

Starters

Cullen Skink (GFA) _____ 7 Served with crusty bread
Stornoway Trio _____ 8.5 Battered Stornoway haggis, Stornoway white pudding, Stornoway black pudding served with a whisky & chive cream sauce
Tempura King Prawns (GF) _____ 10.5 Crispy rice noodles, honey chilli dip

Duck Liver & Armagnac Pâté (GFA) _____ 9 Fig & orange gel, sourdough shards, pea shoots
Twice Baked Cheese Soufflé (V) _____ 8 Gruyere & chive cream
Hot Smoked Mackerel Rilette _____ 8.5 Croutons, tomato, caper & pomegranate salsa

Main Course

Roast Supreme Chicken (GF) _____ 18.5 Roasted chicken supreme, pumpkin risotto with bacon & parmesan	_____ 21
Herb Crusted Rack of Scotch Lamb (GFA) _____ 21 Fondant potato, chantenay carrots, pea purée, pomegranate jus	_____ 17.5
Line Caught Tempura Haddock (GF)(H) _____ 17.5 Tempura Battered Haddock, hand cut chips, buttered garden peas, house tartare sauce	_____ 18.5
Seared Salmon _____ 18.5 Shrimp, sun blushed tomato, spinach & caper cream sauce, tagliatelle	_____ 21
Loin of Venison (GF)(H) _____ 21 Roasted cauliflower puree, buttered kale, fondant potato, redcurrant jus	_____ 17.5
Braised Pig's Cheeks (GF)(H) _____ 17.5 Turnip purée, pickled cherries, charred caulishoots, cherry jus	_____ 16.5
Roasted Butternut Squash & Lentil Wellington (V)(VE) _____ 16.5 Roasted butternut squash & lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley	

The Forbes Grill

6oz Stornoway Burger _____ 16.5 Graeme Barber beef patty, Stornoway black pudding crumb, chilli jam, brioche bun, hand cut chips, rainbow slaw
Spicy Bean Burger (VE) _____ 15 Topped with spicy salsa & red cabbage, beetroot bun, sweet potato fries

Prime Matured Steaks

8oz Fillet 33 | 10oz Sirloin 29

All steaks are served with vine tomatoes, portobello mushroom, onion ring & hand cut chips. All steaks come with a complimentary sauce:

♦ Peppercorn (GF) ♦ Blue Cheese (GF) ♦ Diane (GF) ♦ Garlic & Herb (GF)

The Perfect Pairing – Romero Gonzalez Malbec

Desserts

Caramel & Pecan Pavlova (N)(NA) _____ 7.5 Toffee cream, caramelised pecans	The Forbes Arms Cheesecake _____ 8.5 Please ask your server for the Cheesecake of the Day
Raspberry Crème Brûlée (GFA) _____ 8 Homemade shortbread	Pear & Frangipane Tart _____ 8.5 Fresh pouring cream
Sticky Toffee Pudding _____ 8 Rizza's of Huntly Double Dairy Gold vanilla ice cream	Ice Cream Selection (2 Scoops) _____ 6 Assortment of Rizza's of Huntly ice cream Add toffee sauce for £1.00

Side Dishes

Parmesan & Truffle Fries (GF)(V) _____ 5
Honey Glazed Chantenay Carrots (GF)(V)(DF) _____ 4
Rosemary Salted Onion Rings (V)(VE)(GF)(DF) _____ 4
Parmesan Broccoli & Cauliflower Cheese _____ 5
Sweet Potato Fries (V)(VE)(GF)(DF) _____ 4.5
Hand Cut Chips (V)(VE)(GF)(DF) _____ 4
Garlic & Bacon Winter Greens (GF) _____ 4.5

Forbes Arms Cheese Board

For 1 - 12 For 2 - 22

Selection of Scottish cheese, chutney, grapes, celery, homemade oatcakes

Why not add a glass of Port

- ♦ Taylors Fine Ruby Port 50ml
- ♦ Fonseca Bin 27 Ruby Port 50ml
- ♦ Sanderman Vintage Port 50ml

Allergy Advice

Everything on our menus is produced on-site, by our kitchen team, in an environment where the following allergens are present and regularly used:

Nuts, Peanuts, Gluten, Milk & Lactose, Egg, Fish, Molluscs & Crustaceans, Soya, Lupin, Celery,

Mustard, Sesame Seeds. If you have an allergy or specific requirement, let your server know and we will accommodate you.

(V) Vegetarian

(VE) Vegan

(GF) Gluten free

(GFA) Adaptable to gluten free

(N) Contains nuts

(NA) Adaptable to nut free

(H) Half Portion Available

Wifi Password: **Guest2023**



www.theforbesarmshotel.com