

Garth Hotel
RESTAURANT & BAR



GRANTOWN-ON-SPEY

TO START THE DAY

COOKED FRESH FROM THE KITCHEN

WORLD CHAMPIONSHIP PORRIDGE

PLEASE HELP YOURSELF FROM OUR CONTINENTAL BUFFET

FRESH FRUIT SLATES

ALL BUTTER CROISSANTS

SELECTION OF CEREALS AND GRANOLAS

CONSERVES AND PRESERVES

ANCIENT GRAIN BAKED LOAVES

FRESH MORNING PASTRIES

TRADITIONAL DISHES

COOKED FRESH FROM THE KITCHEN

“THE FULL ESTATE” COOKED BREAKFAST

Grants of Grantown black-pudding or haggis, Balliefurth Farm pork sausage and smoked back bacon, roast plum tomato, field mushroom, potato scone, choice of Scottish free range eggs

THE VEGETABLE LOVERS CHOICE

Macsweens vegetarian haggis, wilted red chard, confit tomatoes, flat mushroom potato scone, grilled muffin, homemade, choice of Scottish free range eggs

CITRUS SMASHED AVOCADO ON TOAST

Lemon dressing, coriander, multi-grain loaf, poached free range eggs

EGGS BENEDICT

Homemade hollandaise, grilled muffin, roast gammon ham, poached free range eggs

THE HIGHLAND CROQUE MADAME

Isle of Mull cheddar, Cairngorm butchers choice ham, fried free range egg

JOHN ROSS JR SMOKED SALMON

Cream cheese scrambled free range eggs, grilled multigrain loaf

POACHED SMOKED HADDOCK FILLET

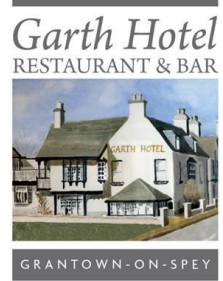
Chopped chives, a brace of poached free range eggs, lemon

CHOICE FREE RANGE SCOTTISH EGGS ON TOAST

Ancient grain loaf, tendril pea-shoots

CARAMEL CINNAMON FRENCH TOAST

Dark amber maple syrup, smoked back bacon



ROAST BANANA LOAF MUFFIN

Walnut and Vanilla Icing

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