Inspired Hotels

Starters

Chef's Soup of the Day *(v) (vgn) (gf available)* 9.65
Chef's freshly made soup, with home-baked artisan bread roll and butter on the side.

Creamy Garlic Mushrooms *(v) (gf and vegan available)* 11.95
Creamy garlic mushrooms served on our chef's toasted garlic ciabatta and garnished with fresh pea shoot.

Cullen Skink Soup *(gf available)* 12.75
Initially from the Gaelic word for essence, Cullen Skink soup is a traditional smoked haddock soup infused with pale smoked haddock, potatoes, leeks, and cream. Served with home-baked artisan bread roll and butter on the side.

Blue Murder Cheese, Pear & Walnut Salad *(gf)* 10.95
Award winning Blue Murder cheese mixed with diced pear and crushed walnut with a fresh green leaf salad.

Crispy Panko Crumbed Pork Belly *(gf available)* 11.95
Panko crumbed pork belly served with a celeriac remoulade and pear.

Warm Brie, Fig & Honey Tartlet *(v)* 11.95
Pastry tartlet filled with a Fig & Honey chutney and creamy French Brie, baked and served with a fresh salad garnish.

Smoked Salmon and Prawn Cocktail *(gf)* 13.55
The finest combination of Scottish smoked salmon slices with fresh prawns in a tangy sauce and served with a fresh salad garnish.

Haggis and Black Pudding Tower 11.95
Award-winning haggis and black pudding tower with caramelised apple and whisky cream sauce.

(v) = Suitable for Vegetarians (vgn) = Suitable for Vegans (gf) = Gluten Free
Food Allergies and Intolerances: *Before you order your food and drinks please speak to our team if you want to know about our ingredients.* ***Prices:*** *All figures are quoted in UK pounds sterling (£)*

Inspired Hotels

Mains

FROM THE LAND

Inspired Hotels Chicken ***(gf available)*** 24.95
Breast of chicken served with a tower of mashed potato, turnip and haggis with seasonal vegetables and a whisky infused grainy Arran mustard sauce.

Haggis, Neeps & Tatties 19.95
Our take on Scotland's native dish, served as a tiered tower with a demitasse of whiskey velouté and the famous woollies Arran oatcakes. (The perfect dish to have dram of Whiskey with).

Inspired Lasagne 21.95
Prime Scottish beef mince, three-layered lasagne with a rich bolognaise & pancetta sauce, topped with creamy mascarpone, and finished with mature cheddar. Served with seasonal green leaf salad and our chef's toasted garlic ciabatta.

Highland Wild Venison Sausage & Mash 21.95
Three finest Ardgay wild red deer Highland venison sausages, braised in a red wine and cranberry jus and served with a smoked garlic mash and fresh seasonal vegetables.

Chicken Cotoletta ***(gf available)*** 21.95
Succulent chicken escalope coated with a panko crumb, fried until crispy and succulent, shaving of parmesan, served with a pear & cucumber salad, accompanied with a dill and parsley infused mayo.

Venison Casserole ***(gf)*** 24.95
Succulent homemade braised Scottish wild venison casserole served with seasonal vegetables and gratin potatoes.

Chef's Vegan Special ***(gf avialable)*** 23.95
Chef's freshly prepared vegan dish of the day. Ask your server for today's option.

(v) = Suitable for Vegetarians (vgn) = Suitable for Vegans (gf) = Gluten Free
Food Allergies and Intolerances: *Before you order your food and drinks please speak to our team if you want to know about our ingredients.* ***Prices:*** *All figures are quoted in UK pounds sterling (£)*

Inspired Hotels

Mains

FROM THE SEA

Battered Haddock ***(gf available)*** 22.95
Fresh local East Neuk haddock fillet, deep fried in a light batter, and served with triple cooked chips, garden peas, homemade tartare sauce and lemon wedge.

Haddock Mornay ***(gf)*** 27.95
Fresh fillet of Arbroath haddock rolled with Scottish smoked salmon, baked in a creamy béchamel sauce, topped with Lockerbie mature cheddar with seasonal dill and caper mash and market vegetables.



HOMEMADE PIE SELECTION

Inspired Fish Pie ***(gf available)*** 23.95
East Neuk caught haddock and pale smoked haddock pieces with Atlantic prawns in a creamy leek sauce, topped with an inspired signature dill mash and served with seasonal vegetables on the side.

