



Room Service Menu

Browse our menu of in-room dining options,
and when you are ready, place an order by dialling '0'
on your in-room telephone.

A selection of beverages and snacks are available from
your minibar and charges will be
applied for these on departure.

Swipe right to view our menu >



ROOM SERVICE DAY MENU

SERVED BETWEEN 12noon & 10pm

STARTERS

£

soup	12
soup of the day - handmade baguette	
Loch Duart cured salmon	16
rye bread - lemon butter	

MAIN COURSES

beef burger	30
brioche bun - fat cow cheese - onion jam - relish - lettuce - tomato	
fish & chips	28
North Sea battered haddock fillet - chips - crushed peas - tartare sauce	
lobster roll	36
Scrabster lobster - citrus & herb mayonnaise - brioche - dressed salad - skinny fries	
house chicken caesar salad	28
slow cooked chicken breast - gem lettuce - crispy pancetta - anchovies - parmesan - crostini	
8oz sirloin of John Gilmour Butcher 'Angus' beef	45
35 day aged sirloin - triple cooked chips - roasted beef tomato wedge - mixed leaves choice of peppercorn, salsa verde or bearnaise sauce	
ravioli (v)	26
mushroom and caramelised onion - vegan pesto - crispy onion	

SIDES

triple cooked chips	6
ratte potatoes	6
mixed salad	6
tenderstem broccoli	6

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Please inform us of any allergies and / or dietary requirements.

All prices are in GBP (£) and inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

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

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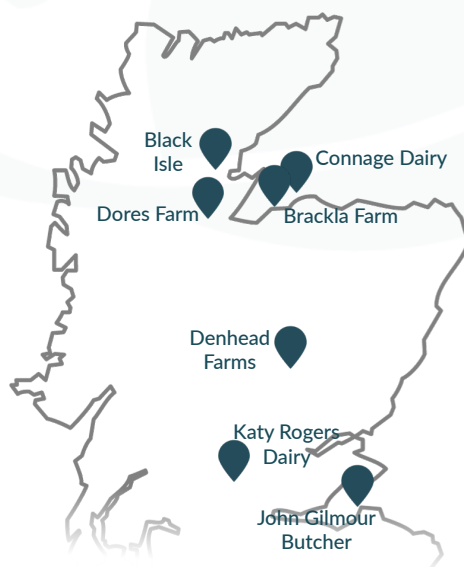
SERVED BETWEEN 12noon & 10pm

SANDWICHES

	£
smoked cheddar rocket pesto - choice of white or brown bread	10
roasted chicken tarragon mayonnaise - choice of white or brown bread	10
egg mayonnaise water cress - choice of white or brown bread	10

DESSERTS

caramel chocolate blackcurrant - buckwheat crunch - buttermilk ice cream - olive oil	15
calamansi tart raspberry & tarragon panna cotta - raspberry ice cream - white chocolate	15
strawberry ganache elderflower cream - Wester Hardmuir strawberries - strawberry sorbet - granola	15
selection of cheeses grapes - fruit chutney - homemade wafers and biscuits	16



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ROOM SERVICE OVERNIGHT MENU

SERVED BETWEEN 11pm & 7am

MENU

	£
soup	12
soup of the day - handmade baguette	

SANDWICHES

smoked cheddar	10
rocket pesto - choice of white or brown bread	
roasted chicken	10
tarragon mayonnaise - choice of white or brown bread	
egg mayonnaise	10
water cress - choice of white or brown bread	

PIZZA

margherita pizza	18
tomato - mozzarella - basil	
pepperoni pizza	18
pepperoni - tomato - cheese	

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ROOM SERVICE DRINKS

SERVED 24 hours

Local Choice 🍷

On Draught

375ml Schooner / Pint

Black Isle Brewery Blonde Lager 4.5% 🍷	5.70 / 7.60	Black Isle Brewery Goldfinch IPA 3.4% 🍷	5.70 / 7.60
Black Isle Brewery Red Kite Amber Ale 4.2% 🍷	5.70 / 7.60	Guinness 5%	5.70 / 7.60

Beer & Cider

Black Isle Brewery, Porter 4.6% 🍷	6	Thistly Cross, Traditional Cider 330ml 4.4%	6
Corona 330ml 4.5%	6		
Peroni Red 330ml 4.7%	6		
Ichnusa Birra 5%	7.50		
Corona Cero 330ml 0.0%	6		
Peroni Zero, 0%	6		
Guinness 0.0%, 500ml	6		

Soft Drinks

Fever Tree Tonic Water (200ml) - Indian, Mediterranean, Light	3.50	Deeside, Still Water	220ml 3 750ml 4.80
Bon Accord Rhubarb Soda (275ml)	4.50	Deeside, Sparkling Water	
Two Cents Pineapple Soda	3.50		220ml 3 750ml 4.80
Juice (250ml) - Orange, Apple, Cranberry, Tomato	4.50		
		Coca Cola (330ml)	4.20
		Diet Coke (330ml)	4.20
		Coke Zero (330ml)	4.20
		Irn Bru (330ml)	4.20
		Appletiser (275ml)	4
		Belvoir Elderflower Presse (275ml)	4

Non-Alcoholic Spirit

Tanqueray 0.0 0%	5.50	Almave Blanco Tequila 0.5%	5.50
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WINE BY THE GLASS

SPARKLING

		125ml glass
1	Prosecco DOC Treviso Le Colture Brut NV, Veneto, Italy	9.50
3	Guy de Chassey Brut NV, Champagne, France	16

WHITE

		125ml glass	175ml glass
41	Arinto, Quinta de Chocapalha Branco, Sandra Tavares, 2023, Lisbon, Portugal	9	13
46	Old Vines Chenin Blanc, 2025, Paarl, South Africa	10	14
39	Veigadares Albarino, Bodegas Adegas, 2022 Rias Baixas Spain	11	15.50
44	Sauvignon Blanc, Eradus Estate, Awatere Valley, 2025 Marlborough, New Zealand	12	16
18	Chablis, Domaine Vincent Dampt, 2025, Burgundy, France	13	18.50
19	Bourgogne Chardonnay Les Sétilles 2023, Olivier Leflaive, Burgundy	15.50	19.50
13	Domaine Roche-Audran, Cuvée César, 2024, Côtes du Rhône, France	13	18

RED

		125ml glass	175ml glass
81	Tradition, Cabardès, Famille Maurel, 2021, Languedoc-Roussillon, France	9	12
95	Mencia, Salterio, Adegas Galegas, 2024, Bierzo	9	13
102	Quinta de Chocapalha Tinto, Sandra Tavares, 2022 Lisbon, Portugal	11	16
73	Chateau La Courolle 2022, Montagne St Emilion	11.50	16
105	Eradus Pinot Noir, 2024, Awaterre Valley, Marlborough, New Zealand	11.50	16
89	Chianti Classico Terre di Prenzano, Vignamaggio, 2022, Tuscany, Italy	12	16.50
115	Othello Cabernet Sauvignon 2019, Dominus Estate, Napa Valley, California	19.50	28
98	Viña Bosconia Rioja Reserva, R. López de Heredia, 2015, Rioja Spain	15.50	22
90	Amarone della Valpolicella, Viviani, 2016, Veneto, Italy	17	25
76	L'Aurage, Caroline et Louis Mitjavile, Castillon Côtes de Bordeaux, 2021, Bordeaux, France	18	26.50

ROSÉ

		125ml glass	175ml glass
50	Source Gabriel Rosé, Chateau Tour de L'Eveque, 2025, Cotes de Provence, France	10	14
52	Rosa dei Frati, Ca Dei Frati, 2024, Lombardy	11	15

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