

Room Service Menu

- To place an order press “At your service” on your phone
- Room service is available from 10:00 – 22:30
- [24] denotes the menu items available 24 hours a day
- For room service breakfast please use breakfast card menu located on your bed
- Room service delivery within 45 minutes
- Room service tray charge £5.00

sandwiches

served on white or brown bloomer bread or ciabatta

egg mayonnaise & mustard cress (v)	£5.25
mature cheddar (v)	£5.25
<i>vegetable pickle</i>	
tuna & red onion	£5.25
<i>cucumber, mayonnaise</i>	
baked ham	£5.95
<i>dijon mustard</i>	
coronation chicken	£6.25
<i>rocket salad</i>	
scottish smoked salmon	£7.25
<i>dill and lemon cream cheese</i>	
prawn	£7.25
marie rose sauce	
brie & bacon	£10.25
<i>toasted baguette, filled with cranberry sauce scottish brie & slices of back bacon, served with fries</i>	
the club	£10.25
<i>toasted bread filled with char grilled chicken, crispy bacon, tomato, lettuce & mayonnaise, served with fries</i>	
hot roast beef	£10.50
<i>toasted baguette, horseradish mayonnaise, sliced tomato & sautéed onion, served with fries</i>	
combo	
<i>why not add either soup or fries to any sandwich above for a special extra price</i>	
<i>chef's soup of the day</i>	£3.25
<i>portion of fries</i>	£1.95

starters

chef's soup of the day <i>bread roll</i>	£5.25
ham hock & foie gras terrine <i>granny smith salad & bramble dressing</i>	£7.95
summer isles oak smoked salmon <i>salad leaves & capers</i>	£8.50
crispy goats cheese (v) <i>baby beetroot rocket, red chard leaves & balsamic reduction</i>	£6.50

main courses

loch duart salmon <i>smoked ham, magret cabbage, creamy potatoes & lemon beurre blanc</i>	£17.50
aberdeenshire lamb shank <i>slow cooked in north african spices, olive potatoes & chantenay carrots</i>	£18.50
spinach & ricotta ravioli (v) <i>tomato & basil sauce, rocket & parmesan salad</i>	£14.95
seared sesame duck breast <i>spring greens, arborio rice & soy infused jus</i>	£18.50
ardgay venison fillet <i>beetroot & potato gratin, purple sprouting broccoli & maderia jus</i>	£21.50
battered scottish haddock <i>fries, peas, tartare sauce & lemon</i>	£14.95
kingsmills homemade scottish burger <i>6 oz beef or lamb burger with crispy bacon & cheddar cheese & fries</i>	£11.95
steak on ciabatta <i>sautéed onions, fried egg & fries</i>	£15.50
kingsmills caesar salad <i>traditional recipe (v)</i>	£11.50
<i>with chicken</i>	£14.50

from the grill

prime scottish sirloin steak (10oz pre cooked weight)	£22.50
prime scottish fillet steak (8oz pre cooked weight)	£27.50
breast of chicken	£15.50

all grilled items served with hand cut chips, onion rings, watercress salad & herb crusted baked tomato

peppercorn sauce	£2.25
arran mustard sauce	£2.25
béarnaise sauce	£2.25

side orders

fries	£3.25
onion rings	£3.25
green beans	£3.25
minted new potatoes	£3.25
buttered carrots	£3.25
rocket & parmesan salad	£4.50
mixed salad leaves, cherry tomatoes & red onions	£4.50

desserts

baked alaska	£6.75
<i>topped with italian meringue</i>	
creamy rice pudding	£5.75
<i>strawberry preserve</i>	
raspberry & pistachio cheese cake	£6.75
<i>chantilly cream</i>	
sticky toffee pudding	£5.75
<i>caramel sauce & warm custard</i>	
selection of scottish cheeses	£8.75
<i>chutney & highland oatcakes</i>	

hot beverages

wide selection of teas and coffees available from	£3.10
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overnight sandwich menu

available 22:00 – 06:00

served on white or brown bloomer bread

egg mayonnaise & mustard cress (v)	£5.25
mature cheese & pickle	£5.25
baked ham	£5.95
tuna and red onion	£5.25

(v) suitable for vegetarians

White wines

	Bottle	175ml	250ml
Chardonnay Outback Chase <i>Deliciously fresh, crisp, appley and pure</i>	£19.00	£4.45	£6.30
Fortant de France Chardonnay VdP d'Oc <i>Intense aromas of citrus and exotic fruits</i>	£20.50	£5.00	£7.15
Chablis, domaine Gilbert Picq et Fils <i>Nice fruity nose, lots of ripe steely fruit</i>	£37.50	£8.65	£12.00
Pinot Grigio <i>Superbly balanced, easy drinking</i>	£26.00	£6.65	£8.75
Sauvignon Blanc, 1870 Peñuelas Block <i>Floral aroma, attractive nose</i>	£25.00	£6.65	£8.50

Rosé wine

Pinot Grigio Rosé, Marchesini <i>Floral notes, touch of aniseed and brown sugar</i>	£21.00	£5.00	£7.15
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Red wine

Kleine Zalze Merolt, Stellenbosch <i>Cool climate Merlot, exudes blackcurrant ripeness</i>	£25.00	£6.60	£8.75
Armidale Estate Cabernet Sauvignon <i>Dark fruits with spicy eucalyptus notes</i>	£21.50	£6.10	£8.15
Ravenswood Old Vine Zinfandel <i>Powerful and spicy with berry fruit aromas</i>	£31.50	£7.65	£9.80
Houghton The Bandit Shiraz Tempranillo <i>Ripe berry, plummy fruit and savoury flavour</i>	£28.00	£7.15	£9.30
Marques Des Tours Merlot Cabernet <i>Blackcurrent fruit and soft cherries</i>	£20.50	£5.00	£7.15

Dessert Wine

Muscat de Beaumes de Venise, France- <i>Wonderfully aromatic aromas of orange blossom and peaches, sweet and refreshing.</i>	½ bottle	£18.50	125ml - £6.50
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Sparkling Wine and Champagnes

Full Bottles Only

Prosecco Extra Dry, Fantinel - Italy <i>Fresh, dry and fruity – A smooth velvety and poetic flavour</i>	£32.50
Piper-Heidsieck Brut – NV <i>Young, lively and fresh with an assertive crispness</i>	£43.00
Moët & Chandon Brut Imperial – NV <i>A well known blend, flowery aroma and biscuit hints</i>	£60.50
Laurent-Perrier Cuvée Rose Brut – NV <i>Delicate colour evolving soft red berry richness</i>	£87.00
Dom Perignon Brut – 2000 <i>Complex luxury Grand Cru made only in the best years</i>	£163.00