



**FORBES ARMS
HOTEL**

Lunch Menu

Starters

Cullen Skink	6.5
Warm crusty bread	
Stornoway Trio	8
Tempura battered Stornoway black pudding, Stornoway white pudding, Stornoway haggis, whisky & chive cream sauce	
Duck, Chicken & Pistachio Terrine (GF)	8.5
Wrapped in smoked bacon, fig & port chutney	
King Prawns Tempura	8.5
Crispy kale, chilli & honey dip	
Sticky Iron-Bru Chicken Thighs (GF/DF)	8
Cara Cara orange mayonnaise, spring onions	
Garlic & Truffle Mushrooms (V)	7.5
Toasted ciabatta, button mushrooms, garlic cream sauce, truffle oil	

Salads

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

Side Dishes

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

Main Course

Line Caught Tempura Haddock	17
Tempura battered haddock, hand cut chips, pea purée, house tartare sauce	
Grain Fed Chicken & Leek Pie	14
Creamy chicken & leek pie, topped with buttery mashed potato, tenderstem broccoli	
Scottish Salmon & Crab Cakes	14
Breaded fishcakes, salad, chive & lemon aioli	
Langoustine & Roasted Tomato Linguine	18.5
Grilled langoustine, linguine, langoustine sauce, parmesan crumb	
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	

Desserts

The Forbes Arms Cheesecake (V)	7
Served with fresh cream or ice cream	
Salted Caramel & Chocolate Tart (V)	7
Honeycomb, raspberry sorbet	
Summer Berry Pavlova (V/GF/N)	6
Summer berries, fresh whipped cream, raspberry coulis, pistachio crumbs	
Sticky Toffee Pudding	7
Served with a rich toffee sauce, fresh cream or double dairy gold vanilla ice cream	
Ice Cream	6
Assortment of ice cream	

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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