



# THE SIGNATURE STAY MENU

## Starters

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CHEF'S SEASONAL SOUP OF THE DAY  
warm bread roll, butter (GF available)

HAGGIS SCOTCH EGG  
buttery mash potatoes, Arran mustard cream

SMOKED TROUT & HORSERADISH PATE  
fennel and apple salad, brioche (GF available)

GOATS CHEESE PANNA COTTA  
beetroot, rocket, balsamic vinaigrette (GF, V)

## Mains

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BEER BATTERED OR BREADED HADDOCK  
chips, peas, lemon and tartare sauce (GF available)

STEAK AND ALE PIE  
with chips or mash potato, seasonal vegetables

SLOW ROASTED PORK BELLY  
black pudding bon bon, dauphinoise potato, cauliflower puree, kale, cider jus

WILD MUSHROOM & SPINACH RISOTTO  
toasted pinenuts, truffle oil (GF, V, VGN)

## Desserts

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STICKY TOFFEE PUDDING  
toffee sauce, vanilla ice cream (VGN available)

APPLE & CINNAMON CRUMBLE  
custard (V, GF)

SALTED CARAMEL & CHOCOLATE TART  
raspberry coulis (GF, V, VGN)

VANILLA CHEESECAKE  
berry compote (GF, V)

V - VEGETARIAN | VGN - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE

FOOD ALLERGIES & INTOLERANCES: Menu items may contain or come into contact with Nuts; Mustard; Fish; Sesame Seeds; Cereals containing Gluten; Milk; Lupin; Crustaceans; Celery; Peanuts; Soya; Eggs; Molluscs & Sulphur Dioxide. Please speak to your waiter about the ingredients in your meal, when making your order.