

## SIDES

£5 each

**Chilli, garlic and honey hispi cabbage** (258 kcal)

**Skinny fries** (248 kcal)

**Triple-cooked chips** (290 kcal)

**Sweet potato fries** (209 kcal)

**Leafy garden salad, mustard and orange dressing** (71 kcal)

**Honey roasted carrots, crispy panko crumb** (245 kcal)

**New potatoes, butter and fresh herbs** (221 kcal)

## DESSERTS

**Milk chocolate fondant** £10

Lactee chocolate, orange sorbet (532 kcal)

**Malted treacle tart** £9

Katy Roger's crème fraîche (693 kcal)

**Banoffee Mess** £9

Caramelised banana, banana ice cream (721 kcal)

**Rhubarb soufflé** £11

Stem ginger ice cream (604 kcal)

**Tonka bean parfait** VE £9

Rhubarb ice cream, streusel crumb (309 kcal)

**Selection of Scottish cheeses** £17

Plum and apple chutney, quince jelly, Berkshire biscuits (680 kcal)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

## DINNER MENU

### BREAD

**Warm homemade sourdough** £6

Whipped butter, highland rapeseed oil, balsamic (593 kcal)

### STARTERS

**Miso broth** (VE) £10

Udon noodles, silken tofu, wakame seaweed, Shiitake mushroom (279 kcal)

**Pea and wild leek cannelloni** (V) £11

Fresh mozzarella, crispy leek (369 kcal)

**Octopus carpaccio** £12

Saffron confit potato, pimento, lemon, squid ink (354 kcal)

**Hand-dived Orkney scallops\*** £22

Shellfish bisque, fregola, pickled celery (921 kcal)

*\*(£10 supplement for dinner inclusive)*

**Corn-fed chicken and ham hock terrine** £10

Yellow mustard seed dressing, soft egg, pea salsa, toasted ciabatta (488 kcal)



*Hand*PICKED  
HOTELS

## MAIN COURSES

### **Slow cooked pork belly** £26

Salt-baked celeriac, Yorkshire rhubarb, spring greens, smoked ham hock, pork jus (1266 kcal)

### **Steelhead trout fillet** £27

Watercress velouté, ratte potatoes, sweet cucumber, bergamot (541 kcal)

### **Creedy Carver duck breast** £32

Duck leg dauphinoise potato, carrot, golden raisin, confit sweetheart cabbage, duck jus (977 kcal)

### **Chicken leg fillet** £26

Spring vegetable fricassee, herb dumplings, potato purée, fresh mint (919 kcal)

### **Tagliatelle Primavera** £21

Asparagus, peas, courgette, light butter sauce, pangrattato (1062 kcal)

### **Spiced cauliflower** (VE) £21

Tagine sauce, roasted apple, chickpea and couscous (1088 kcal)

## SALADS

### **Classic Caesar** £18

Prosciutto, parmesan, soft egg, croutons (582 kcal)

Add grilled buttermilk chicken £5

Add smoked salmon £5

### **Spiced sweet potato and courgette salad** (VE) £8/£14

Mixed leaves, mango and coconut dressing, roasted seeds (335/670 kcal)

*Hand*PICKED  
HOTELS

## FROM THE GRILL

### **John Gilmour & Sons**

#### **Aberdeen Angus sirloin steak\*** (280g) £53

Triple-cooked chips, butter roasted portabella mushroom, cherry vine tomatoes, red onion and watercress Caesar salad (549 kcal)

### **John Gilmour & Sons**

#### **Aberdeen Angus ribeye steak\*** (280g) £58

Triple-cooked chips, butter roasted portabella mushroom, cherry vine tomatoes, red onion and watercress Caesar salad (678 kcal)

### **John Gilmour & Sons**

#### **Scotch Chateaubriand for two\*** (500g) £90

Triple-cooked chips, butter roasted portabella mushroom, cherry vine tomatoes, red onion and watercress Caesar salad (566 kcal per person)

*\*(£30 supplement for dinner inclusive)*

### **Sauces** £4

Peppercorn (234 kcal)

Blue cheese (380 kcal)

Béarnaise (307 kcal)

### **Handpicked beef burger** £24

Brioche bun, tomato relish, lettuce, red onion, pickles, grilled onion, Norton burger sauce, cheese, bacon, skinny fries (1342 kcal)

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