



SMALL PLATES

Artisan Stone Baked Sour or Malted Breads Whipped sea salt butter, extra virgin olive oil, aged balsamic	£4.50
Marinated Olive Mix	£3
Pulled Pork Bon Bons Caramelised apple gel	£6
Grilled Garlic Flatbreads Hummus and nut free pesto	£4

SALADS

Superfood Salad Freekeh grain, avocado, roasted butternut, caramelised red onion, pistachio, pumpkin and pomegranate seeds with a natural yoghurt dressing	£7/£14
Seared Asian Beef Salad Prime cut steak, tenderstem broccoli, chilli, Chinese leaves, water chestnuts and lime with a soy dressing	£14
Caesar Salad	£8
Add hot smoked salmon	£8
Add grilled chicken	£8
Add grilled seasonal vegetables suitable for vegans	£4

SANDWICHES

All sandwiches are served with French fries and mesclun salad

Avocado and Prawn Atlantic prawns, chopped avocado and chilli served on toasted sour dough with citrus crème fraîche	£12
The Monte Cristo Layers of prosciutto ham, smoked turkey and emmental cheese, wrapped in sliced bread, dipped in beat egg and bread crumbs, deep fried until crisp golden brown	£12
Philly Steak Caramelised roast beef, onion, peppers, emmental cheese on a white roll	£14
Classic Club Grilled chicken, dry cured bacon and egg mayonnaise on wholemeal or white bread	£15
The Garden Club Grilled seasonal vegetables, avocado, hummus on wholemeal or white bread	£12

SIDES

Mac N Cheese	£4
Roasted New Potato, Garlic And Rosemary	£4
Smoked Applewood Mash	£4
Triple Cooked Hand Cut Chips	£5
Onion Rings	£4
Roast Root Vegetables	£4
Tender Stem Broccoli And Hollandaise	£4
Acanthus House Salad	£5

STARTERS

Jumbo Prawn Cocktail, Sauce Americana Chiffonade gem lettuce, avocado, brown bread	£10	Salt Baked Beetroot And Goat's Cheese Compressed watermelon with pomegranate dressing	£9
John Ross Jr Oak Smoked Salmon Horseradish crème fraîche, lemon and brown bread	£12	Chicken Noodle Soup Chicken, noodles, ginger and finely shredded vegetable broth	£7
Honey Glazed Ham Hock Terrine Piccalilli, apple gel and fine herbs	£9		

MARKET FISH

Today's freshly caught market fish.
We only source the freshest sustainable fish.
Please ask your server about today's choices.

Prices on request.

Served with either:

- Butternut squash purée, carrots and tender stem broccoli
- Wild mushrooms, kale and roasted chestnuts

FROM THE GRILL

Acanthus Burger Hand pressed prime Scottish beef burger, served on a deluxe brioche bun and thin cut chips	£15	Sirloin 220g Cut from the centre loin, well marbled, very tender and served with hand cut chips, tomato, mushrooms & onion rings	£29
Add extra toppings: Mull cheddar cheese, grilled flat cap mushroom, smoked streaky bacon	£1	Chateaubriand (to share) Portobello mushroom, beef tomato, hand cut chips, truffle jus	£60
Grilled dry cured bacon, free-range fried egg	£2	Butter & Sauces Garlic and parsley butter, béarnaise, peppercorn sauce and red wine jus	£1.50
Butchers Cut and Thin Cut Chips 200g cut from the lower belly. Best eaten rare to medium or rare to avoid toughness	£19		
Rib Eye 220g/300g Central eye of marbled fat, very tender and served with hand cut chips, tomato, mushrooms and onion rings	£29/£35		

ACANTHUS CLASSICS

Pumpkin and Sage Tortellini Parmesan cream, wilted spinach and kale	£8/£14	Chicken Schnitzel Breaded chicken escalope, fried egg, capers and parsley butter	£19
Acanthus Benedict Cured ham, free range egg, toasted English muffin, Hollandaise sauce	£14	Beef Bourguignon Blade of Scotch beef, slowly cooked in red wine, bacon lardons, braised onions, button mushrooms and creamed potatoes	£18
Beer Battered Wild Haddock & Hand-cut Chips Crushed garden peas, tartar sauce	£17	Herb Crusted Scotch Lamb Rack Parmentier potatoes and mint salsa verde	£28
Roast Atlantic Halibut Celeriac purée, trompette mushrooms, leeks and truffle	£28		

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British - Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.



COFFEE

Espresso	£3.50
Americano	£4.00
Cappuccino	£4.50
Latte	£4.50
Mocha	£4.50
Hot Chocolate	£4.50

Decaffeinated available on request

TWININGS TEAS

The Full English	£4.50
The Earl	£4.50
Elderflower and Blossom Darjeeling	£4.50
Simply Sencha	£4.50
Superfruity	£4.50
Pure Camomile	£4.50

Decaffeinated available on request

SOFT DRINKS AND JUICES

Speyside Glenlivet still & sparkling water 33cl/75cl	£2.50 / £5.50
Coke 33cl	£3.20
Diet Coke 33cl	£3.00
Fentimans Traditional Ginger Beer 275ml	£3.50
Fentimans Victorian Lemonade 275ml	£3.50
Fentimans Rose Lemonade 275ml	£3.50
Fentimans Curiosity Cola 275ml	£3.50
Belvoir Elderflower & Rose Pressé 250ml	£3.00
Belvoir Lime & Lemongrass Pressé 250ml	£3.00

DRAUGHT BEER

Greene King India Pale Ale (3.6%)	Pint £4.50
Guinness (4.2%)	Pint £4.95
Peroni (5.1%)	Pint £6.00

BOTTLED BEERS

Budweiser 33cl (4.8%)	£4.50
Peroni 33cl (5.1%)	£5.00
Corona 33cl (4.5%)	£4.50
Old Speckled Hen 35cl (5.0%)	£5.50
Becks Blue 27cl (0.1%)	£3.50
Estrella Damm Gluten Free 33cl (5.4%)	£4.50
Asahi Super Dry 33cl (5%)	£5.00

AFTERNOON TEA

Why not treat someone to our delicious afternoon tea?
For reservations or for details on afternoon tea gift vouchers
speak to your server

ACANTHUS SUNDAY LUNCH

From 12:30pm to 4.30pm
Enjoy a traditional Sunday lunch with us

Two courses £27
Three courses £31

This menu is a representative selection of drinks. If you do not see what you are looking for, please ask your server who will be glad to help.

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