



ROYAL MARINE HOTEL
RESTAURANT & SPA
Brora • Scotland

TO START

The Royal Marines Very Own Cullen Skink a creamy traditional broth of leeks, potatoes and Golspie smoked haddock	£6.50
Baked Camembert (V) gently baked and served with a tomato chutney, garlic bread and a roquette salad	£6.95
Home-made Fresh Soup of the Day served with a crusty roll	£4.50
Prawn Cocktail succulent cold water prawns laced with a tangy tomato Marie Rose and served with crisp salad	£6.95
Chicken Liver Pate enhanced with double cream and brandy served with oatcakes and our own Piccalilli	£6.50
Achiltibuie Sweet Cured Smoked Salmon served with baby capers, lemon and dressed herbs and herb oil	£7.95
Classic Caesar Salad crisp baby gems, anchovies, croutons and parmesan bound in a Caesar dressing	£5.95
Cheesy Nachos chilli flavoured tortillas glazed with tomato salsa, cheese and sour cream	£4.50

TO FOLLOW

Pan Roasted Chump of Sutherland Lamb infused with garlic, lemon and rosemary with a buttered kale, baby onion and forest mushroom ragout and a port wine sauce	£18.95
Chicken Parmajana seared breast of chicken topped with tomato salsa, ham and cheese served with crunchy ratatouille and crispy fries	£15.95
Pork Holstein escalope's of Moray pork lightly fried in a crisp panko breadcrumb and served with fried egg, anchovy, baby caper beurre noisette, sautéed potatoes and green beans	£16.95
Prawn Fritters succulent Prawns lightly fried in a crisp batter served with baby gems, tomatoes, red onion and roquette oil and tartare sauce	£12.95
Loch Salmon infused with ginger, lemon grass and sesame seed oil and served with buttered linguine	£14.95
Char-Grilled Asparagus (V) with shaved Parmesan, fried egg, onions and tomato salsa	£10.95

SCOTTISH FISH SELECTION

Fillet of West Coast Haddock lightly fried in a crisp batter with chunky chips home-made Tartare sauce, lemon and buttered mushy peas	£13.95
Loch Salmon and Golspie Smoked Haddock Fishcake crispy fried in panko breadcrumbs served with sweet chilli sauce, lemon and house salad	£12.95

ROYAL MARINE FAVOURITES

Collop of Beef Clynelish char-grilled medallion of Aberdeen Angus beef fillet, with crisp confit potato, quenelle of Grants haggis, Green Beans and a creamy whisky sauce	£24.95
Marine Double 2 x 4oz char grilled Beef Burgers topped with bacon, Monterey Jack cheese, tomato, mayonnaise and served with julienne fries	£11.95
Chicken Burger Southern Fried chicken Goujons topped with Salsa, Red Onion and Cheese	£10.95
Classic Caesar Salad crisp baby gems, anchovies, croutons and parmesan bound in a Caesar dressing and char grilled Chicken Breast	£9.95
Beef Tagliata char grilled sirloin of Scottish Beef topped with a cherry tomato, Parmesan and Roquette salad, Aioli and chunky chips	£19.95

GRILLS

all Beef is Scottish sourced, cooked on the char-grill to your liking served with grilled tomato, mushrooms, onion rings, garlic butter and either chunky chips or house salad

Rump 8oz	£17.95
Rib Eye 8oz	£19.95
Sirloin 8oz	£19.95

SIDES

Market Vegetables	£3.00	Boiled Potatoes	£3.00
Chunky Chips	£3.00	Fries	£3.00
Onion Rings	£3.00	Garlic Bread	£3.00
Coleslaw	£1.50	Creamy Whisky Sauce	£3.00
Brandy and Cracked Black Peppercorn Sauce	£3.00		

Please note our dishes may contain allergens. Please ask your server for more details. (V) Vegetarian

Dinner, Bed and Breakfast guests have an allowance of £25.00 per person, this is non transferable