

Evening Menu

Starters

Soup of the Day 6
Crusty bread

Duck & Port Rilette 8.5
Orange & bergamot gel, crostini

Stornoway Trio 8.5
Battered Stornoway black pudding, white pudding, haggis, chive & whisky cream

Sun-dried Tomato & Roasted Vegetable Risotto (V,GF) 8

Pan Seared Shetland Scallops (GF) 12
Roast Shetland scallops, treacle bacon jam, asparagus puree, salsa verde

Beetroot & Goats Cheese Tortellini (V) 8
White wine & spinach veloute

Main Course

Roast Rump of Scotch Lamb (GF) 18
Turnip pave, grilled asparagus, rhubarb, thyme & Pimm's jus

Baked Cod (GF) 21
Minted pea puree, crispy potatoes, wilted greens, mussel broth

Smoked Beef Cheeks (GF) 17
Charred tenderstem broccoli, horseradish mash, bacon lardons

Roast Chicken Supreme (GF) 18
Roasted garlic mash, wild mushroom, spinach & garden pea fricassee

Vegan Roast Wellington (VE) 16.5
Carrots, mushrooms, spinach, sunflower seeds with carrot, orange & ginger, spiced marmalade wrapped in puff pastry, wilted greens, pan jus

Roast Breast of Duck (GF) 19
Fondant potato, grilled chicory, carrot & cumin puree, cranberry jus

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

The Forbes Grill

6oz Stornoway Burger 16.5
Chargrilled Graeme Barber beef patty, Stornoway black pudding crumb, chilli jam, smoked cheddar, brioche bun, hand cut chips, rainbow slaw

Falafel & Spinach Burger (VE) 13
Beetroot bun, spicy tomato salsa, hand cut chips

Prime Matured Steaks

8oz Fillet 33 | 10oz Sirloin 29

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

Salads

Chicken Caesar Salad 13
Grilled chicken, baby gem lettuce, ciabatta croutons, parmesan, anchovies, Caesar dressing

Goats Cheese, Caramelised Peach & Walnut Salad (V,GF) 10.5

Roasted Sweet Potato & Quinoa Salad (VE,GF) 10

Side Dishes

Parmesan Truffle Fries (GF,V) 5

Soy Sesame Greens (V,VE,GF,DF) 4

Rosemary Salted Onion Rings (V,VE,GF,DF) 4

Parmesan Cauliflower Cheese (V,GF) 5

Hand Cut Chips (V,VE,GF,DF) 4

Sweet Potato Fries (V,VE,GF,DF) 4.5

Cheese Board

For 1 - 12 • For 2 - 24

— PLATTER INCLUDES —

A selection of Scottish Cheese

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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