, roast potatoes & a rich red wine gravy

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

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| <h2>Draught</h2> <ul style="list-style-type: none"> Deuchers IPA 3.8 Flint Eye Lager 4.5 Level Head Session IPA 4.5 McEwan's Export 4.4 Tennent's Lager 4.7 Guinness 4.8 Aspall Suffolk Cyder 4.6 Maltsmith Lager 4.5 | <h2>Vodka</h2> <ul style="list-style-type: none"> Smirnoff 3.7 Esker 4.3 Absolut 4.1 <small>Flavours Available</small> Grey Goose 4.9 Belvedere 4.5 | <h2>Liqueurs</h2> <ul style="list-style-type: none"> Cointreau 3.6 Baileys 3.7 Jägermeister 3.8 Aperol 3.3 Limoncello 3.5 Sambuca 3.3 Jose Cuervo Especial 3.7 Patron Tequila 4.4 Southern Comfort 3.7 Drambuie 4.1 Campari 3.7 Archers 3.3 Pimm's 3.7 Kahlua 3.4 Tequila Rose 3.3 Tia Maria 3.4 Pernod 3.6 Disaronno 4 Passoa 2.9 Chambord 3.9 Malibu 3 Midori 3.6 Remy Martin V.S.O.P 4.2 Courvoisier VS 4.2 Sourz 2.9 Edinburgh Gin Raspberry 3.4 <small>Raspberry Rhubarb & Ginger</small> |
| <h2>Bottled</h2> <ul style="list-style-type: none"> Estrella Galicia 4.3 Erdinger Weissbier 4.7 Corona 4.3 Peroni Nastro Azzurro 4.5 Bierra Moretti 4.5 Rekorderlig 4.9 <small>Strawberry & Lime Wild Berries Mango & Raspberry</small> Magners 4.6 Smirnoff Ice 3.9 | <h2>Gin</h2> <ul style="list-style-type: none"> Downpour 5.1 <small>Flavours Available</small> Esker 5 House of Elrick 4.8 The Teasmith 5 Caorunn 4.3 Hendricks 4.2 Tanqueray 3.9 Bombay Sapphire 3.9 Tanqueray No.10 4.1 Gordons 3.9 <small>Flavours Available</small> | <h2>White Wine</h2> <p><small>Also available by the glass</small></p> <ul style="list-style-type: none"> Dominio de la Fuente Verdejo 20.95 Crescendo Pinot Grigio 21.5 Chardonnay Gran Reserva, Terra Vega 26.5 Kokako Sauvignon Blanc 27 Ormarine Sea Pearl Piepoul 29 Boschetto Gavi di Gavi DOCG 33.95 El Cante Albarino 35 E Bonneville Chablis 45 |
| <h2>Free From</h2> <ul style="list-style-type: none"> Estrella Galicia (GF) 4.7 Estrella Galicia (AF) 3.3 Erdinger Alkoholfrei (AF) 3.9 Kopperberg 0% (GF) 3.6 <small>Strawberry & Lime</small> | <h2>Whisky</h2> <ul style="list-style-type: none"> Glenmorangie 10 Yr. Old 4.5 Jura 10 Yr. Old 4.4 Laphroaig 10 Yr. Old 5.3 Aberlour 12 Yr. Old 4.9 Aberfeldy 12 Yr. Old 4.7 Macallan 12 Yr. Old 5.7 Highland Park 12 Yr. Old 4.6 Balvenie 12 Yr. Old 4.7 Glenfiddich 12 Yr. Old 4.5 Dalmore 12 Yr. Old 5.5 Dalwhinnie 15 Yr. Old 4.9 Lagavulin 16 Yr. Old 6.1 Glenlivet Founders Reserve 4.6 The Famous Grouse 3.9 Johnnie Walker Black Label 4.6 Johnnie Walker Red Label 3.9 Jack Daniels 4.1 Makers Mark 4.2 Woodford Reserve 4.6 Jamesons 4 | <h2>Red Wine</h2> <p><small>Also available by the glass</small></p> <ul style="list-style-type: none"> Dominio de la Fuente Garnacha 20.95 Hillville Road Merlot 21.5 Romero Gonzalez Malbec 23.95 Mozzafiato Primitivo 24.5 St Desir Pinot Noir 26.5 Conde De Castile Reserva 29 Esprit de Lussac, Lussac St-Emilion 33.5 Ghost in the Machine 38.95 |
| <h2>Soft Drinks</h2> <ul style="list-style-type: none"> Schweppes 1.9 <small>Tomato Juice Lemonade Bitter Lemon</small> Fevertree 2.5 <small>Flavours Available</small> Orange juice 2 Apple juice 2 Cranberry juice 2 Pineapple juice 2 Deeside Water 750ml 4 500ml 1.5 <small>Still Sparkling</small> J20 2.2 <small>Orange & Passionfruit Apple & Mango</small> Fruit Shoot 1.5 <small>Apple & Blackcurrant</small> Appletiser 2.3 Red Bull 3 Coke 330ml 2.7 200ml 1.8 Diet Coke 330ml 2.7 200ml 1.8 Coke Zero 330ml 2.9 200ml 2 Irn Bru 330ml 2.9 Draught 2 <small>Coke Diet Coke Coke Zero Lemonade</small> | <h2>Sherry</h2> <ul style="list-style-type: none"> Tio Pepe Fino 3.5 La Triana Pedro Ximanez 4.5 Harveys Bristol Cream Sherry 3.7 | <h2>Rose</h2> <p><small>Also available by the glass</small></p> <ul style="list-style-type: none"> Bel Canto Pinot Grigio Rose 21.5 Balade Romantique Rose 23.95 |
| <h2>Rum</h2> <ul style="list-style-type: none"> Ron Cabezon 5 Havana 3 4.1 Havana 7 4.6 Havana Especial 4.2 Dark Matter 4.8 Kraken 4 Morgan Spiced 3.8 House of Elrick 4.9 Bacardi 3.9 | <h2>Port</h2> <ul style="list-style-type: none"> Fonseca Bin 27 Ruby 4.2 Sandeman Vintage 3.9 Taylors Reserve 3.7 | <h2>Sparkling</h2> <p><small>Also available by the glass</small></p> <ul style="list-style-type: none"> Apericena Prosecco 27 Boltega Rose 10.5 Vilarnau Brut Gold 35 Veuve Clicquot Brut NV 72 Laurent-Perrier Rose NV 95 |