

Garth Hotel

Welcome to our Restaurant in the Spey Valley

Our menu features the finest of Produce from the Highlands, North East of Scotland and Scottish Waters. Our Beef, Red Meat and Haggis is supplied by local Butcher Stuart Grant of Grantown, Game supplied by Simpsons of Newtonmore. Our Seafood is supplied by M & J Seafood, sourced from Scottish Waters. We use Allarburn Dairy, Elgin and George Gammie of Banff for our eggs.

There is no service charge included in our prices

V (Vegetarian)

VG (Vegan)

DF (Dairy Free)

GF (Gluten Free)

*Some dishes require special preparation to make them gluten free.
Please tell your server if you have any allergies or intolerances.*

Starters

Chefs freshly prepared Soup of the Day £4.95 (Ask Staff)

Charcuterie platter of Great Glen Venison Salami, £7.75 (DF, GF)

*Smoked Venison Fillet, Venison Chorizo and smoked Duck Breast
served with Salad Leaves, marinated olives and a spoon of
Roasted Garlic and Lime Pickle*

Stuart Grants locally made Haggis Bonbons.. .. £6.65 (DF)

*rolled in oats and flash fried served with a creamy heather honey grain mustard and chive
mayonnaise*

Hot smoked salmon Caesar Salad.. .. £7.25 (DF, GF)

*made with crisp Cos lettuce, Sutherlands of Portsoys hot smoked salmon, crunchy croutons,
boiled egg and creamy Caesar dressing finished with freshly grated parmesan cheese*

Crispy Panko Crusted Calamari rings and King Prawn Tails.. .. £7.95 (DF)

served with salad garnish and a Green chilli and lemon mayonnaise

Indian Vegetable Pakoras £6.45 (V, DF, GF)

*served with tomato onion and mint chutney, cucumber yoghurt
and cocktail poppadoms*

House Salad £6.50 (V, VG)

*of Avocado pear, peppered crowdie cheese, sliced red onion, Cherry tomatoes, cucumber and
seasonal salad leaves finished with toasted pine nuts and a sweet chilli and lime dressing.*

Main Courses

Thai Green Chicken Curry £15.75 (DF, GF)

Sliced chicken breast cooked in a mild thai curry sauce flavoured with coconut milk, lemon grass and fresh coriander served with a timbale of steamed long grain rice.

Pan Fried Medallions of Morayshire Pork Fillet £16.75

resting on a slice of Stuart Grants black pudding complimented by a creamed mushroom onion and Drambuie sauce

Grilled Naturally Smoked Arbroath Haddock £16.50

served with tender prawn tails and sliced leeks bound in a creamy macaroni cheese.

Wester Ross Salmon Fillet £16.50 (DF, GF)

served with a sun blushed tomato sauce, fresh Asparagus spears and a lemon and Saffron Aioli

A trio of Scottish Lamb Cutlets £18.95 (DF, GF)

with a rich red current, port wine and garden thyme jus served with a spoon of bubble and Squeak

Main Courses

Lean and Tender Chunks of Scottish Beef £15.35

cooked with onions and mushrooms in a creamy peppercorn gravy topped with a golden puff pastry crust

A Casserole of Local Estate Venison £15.85 (DF, GF)

cooked with root vegetables in a rich onion and herb gravy topped with a spoon of buttery potato and turnip clapshot

Quills of Penne Pasta £14.75

tossed with sun blushed tomatoes, baby spinach leaves and fresh asparagus all bound in a vibrant basil pesto finished with freshly grated parmesan cheese

Roasted Vegetable Jalfrezi £14.35 (DF, GF, V, VG)

flavoured with a hint of lime pickle accompanied by a timbale of Basmati rice, crisp poppadoms and a spoon of cucumber yoghurt

Fresh fillet of Breaded North Sea Haddock.. . . £14.75 (DF)

served with chunky chips, salad leaves, fresh lemon and homemade tartar sauce.

Steak & Grill Selection

*All our Beef is sourced from Stuart Grants of Grantown and is all
Traceable to Farm Door*

10 oz. Prime Ribeye Steak £25.45 (GF)

8 oz. Sirloin Steak £24.45 (GF)

*All of the above are Cooked to Your Liking and served with Beer Battered Onion Rings,
Chunky Chips, Grilled Tomato and Mushrooms*

(STEAKS WITHOUT ONION RINGS ARE GLUTEN FREE)

Add a Sauce to accompany your Grill £2.50

*Garlic & Parsley Butter
Creamy Peppercorn
Creamy Horseradish & Chive*

SWEET MENU

A slice of Citrus Lemon Tart£6.55
topped with a scoop of refreshing strawberry sorbet

The Garths Sticky Toffee & Date Pudding £6.75
Served with Caramel Sauce and a scoop of Vanilla Pod Ice Cream

Trio of Ice Cream by Rizza's of Huntly £6.75
Served in a Brandy Snap Basket & garnished with Fresh Berries

Belgian Chocolate and Toasted Hazelnut Cheesecake.. ... £6.75
topped with a scoop of Raspberry Ripple ice cream edged by a rich raspberry sauce

Tipsy Lairds Trifle.. ... £6.50
made with Scottish Gingerbread and fresh raspberries topped with a Drambuie scented custard and
whipped Dairy cream served with shortbread biscuits.

Strawberries & Ice Cream.. ... £6.65
A crisp brandy snap basket filled with fresh Scottish strawberries and a scoop of clotted cream ice cream
finished with a strawberry sauce.

A selection of Scottish Cheeses £7.85
Served With Grapes , Crackers, Oatcakes & Celery
(Gluten Free Oatcakes available)

Try our Selection of Teas
We have available either Fruit or our varied selection of Herbal Teas £2.50
Coffee beans freshly ground to order...£2.50
Decaffeinated Coffee.....£2.50
Liqueur Coffee with Cream.....£5.95 Espresso Coffee..... £1.95
Double Espresso..... £2.50
Cappuccino, Café Latte, Café Americano & Café Mocha... £2.50

EXTENSIVE CHOICE OF MALTS FROM ALL REGIONS OF SCOTLAND
WITH OUR LARGE "SPEYSIDE SELECTION"
