

APPETISERS

GORDAL OLIVES (VG)

5.5

WARM SOURDOUGH (V)

miso & seaweed butter

6.5

PADRON PEPPERS (VG)

Romesco Sauce, Smoked Almonds



OYSTERS 1/2 Dozen / Dozen

ROCK (SCOTTISH)

Mignonette Sauce 22/44

PLEASE ASK FOR TODAYS HOT OYSTER SELECTION

ROCK (SCOTTISH) Tiger's Milk

22/44

24/48

SEAFOOD PLATTER

A Mix of our Hot & Cold Seafood from around Scotland and further afield. All served with Sourdough & Miso & seaweed Butter

60

Dressed Crab, Oysters, Atlantic Prawns, Crevettes, Cured Salmon, Mussels

120

Lobster, Dressed Crab, Oysters, Atlantic Prawns, Crevettes, Cured Salmon, Mussels

MUSSELS

Served with warm sourdough bread—add Hand Cut Chips 6.0

MOULES MARINIERES

12 / 22

ASK FOR TODAYS SPECIAL MUSSEL SAUCE

12/22

SANDWICHES

Available Monday-Saturday 11am-5pm

ARTICHOKE & SUNDRIED TOMATO TAPENADE SANDWICH

avocado, olive & basil pesto, hand cut chips (v) 13

'THE MACBETH' TOASTIE

Haggis, smoked bacon, cheddar, caramelised onion, mustard & hand cut chips

14

SIRLOIN STEAK SANDWICH

onion rings, watercress, mustard mayonnaise, hand cut chips

15

FISH FINGER SANDWICH

tartare sauce, pickled onion, hand cut chips

A discretionary 12.5% service charge is added to all food bills, All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team if you have any allergies or queries regarding allergies. Cross Contamination may occur as all food is prepared in the same kitchen.



STARTERS

CULLEN SKINK

(may contain bones) finnan haddie

CAFÉ ROYAL HOUSE MADE HAGGIS SCOTCH

EGG

Burnt Onion Ketchup

CHICKPEA DAHL CAKE (VG)

Tamarind Yoghurt, Pomegranate

MAINS

BALMORAL CHICKEN

(Allow 30 Minutes)

pomme anna, seasonal greens, Whisky jus

CAFÉ ROYAL HOUSE MADE HAGGIS, NEEPS & TATTIES

Bone Marrow, Gravy

22

DRY AGED DOUBLE CHEESEBURGER

American Cheese, Virginia Cured Bacon, Signature Sauce, Hand Cut Chips

18

PORK CUTLET

pomme anna, seasonal greens, marinated figs & jus

SEARED SCOTTISH SCALLOPS

Smoked Beetroot Puree, Black Crowdie, Prosciutto 16.50

LOBSTER THERMIDOR

Sourdough Crumpet, Grapefruit & Herb Salad

15

GREAT GLEN PORK SALAMI

Crackers, Caperberries

LIME CURED SALMON TARTARE

Compressed Cucumber, Keta Caviar, Soda Bread Crisps

FISH & SHELLS

SEASONAL FISH & CHIPS

pea liquor, tartare sauce, aged salt & vinegar chips

2.1

GRILLED WHOLE SCOTTISH LOBSTER

roast garlic butter, chips

70

PAN FRIED HAKE

Roast Garlic Potato Kiev, Baby Leeks, Shellfish Bisque

35

VEGAN

LEMON & MINT FREGOLA STUFFED COURGETTE (VG)

Riesling infused roasted garlic, tahini drizzle

All Steaks are served with beef dripping chips & whisky braised confit onion, choose your sauce or butter from the list .

GRILL Gilmour Butcher's support Scottish Farmers sourcing the best possible quality meat from small

sustainable farms, with their beef winning 9 medals

7OZ 35 DAY DRY AGED

10OZ 35 DAY DRY AGED

FILLET 42

RIBEYE

38

All sauces £3

ROAST GARLIC BUTTER PINK PEPPERCORN SAUCE

BEARNAISE

BONE MARROW GRAVY

SIDES

Hand Cut Chips 6 Seasonal Greens 6 (vg) Rocket Salad, Pickled Cucumber, Watermelon 7 (vg) Pomme Anna, (v) 6



SCAN THE QR CODE FOR OUR FULL ALLERGEN INFORMATION, OR ASK A MEMBER OF THE TEAM FOR ASSISTANCE