



JACOBITE



BAR & GRILL

DINNER MENU





# STARTERS

***BUCKIE SMOKED SALMON TARTARE*** £9  
Pickled beetroot | avocado purée | frisée leaf  
(GF)

***SOUP OF THE DAY*** £7  
Freshly baked bread  
(V | VE | GF optional)

***GARLIC CHESTNUT MUSHROOMS*** £8  
Tarragon cream | wild rocket | St. Andrews  
Whisky smoked cheddar | filo cup  
(V)

***ULTIMATE PRAWN COCKTAIL*** £10  
Grilled king prawns | shredded iceberg |  
Atlantic prawns in Bloody Mary Marie  
Rose | fresh lime  
(GF optional)

***SPICED HAGGIS SPRING ROLLS*** £9  
Mango & cucumber salsa |  
coriander yoghurt | mixed leaves

***HERITAGE TOMATO BRUSCHETTA*** £8  
Grilled sourdough | fresh basil | roasted  
garlic balsamic reduction  
(VE | GF optional)

### *Food Allergy & Diet Notice*

Your safety is our priority! If you have a food allergy or specific dietary needs, please inform our team before ordering.

*V= Vegetarian | VE= Vegan | GF= Gluten free*



# MAINS

***SCOTTISH FILLET OF SEABASS*** £19

Pesto crushed new potatoes | sauce vierge |  
sun-blushed tomatoes | blanched samphire  
(GF)

***SALTED FILLET OF COD*** £22

Clam chowder | black pudding fritter |  
chorizo crisps | watercress dressing

***BEER-BATTERED FILLET OF HADDOCK*** £17

Crispy local ale batter | seasoned skin-on fries |  
minted mushy peas | chunky tartare sauce |  
fresh lemon

***BUTTERNUT SQUASH TAGINE*** £17

Chickpea | apricot | couscous salad |  
grilled flatbread | sumac yoghurt |  
toasted pumpkin seeds  
(VE)

***FILLET STEAK TAGLIATELLE*** £19

Chorizo dulce & pancetta ragù |  
wild rocket | parmesan shavings

***STROGANOFF***

*Beef Fillet* £20

*Chicken* £18

*Portobello Mushroom* £16  
(V)

A sauce of onions | brandy | chestnut mushrooms |  
Dijon mustard | smoked paprika crème fraîche |  
basmati rice  
(GF)

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# FROM THE GRILL

## **STEAKS**

*(GF optional)*

<i>Rump 8oz</i>	£22
<i>Sirloin 8oz</i>	£28
<i>Rib-Eye 8oz</i>	£30
<i>Fillet 8oz</i>	£32
<i>Lamb Rump 8oz</i>	£26
<i>Chargrilled Chicken Breast</i>	£18
<i>Chateaubriand 18oz for 2pax</i>	£60

All of our steaks are served with skin-on fries | beer-battered onion rings | sautéed portobello mushroom | blistered cherry vine tomatoes | wild rocket leaves

## **AROMATIC SIZZLER**

*(GF)*

<i>Rump Steak 8oz</i>	£22
<i>Lamb Rump 8oz</i>	£26
<i>Chargrilled Chicken Breast</i>	£18
<i>Chilli Garlic King Prawns</i>	£20
<i>Grilled Halloumi</i>	£18
<i>(V)</i>	
<i>Marinated Smoked Tofu</i>	£16
<i>(VE)</i>	

Mild Moroccan spices | sizzling onions | mixed peppers | cherry tomatoes | basmati rice | garlic chilli butter

## **BURGERS**

*(GF optional)*

<i>Scottish Wagyu Steak Burger</i>	£18
<i>Buttermilk Chicken Burger</i>	£17
<i>Grilled Halloumi Burger</i>	£17
<i>(V)</i>	

All of our burgers are served in a toasted brioche bun | seasoned skin-on fries | red cabbage slaw | beer-battered onion rings | wild rocket leaves

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## SAUCES

Green Peppercorn <i>(GF)</i>	£3
Chimichurri <i>(VE   GF)</i>	£3
BBQ Bourbon Glaze <i>(GF)</i>	£3
Garlic Mushroom <i>(V   GF)</i>	£3

## SIDES

Skin-on Fries <i>(VE   GF)</i>	£4
Parmesan Fries <i>(GF)</i>	£5
Beer-Battered Onion Rings <i>(V)</i>	£4
Garlic & Chilli Flatbread <i>(V)</i>	£4
Grilled Halloumi <i>(V   GF)</i>	£5
Sautéed Mushrooms <i>(GF)</i>	£4
Red Cabbage Slaw <i>(V   GF)</i>	£4
Dressed Green Salad <i>(VE   GF)</i>	£4

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# DESSERTS

***IRN BRU CREME BRULEE*** £8  
Traditional shortbread | Irn Bru gel  
(V | GF optional)

***STICKY TOFFEE PUDDING*** £8  
Arran vanilla ice cream or custard |  
salted caramel sauce  
(V)

***BELGIAN CHOCOLATE FONDANT*** £8  
Whipped cream | fresh raspberries  
(V)

***APPLE & CHERRY CRUMBLE*** £8  
Blueberry & prosecco compôte |  
coconut ice cream  
(V)

***TRIO OF ARRAN ICE-CREAM*** £7  
Flavours include vanilla | chocolate |  
strawberry | tablet | mint choc chip  
(V | GF)

***TRIO OF SORBET*** £7  
Flavours include mango | lemon |  
raspberry | blackcurrant | passion fruit  
(VE | GF)

***HIGHLAND CHEESE BOARD*** £11  
Oatcakes | candied walnuts |  
spiced tomato chutney  
(V | GF optional)

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