

FORGAN'S



NIBBLES

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

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

STARTERS

- SWEET POTATO & FALAFEL FRITTER (VG) £7
Chilli Jam, Crispy Kale
- SEARED SCALLOPS £13
Cauliflower & Truffle Puree,
Maple Bacon & Chorizo Crumb
- TOASTED PISTACHIO GOATS CHEESE (V) £9
Beetroot Dressed Salad, Charcoal Crisps
- ORANGE BLOSSOM CURED SALMON £11
Watermelon Radish, Shaved Fennel
& Citrus, Lemon Balm
- RAMSAYS CRISPY HAGGIS BON BONS £7
Bashed Neeps & Tatties, Root Vegetable
Crisps, Whisky Cream Jus
VEGAN HAGGIS & HERB OIL (VG) ALTERNATIVE
HAGGIS & MUSTARD CREAM (V) ALTERNATIVE
- FORGAN'S CULLEN SKINK £7
Smoked Peterhead Haddock,
Barnett's Crusty Bread & Butter
- PRAWN TEMPURA £9
Seaweed Tempura, Pickled Red Chillies,
Chilli Dressing, Toasted Sesame Seeds
- CAULIFLOWER & SEAWEED TEMPURA (VG) ALTERNATIVE £7
- SOUP OF THE DAY (VG) £6
Artisan Bread, Butter

FORGAN'S CLASSICS

- | | |
|---|---|
| BEEF BOURGUIGNON PIE £16 Chestnut Mushrooms, Root Vegetables, Puff Pastry, Artisan Bread | SEAFOOD MAC & CHEESE £18 Sustainably Sourced Scottish Seafood, Lobster Bisque, Mull Cheddar, Fries |
| RAMSAY'S HAGGIS £11 Bashed Neeps & Tatties, Whisky Cream, Root Vegetable Crisps VEGAN HAGGIS & HERB OIL (VG) ALTERNATIVE HAGGIS & MUSTARD CREAM (V) ALTERNATIVE | LINE CAUGHT HADDOCK & CHIPS £14 Thick Cut Chips, Pickled Onion, Crushed Minted Peas, Tartare BANANA BLOSSOM (VG) ALTERNATIVE |

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
- ONION RINGS (V) £4
- HOUSE SALAD (VG) £4

MAINS

- BORDER HILL FARM ROAST GAMMON £14
Onion Rings, Gooseberry Chutney,
Fried Egg, Fries
- LINE CAUGHT HAKE £20
Rosemary Hasselback Potatoes,
Wilted Spinach, Caper Hollandaise
- CORNFED CHICKEN SUPREME £15
Crispy Haggis Ball, Dauphinoise Potatoes,
Flat Cap Mushroom, Buttered Kale,
Pink Peppercorn Cream
- HERB CRUSTED SALMON £16
Samphire, Mussel Cream, Sea Herbs
& Crushed New Potatoes
- HARISSA CAULIFLOWER STEAK (VG) £11
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

- All Our Steaks Are 28 Day Dry Aged Rievers Reserve Borders Beef, Served With Roast Cherry Tomatoes, Flat Cap Mushroom, Chunky Chips & Watercress
- 8OZ RUMP STEAK £21
- 8OZ RIBEYE STEAK £28
- 7OZ FILLET STEAK £32
- STEAK TOPPERS
- PRAWN TEMPURA £5
- MAC & CHEESE (V) £4
- SAUCES & BUTTERS
- MADAGASCAN GREEN PEPPERCORN, BEARNAISE, THYME JUS. £2
- GARLIC BUTTER
- 16OZ SIRLOIN £65
[FOR TWO TO SHARE]
With Your Choice of Two Regular Sides
& Two Sauces
- FORGAN'S BACON DOUBLE CHEESEBURGER £14
Barnett's Sesame Seed Brioche Bun,
Lettuce, Tomato, Pickle, Fries

PUDDINGS

- CHOCOLATE ORANGE TART (V) £7
Vanilla Ice Cream, Seasonal Fruits
VEGAN (VG) ALTERNATIVE
- RASPBERRY FRANGIPANE TART (VG) £7
Almond Crumb, Dark Cherry Sorbet
- WARM STICKY TOFFEE PUDDING (V) £6
Brulee'd Fig, Arran Dairies Vanilla Ice Cream
- CARAMELISED WHITE CHOCOLATE CHEESECAKE (V) £7
Wildflower Honey Granola, Strawberry Pearls
- ARTISAN CHEESE SELECTION (V) £9
Served with Grapes, Celery,
Candied Walnuts, Chutney & Crackers
- SELECTION OF ARRAN DAIRIES ICE CREAMS & SORBETS (V/VG) £5
Seasonal Fruits

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**.



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 menu's detailed dietary and allergen information.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, WITH 100% OF THIS OPTIONAL AMOUNT GOING DIRECTLY TO OUR TEAM.