bonnar's

AT THE SCOTT

While you wait

Homemade Bread with Cultured Butter - *5.5*

Gordal Olives (VG) - *6*

Starters

Roast Balsamic Red Onion Tart, Goat's Cheese Ice Cream & Beetroot Caramel (V, VG option) - *10*

Salt & Chilli King Prawns, Bloody Mary Salad - *12*

House Smoked Duck Breast, Candied Walnuts & Chicory & Caper Dressing (NGCI) - *12*

Arbroath Smokie Kedgeree, Curried Mayo & Poached Quail Egg (NGCI) - *12*

Pan Fried Scottish Scallops, Brussels Sprout Slaw, Pancetta Foam Velouté & Bacon Dust (NGCI) - *16*

Main Courses

Charred Spiced Cauliflower, Mushroom and Feta Filo Parcel, Roast Jerusalem Artichokes & Leek Puree (VG) - *22*

Pan Fried, Herb Crusted Steelhead Sea Trout, Lyonnaise Potato, Almond Green Beans, Roast Garlic Velouté & Gremolata (NGCI) - *27*

Scottish Fish Bouillabaisse made with Hake, Monkfish, Mussels, Prawns, served with Leek, Fennel & New Potatoes, and Crusty Homemade Bread & Rouille (NGCI option) - *29*

Roast Scottish Mutton & Lancashire Hot Pot (NGCI) - *37*

BBQ Scottish Dry Aged Rib-Eye Steak, Braised Brisket, Roasted Shallot & Red Wine Jus (NGCI option) - *39*

Sides

Homemade Fries - *6*

Mixed Leaf Salad - *6*

Charred Broccoli with Chilli & Garlic - *6*

Puddings

Bûche de Noël, Allspice Crème Diplomat (NGCI) - *8*

Apple & Quince Tarte Tatin, Cashew Nut Ice Cream (VG) - *8*

A Selection of Ice Creams served in Homemade Cones - *8*

Baked Whisky Cream Cheesecake, Dark Caramelised Plums & Stem Ginger Sablé Biscuit - *8*

Selection of Scottish Cheeses, Spiced Plum Chutney, Peter's Yard Crackers & Membrillo

3 cheeses for *12* | 5 cheeses for *18*

A discretionary 12.5% service charge will be added to your bill and shared among our team.

V - Vegetarian, VG - Vegan, NGCI - No Gluten-Containing Ingredients

Please ask us about any allergens and inform us of any dietary requirements.
Dietary and Allergen Information - Allergen information can be found by scanning the QR code or at: hotels.mysaffronportal.com