



FINGAL HOTEL

Chef's Daily Soup 12

FINGAL'S NAVETTE SELECTION 13

Honey glazed ham, Arran mustard & Fat Cow cheese navette

John Ross smoked salmon, dill & wasabi crème fraîche navette

Roast beef, pickled Chinese leaf & red onion navette

SAVOURY PLATE 15

Crispy potato basket, John Ross hot-smoked salmon
& spinach, hollandaise sauce

Tapioca & Gruyère croquette, tomato chutney & bacon jam

Shepherd's pie

SWEET PLATE 15

Valrhona chocolate & raspberry gâteau

Strawberry & white chocolate Chantilly shortbread

Apricot frangipane tart, rosemary cream

SCONES 10

Buttermilk scones, strawberry preserve, clotted cream

STRAWBERRIES 7

Perthshire strawberries, vanilla cream

Please let us know if you have any specific dietary or allergen requirements, we shall be delighted to assist you. Please note our dishes are not produced in an allergen-free environment.

A discretionary service charge of 12.5% will be added to your bill.



FINGAL HOTEL

| CHAMPAGNE | 125ml | 70cl |
|--|-------|------|
| Britannia Sparkling Rosé, Domaine Schwach, Crémant, Brut, NV, <i>France</i> | 11 | 55 |
| Laurent-Perrier La Cuvée <i>France</i> | 17 | 85 |
| Laurent-Perrier Cuvée Rosé <i>France</i> | 19 | 95 |
| Laurent-Perrier Blanc de Blancs Brut Nature <i>France</i> | | 145 |
| Laurent-Perrier Grand Siècle <i>France</i> | | 350 |
| CHAMPAGNE COCKTAILS | | |
| Fingal Spritz <i>Our twist on the classic spritz features Laurent-Perrier Cuvée Rosé, Aperol and Italicus, an Italian liqueur infused with bergamot.</i> | | 20 |
| Leith Lemon Spritz <i>Limoncello, St-Germain, mint, topped with Prosecco</i> | | 19 |
| Captain's Negroni <i>Isle of Barra gin, Antica formula rosso vermouth, Campari, Italicus. Plus a drop of sea kelp aromatic water.</i> | | 16.5 |
| MOCKTAILS | | |
| Crossip Blazing Pineapple Mojito <i>Crossip pineapple, lime juice, fresh mint, soda</i> | | 15 |
| Dry Dock Dram <i>Crossip hibiscus, Talonmore, sugar gomme</i> | | 15 |