FORGAN'S

NIBBLES

GORDAL OLIVES (VG) £4 BARNETT'S ARTISAN BREADS (VG) £5 Extra Virgin Olive Oil & Aged Balsamic

WHOLE BAKED CAMEMBERT £13 TO SHARE (V) Honey & Thyme, Artisan Bread

Chilli Jam, Crispy Kale

£13 Cauliflower & Truffle Puree,

TOASTED PISTACHIO GOATS CHEESE (V) £9

ORANGE BLOSSOM CURED SALMON £11 Watermelon Radish, Shaved Fennel

£8

RAMSAYS CRISPY HAGGIS BON BONS Bashed Neeps & Tatties, Root Vegetable Crisps, Whisky Cream Jus VEGAN HAGGIS & HERB OIL (VG) ALTERNATIVE HAGGIS & MUSTARD CREAM (V) ALTERNATIVE

Smoked Peterhead Haddock, Barnett's Crusty Bread & Butter

PRAWN TEMPURA Seaweed Tempura, Pickled Red Chillies, Chilli Dressing, Toasted Sesame Seeds

SOUP OF THE DAY (VG)

STARTERS SWEET POTATO & FALAFEL FRITTER (VG) £8 SEARED SCALLOPS Maple Bacon & Chorizo Crumb Beetroot Dressed Salad, Charcoal Crisps & Citrus, Lemon Balm

FORGAN'S CULLEN SKINK £8 £9 CAULIFLOWER & SEAWEED TEMPURA (VG) ALTERNATIVE £7

£7 Artisan Bread, Butter

For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menus detailed dietary and allergen information.

FORGAN'S CLASSICS

BEEF BOURGUIGNON PIE Chestnut Mushrooms, Root Vegetables, Puff Pastry, Artisan Bread	£17	SEAFOOD MAC & CHEESE Sustainably Sourced Scottish Seafood, Lobster Bisque, Mull Cheddar, Fries	£20
RAMSAY'S HAGGIS Bashed Neeps & Tatties, Whisky Cream,	£13	LINE CAUGHT HADDOCK & CHIPS Thick Cut Chips, Pickled Onion,	£15
Root Vegetable Crisps VEGAN HAGGIS & HERB OIL (VG) ALTERNATIVE HAGGIS & MUSTARD CREAM (V) ALTERNATIVE		Crushed Minted Peas, Tartare BANANA BLOSSOM (VG) ALTERNATIVE	

MAINS

Pink Peppercorn Cream

BORDER HILL FARM ROAST GAMMON £15 Onion Rings, Gooseberry Chutney, Fried Egg, Fries

LINE CAUGHT HAKE £20 Rosemary Hasselback Potatoes, Wilted Spinach, Caper Hollandaise

CORNFED CHICKEN SUPREME £16 Crispy Haggis Ball, Dauphinoise Potatoes, Flat Cap Mushroom, Buttered Kale,

HERB CRUSTED SALMON £17 Samphire, Mussel Cream, Sea Herbs & Crushed New Potatoes

HARISSA CAULIFLOWER STEAK (VG) £13 Citrus, Chickpea & Sunflower Seed, Poached Pear & Bramble

PEAR, PECAN & BLUE CHEESE SALAD (V) £12 Ruby Chard, Pecans, Tomato, Apple, Celery, Blue Cheese, Panzanella Croutons VEGAN FETA (VG) ALTERNATIVE

ADD CHICKEN FOR £4, SALMON FOR £4.50

FROM THE GRILL

8OZ RUMP STEAK

All Our Steaks Are 28 Day Dry Aged Rievers Reserve Borders Beef, Served With Roast Cherry Tomatoes, Flat Cap Mushroom, Chunky Chips & Watercress

8OZ RIBEYE STEAK 7OZ FILLET STEAK	£28 £32
STEAK TOPPERS PRAWN TEMPURA MAC & CHEESE (V)	£5 £4
SAUCES & BUTTERS MADAGASCAN GREEN PEPPERCORN, BEARNAISE, THYME JUS, GARLIC BUTTER	£2

16OZ SIRLOIN £65 [FOR TWO TO SHARE] With Your Choice of Two Regular Sides & Two Sauces

FORGAN'S BACON DOUBLE CHEESEBURGER £15 Barnett's Sesame Seed Brioche Bun, Lettuce, Tomato, Pickle, Fries

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL, WITH 100% OF THIS OPTIONAL AMOUNT GOING DIRECTLY TO OUR TEAM.

SIDES

THICK CUT CHIPS (VG)	£4
FRIES (VG)	£4
SWEET POTATO FRIES (V)	£4
ROCKET, PARMESAN & RED ONION SALAD (V)	£4
MASH (V)	£4
ROAST ROOT VEGETABLES (V)	£4
MAC & CHEESE (V)	£4.5
ONION RINGS (V)	£4
HOUSE SALAD (VG)	£4.5

PUDDINGS

Seasonal Fruits

CHOCOLATE ORANGE TART (V) Vanilla Ice Cream, Seasonal Fruits VEGAN (VG) ALTERNATIVE	£7
RASPBERRY FRANGIPANE TART (VG) Almond Crumb, Dark Cherry Sorbet	£7
WARM STICKY TOFFEE PUDDING (V) Brulee'd Fig, Arran Dairies Vanilla Ice Cream	£7
CARAMELISED WHITE CHOCOLATE CHEESECAKE (V) Wildflower Honey Granola, Strawberry Pearls	£7
ARTISAN CHEESE SELECTION (V) Served with Grapes, Celery, Candied Walnuts, Chutney & Crackers	£9
SELECTION OF ARRAN DAIRIES	£5

BOOK A PRIVATE BOTHY

Our private Bothies each have their own unique character, and can be used alone or combined to make a larger semi-private space. Each one sits between 8 and 12 people, and they can be combined for conferences and semi-private dining for up to 50 people.

If you would like to book into one of our bothies please give us a call 01334 466 973.