



ROOM SERVICE À LA CARTE

SERVED BETWEEN 5pm & 9.30pm

TWO COURSES £38 | THREE COURSES £48

STARTER

north coast crab

curry - mango chutney - almond - supplement £9

sand carrot

hay smoked carrot - pickled golden sultana - hazelnut dukkah - chive oil
micro coriander - lime & vanilla preserve - tahini & coconut yoghurt

west coast salmon

miso cured salmon - pickled cucumber - apple - bronze fennel
dill oil - oyster leaf - horseradish & buttermilk dressing - supplement £7

heritage beetroot

tain 'fat cow' custard - smoked apple jelly - aged balsamic - micro basil
sourdough & fried onion crisp

pork croquette

cider glazed pork cheek - ham croquette - rhubarb - ginger & radish

MAIN

corn-fed chicken

wild mushrooms - parsley & hazelnut pesto
spring lettuce - jus roti

scrabster lemon sole

roasted chicken butter sauce - wild mushroom - pickled apple
roasted macadamia - dill - baby brown shrimp & crispy capers

lamb

herb crusted lamb rack - pickled surf clams - broccoli purée
charred asparagus - clam vinaigrette - red wine lamb jus - supplement £10

grilled shetland cod

orkney scallop - citrus yuzu dressing - kelp braised kohlrabi - supplement £10

squash

chipotle roasted butternut - soya milk emulsion - chimichurri - rose harissa
candied pumpkin seeds - pickled shallot - micro coriander - sumac

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Menu correct at time of publication, however subject to change with seasonality and demand.



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GRILL

speyside bavette

8oz steak - baby watercress - supplement £5

speyside fillet

8oz steak - baby watercress - supplement £15

choice of - triple cooked chips or skinny fries add - truffle & parmesan - £2.50

add choice of - peppercorn sauce, garlic butter or chimichurri - £3.50

SIDE £5

roasted ratte potato

radicchio & sorrel salad

tenderstem broccoli

fine beans

skinny fries or triple cooked chips add - truffle & parmesan - £2.50

roasted garlic & parsley butter

carrot & ponzu dressing

smoked almonds

smoked pancetta lardon

DESSERT

chocolate

darkmilk mousse - flourless dark chocolate sponge

italian meringue - roasted peanuts

raspberry

raspberry white chocolate entremet - raspberry crèmeux

rippled ice cream - compressed verjus raspberries

tropical

coconut & malibu panna cotta - roasted pineapple

mandarin sorbet - mandarin gel

soufflé

sticky toffee soufflé - milk sorbet

cheeses

artisan fine cheeses - chutney

homemade wafers & biscuit - grapes - supplement £6

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ROOM SERVICE DAY MENU

SERVED BETWEEN 12noon & 10pm

SOUP

soup of the day 10
served with sourdough bread & home-made butter

BITES

8oz chargrilled bavette steak 32
baby watercress - choice of peppercorn sauce, garlic butter, chimichurri
choice of tripple cooked chips or skinny fries

chargrilled beef burger 22
unsmoked back bacon - baby gem lettuce - mature cheddar cheese
triple cooked chips - mixed salad

basil pesto gnocchi 20
basil pesto cream - sundried tomato - baby leaf salad

tempura cod 24
triple cooked chips - tartare sauce - mixed leaf salad

chicken caesar salad 22
little gem lettuce - pancetta crisp - anchovies

DESSERT

chocolate 10
darkmilk mousse - flourless dark chocolate sponge
italian meringue - roasted peanuts

SANDWICHES

served 24 hours

overnight roast sirloin of beef 10
gravy spread - horseradish - rocket

salted cucumber 10
peppered crowdie cheese - pickled cucumber skin

pastrami salmon 10
citrus emulsion - dill

coronation cauliflower 10
curry spices - golden sultana - apple

Scottish cheddar 10
red onion chutney

all served with home-made crisps & garden salad

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ROOM SERVICE DRINKS

SERVED 24 hours

On Draught

served in 375ml schooners

Drygate, Kelvin Pilsner 4%	5.1	Cromarty, Happy Chappy 4.1%	5.1
Innis & Gunn IPA 4.2%	5.7	Guinness 5%	5.2

