

# Garth Hotel

RESTAURANT & BAR



GRANTOWN - ON - SPEY

## TO START

CHEF'S SOUP OF THE DAY - 6.5 - SERVED WITH HOMEMADE BREAD, SCOTTISH DAIRY BUTTER

CHEF'S CULLEN SKINK - 7.5 - SNIPPED CHIVES, HOMEMADE BREAD, CONDENSED MILK

INDIVIDUAL HAGGIS CHIEFTAIN - 6.5 - ROAST TURNIP PUREE, WHISKY CREAM

SPEYSIDE COLD-SMOKED SALMON - 8.5 - SAFFRON AIOLI, LEMON, ARRAN OATIES, MIXED LEAF SALAD

## SOMETHING BIGGER

CAIRNGORM BEEF AND CARAMELISED ONION PIE - £14

*SMOKED RED ROOSTER POTATOES, BUTTERED BABY VEGETABLES, ROSEMARY CRUSTED PASTRY*

BARRY THE BUTCHERS BEETROOT, HORSERADISH AND BEEF SAUSAGES - £12.5

*GARLIC WHIPPED POTATOES, MIXED VEGETABLES, ROSEMARY JUS*

CREAMED MUSHROOM ORGANIC SPELT PASTA - £11.5

*GARLIC AND ROSEMARY BREAD, EXTRA-VIRGIN OLIVE OIL, PARMESAN*

BALLIEFURTH FARM PRETZEL BURGER - £12

*SMOKED CHEDDAR, HAND-CUT CHIPS, TOMATO SALAD*

CAIRNGORM IPA BATTERED ATLANTIC HADDOCK - £12

*BUTTERED PEAS, CHARRED LEMON, HAND-CUT CHIPS, HOUSE SALAD*

## CHARGRILLED CIABATTA SOURDOUGH SANDWICHES

(SERVED FROM 12PM - 5PM)

ALL SANDWICHES ARE SERVED ON TOASTED SOURDOUGH UNLESS OTHERWISE REQUESTED.

ALL SERVED WITH A HOUSE SALAD AND A BOWL OF ROOT VEGETABLE CRISPS.

SMOKED BACK BACON, GRILLED BRIE & CRANBERRY COMPOTE - £7.50

COLD SMOKED SALMON, SMASHED AVOCADO & CREAM CHEESE - £8.50

ROASTED MEDITERANIAN VEGETABLE AND HUMMUS - £6.50

PAN ROASTED STEAK AND RED ONION - £10.50

PAN ROASTED SMOKED APPLEWOOD TOASTIE - £6.5

## UPGRADE YOUR SELECTION WITH

A MUG OF OUR HAND-CUT HOUSE CHIPS - £2

A MUG OF OUR DAILY SOUP - £2

## TO FINISH

DARK CHOCOLATE BROWNIE - 6.5 - POTTED FRUITS, CLOTTED CREAM, VANILLA ICE-CREAM

STEAMED DATE PUDDING - 5.5 - CARAMEL BUTTERSCOTCH, CINDER CANDY, SALTED CARAMEL ICE-CREAM

RED BERRY PAVLOVA - 7 - VANILLA OVERNIGHT MERINGUES, STRAWBERRY, RASPBERRY, VANILLA CREAM  
CHEF'S SELECTION OF ARRAN DAIRY ICE-CREAM - 6.5 - BROKEN BISCUITS, FRESH FRUIT, CHOCOLATE CURLS  
SCOTTISH FARMHOUSE CHEESE -.8.5/15 - ARRAN OATIES, GRAPES, QUINCE

*We hope you have enjoyed your lunch here with us at the Garth, and hope to welcome you back soon!*