

Bar Menu

All of our dishes are cooked fresh to order to ensure the highest quality and flavour, we appreciated 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 to 8.00pm | Bar table reservations welcome



Starters

- Bread Basket** (GFO) Serves 2            9.5
Chef's freshly baked artisan bread, marinated olives, olive oil, balsamic vinegar, chopped chilli & garlic
- Cullen Skink** (GFO)            9.5
Traditional locally sourced smoked haddock, rich, creamy potatoes, leek & onion, Chef's artisan bread or homemade oatcakes
- Stornoway Trio**            9.8
Tempura battered Stornoway haggis, Stornoway black pudding, Stornoway white pudding, whisky & chive sauce
- Chicken & Chorizo Skewers**            10.8
Garlic & herb marinated chicken, spicy chorizo, tarragon mayo
- Tempura King Prawns** (GF)            10.5
Crispy rice noodles, honey chilli dip
- Whisky-glazed Pork Belly**            12
Whisky & honey glazed pork belly, Stornoway black pudding fritter, Balvenie whisky cream

From The Grill

- Fillet Steak** (GF) 8oz            38
- Sirloin Steak** (GF) 10oz            32
- All steaks are garnished with compound chive butter, blistered tomato, portobello mushroom, onion rings & hand cut chips
- Homemade Steak Sauces** (GF) 4
- » Peppercorn           
 - » Blue Cheese           
 - » Diane           
 - » Hollandaise           
- Stornoway Burger** (GFO) 6oz            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
- Southern Fried Chicken Burger** (GFO)            21.95
Crispy-coated chicken fillet, mature grilled cheddar, in-house tomato & BBQ relish, baby gem leaf, plum tomato, toasted brioche bun, onion rings, hand cut chips, coleslaw
- Tullynessle Venison Burger** (GFO)            21.95
Ground venison patty, toasted brioche bun, crisp greens, plum tomato, red onion chutney, garlic aioli, grilled brie, onion ring, hand cut chips, coleslaw

The Forbes Favourites

- Classic North Sea Haddock & Chips** (GF) (H) 19.95
Choice of light & crisp tempura battered or panko breaded, hand cut chips, peas, tartare sauce, house salad
Breaded            Battered           
- Wholetail Scampi** (H)            18.95
Hand cut chips, buttered peas, tartare sauce, lemon wedge
- Cajun Dusted Salmon Fillet** (GF)            25.9
Salmon fillet, garlic & herb buttered king prawns, hand cut chips, house salad
- Tandoori Chicken Skewers** (GFO) (H)            21.5
Tandoori marinated chicken & lemon scented basmati rice, coriander naan bread, lime pickle & sambal
- Macaroni Cheese** (H)            Classic 12.5 Loaded 16.5
Classic or loaded with bacon lardons, sweet peppers, both served with garlic bread, house salad
- Chicken Tenders** (GFO) (H)            18.95
Breaded tenders, hand cut chips, house salad, BBQ or sweet chilli dipping sauce






































(H) - HALF PORTIONS AVAILABLE

Artisan Open Sandwiches

Sandwiches served daily from 12pm till 4pm
All sandwiches served with hand cut chips & coleslaw

- Grilled Chicken & Peppers** (GFO)            13.95
Cajun chicken, baby gem leaf, tomato, tangy sweet chilli mayo, sourdough bread
- Forbes BLT** (GFO)            10.95
Smoked bacon, tomato, baby gem leaf, sourdough bread
- Smoked Mackerel** (GFO)            13.95
Locally sourced peppered mackerel, chive cream cheese, pickled caperberries, fennel slaw, rye bread

Bites & Sides

- Battered Onion Rings** (GF)            5.5
- Sweet Potato Fries** (GF)            5.5
- Hand Cut Chips** (GF)            5.5
- Side Salad** (GF)            6.5
- Medley of Vegetables** (GF)            6.5



(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.