

Bistro at the Atholl Arms from 6pm till 9pm

Begin

Soup of the Day £4.15 G.F.

Chef's Cullen Skink £5.95 G.F.

MacDonald's Haggis Neeps and Tatties in White Onion Cream £6.75

Pan-Fried Chicken Teriyaki with Red Chilli and Coriander served with Prawn Crackers £6.95

Pot of Smoked Haddock and Applewood Cheese served with Highland Oatcakes £6.95 G.F.

Oak Smoked Salmon with a Horseradish Cream, Lemon and Brown Bread £7.50 G.F.

Rosemary and Garlic Crusted Brie Wedges with Cranberry Sauce £6.95

From The Land

Winston Churchill's Argyll Venison slowly Braised in Red Wine with Crushed Potatoes £12.95 G.F.

Ox Cheeks and Root Vegetables Casseroled in Ale of Atholl with Crushed Potatoes £11.95 G.F.

Angus Beef and Mushroom Stroganoff on a Bed of Braised Rice £13.95 G.F.

Medallions of Pork with Black Pudding with an Arran Mustard Cream and New Potatoes £12.50

Lamb Cutlets with a Haggis Crouton on a Rosemary and Garlic Jus with Crushed Potatoes £13.95

Chicken Moroccan Style served on Sultana and Coriander Cous Cous £10.95

From The Grill

8oz Angus Sirloin Steak served with Garlic Mushrooms, Grilled Tomato and Onion Rings £17.95 G.F.

8oz Angus Fillet Steak served with Garlic Mushrooms, Grilled Tomato and Onion Rings £19.95 G.F.

Surf and Turf.6oz Fillet of Beef and King Prawns sautéed in Garlic Butter served with Salad £17.95 G.F.

All Grills served with French Fries or New Potatoes

Sauces

Peppercorn - Dunsyre Blue - Balmoral £2.50

Guests on a DBB Package have an allowance of £25.00 per person

G.F. = Gluten Free & Any Allergens please inform a member of staff

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From The Sea

Tiger Prawns sautéed with Banana and Sweet Pepper in a Curry Cream with Basmati Rice £13.95 **G.F.**

Baked Cod Wrapped in Parma Ham with Crushed Potatoes and Creamed Spinach £12.95 **G.F.**

Coconut Shrimp with a Chilli Crème Fraiche served with French Fries and Tossed Salad £11.95

Vegetarian

Filo Basket filled with Caramelised Onions and Goats Cheese served with Tossed Salad £11.95

Aubergine and Vegetable Madras served with Basmati Rice and Poppadum £10.95 **G.F.**

Tagliatelle in a Wild Mushroom and Nutmeg Cream £11.95

Side Dishes

Broccoli and Mange Tout £2.95

Steamed Root Vegetable £2.95

Garlic Bread £2.95

Garlic Bread topped with Cheese £3.25

Potato Wedges and Sour Crème £2.95

Tossed Salad £2.95

Beer Battered Onion Rings £2.95

French Fries £2.95

To Finish

Plate to share – Chocolate Fudge Cake, chocolate Pot and Belgian White Chocolate Ice Cream £7.45

Crème Brulee with Shortbread Thin £4.95

Lemon Torte with Forest Berries and Chantilly Cream £4.95

Sticky Toffee Pudding served with Crème Anglaise £4.95 **.G .F.**

Homemade Banoffee Pie £4.95

Chocolate Brownie with Vanilla Ice Cream £4.95

Scottish Cheeses & Oatcakes with Onion Chutney - Dunsyre Blue, Applewood Smoked , Arran Brie £6.75

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