Inspired Hotels Venison & Haggis Pie 24.95
Home-baked shortcrust pastry filled with tender chunks of slow cooked Scottish wild venison, in a red wine gravy, topped with puff pastry, and served with seasonal vegetables, and your choice of mashed potatoes or gratin potatoes.

SIDES

Triple cooked Chips ***(gf)***	5.95	Artisan Bread Rolls & Butter	6.55
French Fries (gf)	5.95	Garlic Ciabatta	5.95
Seasonal Salad or Veg ***(gf)***	5.95	*Garlic Ciabatta & Cheese*	6.75
Potato & Black Truffle Dauphinoise	5.95		

(v) = Suitable for Vegetarians (vgn) = Suitable for Vegans (gf) = Gluten Free
Food Allergies and Intolerances: *Before you order your food and drinks please speak to our team if you want to know about our ingredients.* ***Prices:*** *All figures are quoted in UK pounds sterling (£)*

Mains

Signature GRILL & OVEN

Signature Traditional Burgers — 21.95

All burgers are topped with salad leaves, onion, and house mayo, served on an Inspired glazed burger bun with celeriac slaw and French Fries on the side. Choose from our delicious:

- Inspired Burger made with prime Scottish beef
- Butterflied Chicken Breast Burger

(Add Cheddar Cheese, Blue Murder Cheese, Haggis and / or Bacon for £2.25 per item)

Signature Inspired Chicken Kebab — 21.95

Succulent pieces of chicken breast house seasoned, on a home baked flatbread served with a herb mixed leaf salad, garlic aioli and a house hot chilli sauce on the side.

Pork Belly *(gf available)* — 28.95

Succulent, slowly roasted pork belly served with black pudding, potato, leek and spring onion champ tower, seasonal vegetables, and a whisky mustard velouté.

Signature Slow Cooked Gressingham Duck Leg *(gf available)* — 24.95

Gressingham duck leg, slow cooked until tender, served with a rich cranberry and rosemary infused reduction, quenelle of mash potato and seasonal vegetables.

(v) = Suitable for Vegetarians (vgn) = Suitable for Vegans (gf) = Gluten Free
Food Allergies and Intolerances: *Before you order your food and drinks please speak to our team if you want to know about our ingredients.* ***Prices:*** *All figures are quoted in UK pounds sterling (£)*

Inspired Hotels

Desserts

Sticky Toffee Pudding *(v) (gf)* 10.95
Sticky toffee pudding with a toffee sauce, and Mackie's luxury salted caramel parfait.

Inspired Crème Brûlée of the Day *(v) (gf)* 10.95
Our chef's crème brûlée of the day. Please ask a member of the team for today's choice.

After Dark Ice Cream Sundae *(v)* 10.95
Luxury chocolate ice cream, layered with mint chocolate ice cream, a rich Belgium chocolate sauce, whipped cream, topped with dark chocolate mint crisp.

Cranachan Sundae *(v)* 11.95
Our take on this traditional Scottish dessert in a sundae with layers of whipped cream mixed with oats, honey and fresh raspberries, Arran Dairies cranachan ice cream and topped with fresh raspberries.

Inspired Hot Chocolate Fondant *(v) (gf)* 10.95
A classically made home baked chocolate fondant filled with finest chocolate and presented with a wild berry coulis.

Luxury Dairy Ice Cream *(v) (gf)* 3.95 per scoop
Choose from Mackie's Vanilla, Chocolate, Scottish Tablet Toffee, Mint Choc Chip, Salted Caramel or Arran Dairies Cranachan.
(Add Chocolate, Strawberry or Salted Caramel Sauce for 75p)

Scottish Cheddar, Blue and French Brie Cheese Plate *(gf Available)* 14.95
Finest award winning, Scottish Mature Cheddar Cheese, Tain Finest Blue Murder cheese and a creamy French Brie, served with fig & honey chutney and Wooley's of Arran oatcakes.

(v) = Suitable for Vegetarians (vgn) = Suitable for Vegans (gf) = Gluten Free
Food Allergies and Intolerances: *Before you order your food and drinks please speak to our team if you want to know about our ingredients.* ***Prices:*** *All figures are quoted in UK pounds sterling (£)*