



Chef's Soup of the Day (v) (vgn) Chef's freshly made soup with freshly baked Ciabatta and butter on the side.	5.25
Creamy Garlic Mushrooms (v) Fresh Button Mushrooms cooked with cream and garlic, served on toasted Ciabatta.	6.25
Honey Glazed Smoked Ham Hock Terrine Honey glazed smoked ham hock terrine serve with Piccalilli, toasted Ciabatta and fresh green leaf salad garnish.	7.50
Crispy Panko-crumbed Brie (v) Wedges of Brie coated in golden Panko breadcrumbs and accompanied by cranberry sauce.	7.95
Smoked Salmon and Prawn Cocktail The finest combination of Craigellachie smoked salmon slices with fresh prawns in a tangy sauce served with fresh oat cakes and a salad garnish.	7.95
Haggis and Black Pudding Tower Award-winning haggis and black pudding tower with caramelised apple and whisky cream sauce.	7.95

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FROM THE LAND

Inspired Hotels Chicken	16.95
Breast of chicken served with a tower of mashed potato, turnip and haggis with a whisky infused grainy mustard sauce.	
Steak & Ale Pie	13.95
Succulent steak chunks in a rich ale gravy encased in short crust pastry and topped with puff pastry, served with seasonal vegetables and your choice of mashed potato or thick cut chips.	
Chicken Cordon Bleu	16.95
Panko-crumbed chicken breast filled with cheddar cheese and home-baked ham, topped with a creamy white wine and mushroom velouté and served with seasonal vegetables and French Fries.	
Venison Casserole	16.95
Succulent homemade braised venison casserole served with seasonal vegetables and gratin potatoes.	
Lamb Shank	22.95
Slow cooked lamb shank served with seasonal vegetables, gratin potatoes and a rich red wine and roasted tomato sauce.	

FROM THE SEA

Battered Haddock	13.95
Fresh <i>Spink of Arbroath haddock</i> fillet, deep fried in a light batter and served with thick cut chips, garden peas, homemade tartare sauce and lemon wedge.	
Whole Tail Scampi	13.95
10 pieces of traditionally breaded scampi, served with garden peas, thick cut chips and homemade tartare sauce.	
Smoked Haddock Florentine Fish Cakes	14.95
Two fish cakes of smoked and non-smoked haddock pieces bound with potato, cheese Florentine sauce centre, breadcrumb and served on top of a caper, tomato, red onion, seasonal green leaf salad.	
Inspired Hotels Fish Pie	14.95
Succulent chunks of salmon, smoked haddock and prawns in a creamy béchamel sauce topped with mash potato gratin and served with market vegetables, sweet potato fries.	

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VEGAN & VEGETARIAN

Inspired Oriental Vegan Burger (v) (vgn) 12.95

Spicy oriental inspired vegan burger made with mixed vegetables, coriander, chilli, lemon grass & lime leaf coated in black onion, sesame and cumin seeds with a crispy lentil crumb, layered with lettuce tomato and vegan mayonnaise on a Pretzel Burger Bun and served with French fries and side salad.

Mediterranean Vegetable Tart (v) (vgn) 16.95

Home-baked basil and maize pastry case, with a slow roasted tomato sauce base and filled with grilled Mediterranean vegetables, finished with a basil and pumpkin seed crumb served with sweet potato fries and a seasonal green leaf salad.

SIDE ORDERS

Thick cut chips	3.95
French Fries	3.95
Sweet Potato Fries	3.95
Potato & Cheese Gratin	3.95
Seasonal Vegetables	3.95
Seasonal Side Salad	3.95
Homemade Battered Onion Rings	3.95
5.5" Home Baked Rosemary Focaccia	3.95
Home Baked Garlic Ciabatta	3.95
Home Baked Garlic & Cheese Ciabatta	4.95

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Signature Traditional Burgers 12.95

Choose either our chargrilled chicken breast or our delicious prime beef burger, topped with salad leaves, onion, tomato and house mayo, served on a Pretzel Burger Bun, with coleslaw and French Fries on the side.

(Add Cheddar Cheese and / or bacon for £1.25 per item)

Signature Rack of Ribs 19.95

Full rack of finest premium pork ribs richly seasoned with select spices, cooked low and slow for maximum tenderness and basted with our classic signature BBQ sauce, served with coleslaw and French Fries.

Signature Mixed Grill 23.50

36 day dry aged on the bone, grass fed prime Scottish Aberdeen Angus 4oz Sirloin steak, locally sourced and cooked to your liking, butterflied chicken breast basted with our classic signature BBQ sauce, smoked bacon rasher and a traditional butchers pork link sausage all served with fried onions, butter sautéed mushrooms, grilled tomato and chunky thick cut chips.

Signature Prime Aged On The Bone Aberdeen Angus Steak Sirloin 21.95

Locally sourced and cooked to your liking with fried onions, butter sautéed mushrooms, grilled tomato and chunky thick cut chips. Fillet 24.95

(Sirloin is 36 day aged and Fillet is 30 day aged)

Add a delicious sauce, (Creamy Brandy & Peppercorn or Whisky Cream sauce) 2.95

Signature 12" Handmade Stone Baked Pizza

Stone baked in our Inspired *Signature* Pizza Oven all our Pizzas are handmade using the finest ingredients to give the perfect artisan quality and flavours. Choose from the below toppings. Please ask for gluten-free and vegan options.

Vegetable Supreme (v) 12.95

BBQ Chicken, Red Onion & Sweet Drop Peppers 12.95

Smoked Ham & Mushroom 12.95

Chicken, Haggis & Red Onion 12.95

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Sticky Toffee Pudding (v) (vgn) 6.95

Sticky toffee pudding served with a toffee sauce and iced vanilla parfait. *(Please ask if you require the vegan option).*

Hot Chocolate Fondant (v) 6.95

Oozing chocolate fondant served with iced vanilla parfait.

Tiramisu (v) 6.95

Tiramisu torte with a coffee flavoured mousse set on sponge with embedded Savoiardi sponge fingers and a dusting of cocoa powder served with a scoop of chocolate parfait.

Tarte Tatin (v) 6.95

Classic French dessert of baked pastry and caramelised apple served with a scoop of vanilla parfait.

Cranachan Sundae (v) 6.95

Our take on this traditional Scottish dessert in a sundae with layers of whipped cream mixed with oats, honey and fresh raspberries, cranachan ice cream and topped with fresh Raspberries.

Arran Dairy Luxury Ice Cream (v) 2.00

Choice from Vanilla, Chocolate, Mint Choc Chip, Cranachan, Cloutie Dumpling, Scottish Tablet Toffee or Islay Whisky.

(Add Chocolate, Strawberry or Salted Carmel Sauce for 50p)

Inspired Liqueur Coffee Selections 6.95

Freshly ground barista coffee with demerara sugar, your choice of alcohol shot from below and topped with whipped cream.

- **Baileys Cream,**
- **Amaretto**
- **Tia Maria**
- **Old Pultney Stroma**
- **Grand Marnier**
- **Asbach Brandy**

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