Bottled Beer & Cider

Cromarty, Munich Helles Lager 330ml 4.4%	6.2	Corona 330ml 4.5%	5.2
Cromarty, Red Rocker Red Rye IPA 330ml 5.0%	6.2	Brewdog, Nanny State 330ml 0.5%	5.7
Budweiser Budvar 330ml 5%	5.7	Thistly Cross, Traditional Cider 330ml 4.4%	5.6
Estrella, Inedit Damm 330ml 4.8%	5.6	Old Mout, Summer Berries Cider 500ml 4%	6.7

Soft Drinks

Fever Tree (200ml) - Tonic, Light Tonic, Mediterranean, Soda, Lemonade, Ginger Ale	2.75	Frobishers (250ml) - Orange, Apple,	4.5
Fentimans Ginger Beer (275ml) Rose lemonade(200ml)	4.5	Coca Cola (330ml)	3.5
		Diet Coke (330ml)	3.5
		Irn Bru (330ml)	3.4
Deeside, Still Water		Appletiser (275ml)	3.5
330ml	2.6	Belvoir Elderflower Presse (275ml)	3.5
750ml	4.8	Big Tom Spicy Tomato (275ml)	3.5
Deeside, Sparkling Water			
330ml	2.6		
750ml	4.8		

Non-Alcoholic Spirit

A sophisticated and unusual drink for those times when you don't want alcohol, but are looking for a delicious substitute. It has complex flavours, and paired with either tonic or ginger ale (or whatever else you want) is a really satisfying drink.

Feragaia (50ml) 0%	5.4
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ROOM SERVICE WINE LIST

SERVED 24 hours

SOMMELIER'S SELECTION

175ml glass 500ml carafe Bottle

WHITE

21	Pinot Grigio Luna Cecilia Beretta 2021, Veneto, Italy	9	24	35
22	Ana Sauvignon Blanc 2021, Marlborough, New Zealand	10.5	30	47
23	Old Vines Chenin Blanc 2019, Stellenbosch, South Africa	11	31	42
24	Veigadares Albariño 2018, Adegas Galegas, Rias Baixas, Spain	14	36	53
25	Chablis 2020, Domaine Vincent Damp, Burgundy, France	12	32	48
44	Bourgogne Aligote, Joseph Drouhin, 2020, Burgundy, France	10.5	28	38
35	Bourgogne Blanc Les Setilles 2020, Oliver Leflaive, Burgundy, France	14	36	50

ROSÉ

11	Source Gabriel Rosé 2021, Chateau Tour de L'Eveque, Cotes de Provence, France	12	32	43
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RED

81	Rosario Cabernet Sauvignon 2021, Valley Central, Chile	9	23.5	35
82	Corney & Barrow Company Reserve Claret 2018, Maison Sichel, Bordeaux, France	12	28	38
83	Malbec 2019, Bodega Ruca Malen, Mendoza, Argentina	12	29	45
84	Pinot Noir 2021, Eradus, Awatere Valley, Marlborough, New Zealand	13	34	50
85	Belezos Rioja Reserva Bodegas Zugober 2016, Spain	13	34	50
86	Rioja, Crianza, Señorío de P. Peciña, 2015, Spain	10.5	28	40

SPARKLING

125ml glass Bottle

8	Prosecco DOC Treviso Le Colture Brut NV	8.5	40
6	Guy de Chassey Brut NV	12	69

FINE WINES

Wine is extracted through the cork using a needle. It is replaced with Argon gas, ensuring oxygen never touches the remaining wine, keeping it as fresh as the day it was bottled. This has allowed us to offer some of our finest wines from the Cellar, 'by the glass'

WHITE

150ml glass Bottle

40	Bourgogne Blanc 2018, Domaine Leflaive	28	115
45	Beaune Grèves 1er Cru 2014, Domaine Jacques Prieur	25	125
43	Chassagne Montrachet 1er Cru 2016, Domaine Francois Carillon, Bourgogne	31	150
46	Châteauneuf-du-Pape Blanc 2013, Domaine du Vieux Télégraphe	29.5	135

RED

150ml glass Bottle

106	Othello Cabernet Sauvignon 2014, Dominus Estate, Napa Valley, California	24	98
90	Nuits-St-Georges 1er Cru "Clos des Forêts St-Georges" 2013, L'Arlot	32.5	150

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