

## 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

Garlic & Truffle Mushrooms (V) ..... 8  
Toasted ciabatta, truffle oil

King Prawns Tempura ..... 10  
Crispy kale, chilli & honey dip

Sun-dried Tomato & Roasted  
Vegetable Risotto (VE:GF) ..... 8

## Main Course

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

Smoked Gammon Steak, Caramelised Pineapple (GF) ..... 14  
Hand cut chips, rainbow slaw

Cod & Parsley Fishcakes ..... 14  
Lemon & caper berry mayonnaise

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

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

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

## Salads

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

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

Roasted Sweet Potato  
& Quinoa Salad (GF:V) ..... 10

## Desserts

Seasonal Berry Pavlova (V:GF:N) ..... 7.5  
Meringue nest, seasonal berries, fresh whipped cream, raspberry coulis, hazelnut crumb

Sticky Toffee Pudding (V) ..... 8  
Fresh cream or Rizza's of Huntly Double Dairy Gold vanilla ice cream

Vanilla Panna Cotta ..... 7.5  
Rhubarb compote, ginger crumb

Warm Chocolate Brownie ..... 8  
Rizza's of Huntly Honeycomb ice cream, freeze-dried raspberries

Lemon Tart (V) ..... 8  
Vanilla crème fraîche

## 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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