

Restaurant 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.



Starters

Bread Basket (GFO) Serves 2 T S S P M G E S 9
 Chef's freshly baked artisan bread, whipped butter, olive oil, balsamic vinegar

Wine Suggestion: *Tosti Prosecco Rose Millesimato*

Cullen Skink (GFO) M M P F G S 9.5
 Traditional locally sourced smoked haddock, rich creamy potatoes, leek & onion, Chef's freshly baked bread or homemade oatcake

Stornoway Trio S P M G E S 9.8
 Tempura battered Stornoway haggis, Stornoway black pudding, Stornoway white pudding, whisky cream chive sauce

Wine Suggestion: *Dona Paula Private Collection Malbec*

Pan Seared Scallops S M M P F G S 12.95
 Pan seared scallops, Stornoway black pudding, celeriac purée, bacon jam

Wine Suggestion: *Ventisquero Reserva Chardonnay*

Pressed Ham Croquette S M G E S 11
 Pressed ham hock, carrot remoulade, black garlic aioli

Wine Suggestion: *Tosti Prosecco*

Smoked Duck, Fennel & Seed Granola S G 10.25
 Smoked duck breast, fennel seed granola, micro greens, lemon dressing

Wine Suggestion: *Frunza Pinot Noir*

Burrata Bomb T S M 12.9
 Burrata, chilli fig glaze, toasted almonds

Wine Suggestion: *Sartori Pinot Grigio*

Sides

Green Beans, Garlic Butter, Crispy Onions M 7.5

Soy & Sweet Chilli Tender Stem Broccoli S M 7.5

Rosemary Salted Onion Rings (GF) S 6

Hand Cut Chips (GF) S 6

Sweet Potato Fries (GF) S 6

Truffle & Parmesan Fries M S 7.5

Mains

Pan Roasted Supreme of Chicken S M M G E 26.75
 Pomme purée, panko Stornoway haggis, heritage carrot, mustard cream

Wine Suggestion: *Willowglen Gewurztraminer Riesling*

Aberdeenshire Venison Loin S M G 29
 Rosti potato, celeriac purée, sauteed wild mushrooms, venison jus

Wine Suggestion: *Basedows of Barossa Shiraz*

Catch of the Day S M P 24
 Lemon & herb crushed potatoes, seasonal greens, citrus butter emulsion

Wine Suggestion: *Alba Martin Albarino*

Scottish Lamb Rump S 28.95
 Hasselback potatoes, cavolo nero, pickled tayberries, sticky lamb jus

Wine Suggestion: *Conde De Basalu Reserva*

Line Caught North Sea Haddock S P G 19.95
 Hand cut chips, minted crushed peas, tartare sauce, lemon

Wine Suggestion: *Mack & Collie Sauvignon Blanc*

From the Grill

Fillet Steak (GF) 8oz M S 38
 Wine Suggestion: *Longue Roche Merlot*

Sirloin Steak (GF) 10oz M S 32
 Wine Suggestion: *Dona Paula Altitude Series*

All steaks are garnished with blistered tomato, portobello mushroom, onion rings & hand cut chips

Homemade Steak Sauces (GF) 4.5

- » Peppercorn S M G S
- » Diane S M M G S
- » Hollandaise S M M E G S
- » Blue Cheese S M S
- » Whisky S M G S
- » Café de Paris butter S M P

Pork Tomahawk (GFO) 6oz M M P F G 26.95
 Chimichurri, hand cut chips, seasonal vegetables
 Wine Suggestion: *Weingut Tesch Riesling Queen of Whites*

Stornoway Burger (GFO) 6oz S M L G E S 20.95
 Graeme Barber ground beef burger, smoked applewood cheese, black pudding crumb, sweet chilli jam, toasted brioche bun, onion rings, hand cut chips, coleslaw

Tullynessle Venison Burger (GFO) S M P 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



(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 & Crustaceans, 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.

Restaurant 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.



Desserts

Indulge in our fabulous selection of after dinner treats

Seasonal Berry Pavlova **M E** 9.95

Pouring cream

Set Rhubarb Cream **M G** 9.95

Poached rhubarb, homemade shortbread

Sticky Toffee Pudding **(GFO) T L M G E S** 9.95

Homemade sticky toffee pudding, Rizza's of Huntly Double

Dairy Gold vanilla ice cream or pouring cream

The Forbes Arms Cheesecake **L M E S** 9.95

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

Assortment of Rizza's of Huntly Ice Cream **T M G E S** 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 **For 1 S M G E S** 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

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)



(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.

Wifi Password: **Guest2023**