

Sunday Menu

Starters

Soup of the Day	6
Served with crusty bread	
Duck & Port Rilette	8.5
Orange & bergamot gel, crostini	
Stornoway Trio	8.5
Battered Stornoway black pudding, white pudding, haggis, chive & whisky cream	
King Prawn Tempura	10
Crispy kale, chilli & honey dip	
Sun-dried Tomato & Roasted Vegetable Risotto	8

Main Courses

SUNDAY ROAST

Roast Sirloin of Scotch Beef	18
Roast Loin of Pork	17
Roast Supreme of Chicken	16.5

All roasts are served with Yorkshire pudding, seasonal vegetables, skirlie, rosemary roasted potatoes, roast gravy

Line Caught Tempura Haddock	17.5
Tempura battered haddock, hand cut chips, buttered garden peas, house tartare sauce	
6oz Stornoway Burger	16.5
Chargrilled Graeme Barber beef patty, Stornoway black pudding crumb, chilli jam, smoked cheddar, brioche bun, hand cut chips, rainbow slaw	
Roast Sweet Potato & Chickpea Loaf	14
Seasonal vegetables, roast potatoes, gravy	

Sides

Parmesan Truffle Fries	5
Soy Sesame Greens	4
Rosemary Salted Onion Rings	4
Parmesan Cauliflower Cheese	5
Hand Cut Chips	4
Sweet Potato Fries	4.5

Desserts

Seasonal Berry Pavlova	7.5
Meringue nest, seasonal berries, fresh whipped cream, raspberry coulis, hazelnut crumb	
Sticky Toffee Pudding	8
Fresh cream or Rizza's of Huntly Double Dairy Gold vanilla ice cream	
Vanilla Panna Cotta	7.5
Rhubarb compote, ginger crumb	
Warm Chocolate Brownie	8
Rizza's of Huntly Honeycomb ice cream, freeze-dried raspberries	
Lemon Tart	8
Vanilla crème fraîche	

Let's get social

Share your pictures with us, we'd love to see them!

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