

Bar Menu

All of our dishes are cooked fresh to order to ensure the highest quality and flavour, we appreciate your patience as this may require a little extra time. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.

Served daily from 12:00pm | Table reservations welcome



<h2>Starters</h2> <p>Bread Basket (GFO) Serves 2 T S S L M G E S 9 Chef's freshly baked artisan bread, whipped butter, olive oil, balsamic vinegar</p> <p>Cullen Skink (GFO) M W P C G E S 9.95 Traditional, locally-sourced smoked haddock, rich creamy potatoes, leek & onion, Chef's freshly baked bread or homemade oatcakes</p> <p>Stornoway Trio S L M G C E S 9.8 Tempura battered Stornoway haggis, Stornoway white pudding, Stornoway black pudding, whisky cream chive sauce</p> <p>Garlic Chilli Prawns M M 11 Pan seared king prawns, garlic, chilli butter emulsion, fresh coriander</p> <p>Tattie Scone Nachos S L M G E S 9.5 Fried tattie scones, guacamole, salsa, sour cream</p>	<h2>From The Grill</h2> <p>Fillet Steak (GF) 8oz M S 38</p> <p>Sirloin Steak (GF) 10oz M S 32</p> <p>All steaks are garnished with blistered tomato, portobello mushroom, onion rings & hand cut chips</p> <p>Homemade Steak Sauces (GF) 4.5</p> <ul style="list-style-type: none"> » Peppercorn S M C S » Diane S M C S » Hollandaise S M B E C S » Blue Cheese S M S » Whisky S M C S » Café de Paris butter S M P <p>Pork Tomahawk (GFO) 6oz M M P G 26.95 Chimichurri, hand cut chips, seasonal vegetables</p> <p>Stornoway Burger (GFO) 6oz 20.95 S M L G E S Graeme Barber ground beef burger, smoked applewood cheese, black pudding crumb, sweet chilli jam, toasted brioche bun, onion rings, hand cut chips, coleslaw</p> <p>Tullynessle Venison Burger (GFO) S M L G E S 21.95 Ground venison patty, toasted brioche bun, crisp greens, plum tomato, red onion chutney, garlic aioli, grilled brie, onion rings, hand cut chips, coleslaw</p>
<h2>The Forbes Favourites</h2> <p>Classic North Sea Haddock (GF) (H) 19.95 Choice of light & crisp tempura battered or panko breaded, hand cut chips, peas, tartare sauce, house salad Breaded S L M P G E S Battered S P E S</p> <p>Wholetail Scampi (H) S M G E C S 18.95 Hand cut chips, crushed minted peas, tartare sauce, lemon wedge</p> <p>Macaroni Cheese (H) S L M G E S 12.5 Classic Macaroni, topped with grilled cheese, garlic bread, house salad</p> <p>Chicken Tenders (GFO) (H) S L M G E S 18.95 Breaded tenders, hand cut chips, house salad, BBQ or sweet chilli dipping sauce</p> <p>Hot Smoked Salmon Linguine (H) S M P 18 Scottish hot smoked salmon, gherkins, red onion, sundried tomatoes, cream</p> <p>Pie of the Day 16.5 Chef's homemade pie of the day, mashed potatoes or hand cut chips, seasonal vegetables, gravy, see specials board for details & allergens</p> <p>Gochujang Glazed Chicken Burger S S P M G E 19 Chicken thigh, buttermilk & spiced corn crumb, Gochujang glaze, Gochujang mayo, Asian slaw, pickled cucumber</p> <p>(H) - HALF PORTIONS AVAILABLE</p>	<h2>Signature Sandwiches</h2> <p>Sandwiches served daily from 12pm till 4pm All sandwiches served with hand cut chips & coleslaw</p> <p>Forbes Triple BLT (GFO) S L M G E S 11 Smoked streaky bacon, baby gem leaf, tomatoes, mayonnaise</p> <p>Croque Monsieur M M G 14.95 In-house glazed marmalade & wholegrain mustard ham, sourdough, topped with grilled cheese sauce</p> <p>Caprese (GFO) S M 11.75 Mozzarella, sliced tomato, basil puree, red onion marmalade, toasted ciabatta</p>
	<h2>Bites & Sides</h2> <p>Onion Rings (GF) S 6</p> <p>Hand Cut Chips (GF) S 6</p> <p>Sweet Potato Fries (GF) S 6</p> <p>Polenta Fries (GF) S G C 7.5</p> <p>Side Salad (GF) 6.5</p>



(GF) Gluten Free (GFO) Gluten Free Option Available - Everything on our menu is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used: Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustations, Soya, Lupin, Celery, Mustard, Sesame Seeds. Please note we do not have an allergen-free kitchen but all allergies we are made aware of will be handled with due diligence by our experienced team.

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Desserts

Indulge in our fabulous selection of after dinner treats

Seasonal Berry Pavlova 9.95

Pouring cream

Set Rhubarb Cream 9.95

Poached rhubarb, homemade shortbread

Sticky Toffee Pudding 9.95

Homemade sticky toffee pudding, Rizza's of Huntly Double

Dairy Gold vanilla ice cream or pouring cream

The Forbes Arms Cheesecake 9.95

Rizza's of Huntly Double Dairy Gold vanilla ice cream or pouring cream

Assortment of Rizza's of Huntly Ice Cream 1 Scoop 3 2 Scoops 6 3 Scoops 9

Please note may contain nuts & gluten dependant of flavour, please ask your server for more details

Scottish Cheese Selection 13.95

Selection of finest Isle of Arran cheeses, stone fruit chutney, fresh apple, frozen grapes, crisp celery, homemade oatcakes & biscuit selection

Add a glass of Quinto Do Crasto Vintage Port
or a Taylor's 20 Year Old Tawny Port



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Hot Drinks

Relax with the perfect night cap or after dinner drink

Tea 2.9

- » Scottish Breakfast
- » Earl Grey
- » Peppermint
- » Lemon & Ginger
- » Decaffeinated
- » English Breakfast
- » Green
- » Camomile
- » Strawberry & Raspberry

Coffee

We are proud to serve Caber Coffee using Fairtrade Espresso Beans, which are also available decaffeinated. All our drinks can be served with oat milk for £1.00 supplement.

Americano 3.5

Espresso 3.1

Double Espresso 3.6

Cappuccino 3.8

Latte 3.8

Add Vanilla / Caramel Syrup £0.75

Flat White 3.5

Hot Chocolate 3.5

Luxury Hot Chocolate 3.9

With whipped cream & marshmallows

Liqueur Coffee 9

- » Irish (Jameson Whisky)
- » Calypso (Tia Maria)
- » Italian (Amaretto)
- » Seville (Cointreau)
- » Baileys Irish Cream
- » Gaelic (Famous Grouse)
- » French (Courvoisier Brandy)
- » Caribbean (Rum)
- » Prince Charles (Drambuie)

Wifi Password: **Guest2023**