

SPARKLING

PROSECCO RIFLESSI , DOC, Brut NV , Italy	125ml,	12.50
HENRIOT BRUT CHAMPAGNE , Brut NV, Remis, France	125ml	19.95
HENRIOT ROSE CHAMPAGNE , Brut NV, Remis, France	125ml	22.00

HOUSE SELECTION OF COCKTAILS

FONAB FIZZ-AROMATIC	22.50
Robertsons of Pitlochry Gin infused with cinnamon, Manuka Organic Honey, Lime Juice, topped with Fonab Collection Champagne	
CLASSIC NEGRONI	13.95
Bombay Sapphire Gin, Campari, Martini Rosso, Bitter Garnished with an Orange Twist and Star Anise	
RUM SWIZZLE	14.95
Sailor Jerry Spiced Rum, Brugal 1888, Grapefruit Juice, Grenadine, topped with Fever Tree Ginger Ale and Mint Leaves	
COSMOPOLITAN WITH A TWIST	15.95
Belvedere Vodka, Cointreau, Lime Juice, Cranberry Juice, Crème de Cassis	
FRENCH MARTINI	14.50
A classic, Belvedere Vodka, Black Raspberry liquor, Pineapple Juice	
BAILEY SILK	14.95
Pitlochry Edradour Cream Liqueur Baileys, Belvedere Vodka, Amaretto	
SALTED CARAMEL ESPRESSO MARTINI	13.95
A twist on this classic, Grey Goose Vodka, Kahlúa coffee liquor, espresso, sweetened with salted caramel syrup	

PERFECT GIN SELECTION

ELEVATED	14.95
Perthshire Persie Citrus Gin, Martini Rosso, Aperol, Gomme Syrup, Fever Tree Mediterranean Tonic Water	
FONABULAS	14.50
Red Door Gin, Teichenne Raspberry liqueur, Lime, Fever Tree Soda Water, Orange and Raspberry	
RHUBARB AND GINGER	13.50
Edinburgh Rhubarb and Ginger Gin, Pataka Ginger Liqueur, Fever Tree Ginger Ale	
PINK GIN	13.50
Beefeater pink Gin, Strawberry, Mint, Fever Tree Elderflower Tonic Water	
PINK GRAPEFRUIT	15.00
Malfy Rosa Sicilian Pink Grapefruit Gin, Cloves, Fresh Grapefruit juice, Fever Tree Mediterranean Tonic Water	
SEASON OF JAPAN	13.50
Roku Handcrafted Japanese's Gin, Fresh Coriander Seeds, Cardamom, Lemon Peel, Pataka Ginger Liqueur, Fever Tree Tonic Water	
ELDERFLOWER AND GRAPEFRUIT	13.50
The Botanist Islay Dry Gin, Grapefruit Juice, Elderflower Cordial, Spring of Thyme, Grapefruit, Fever Tree Elderflower Tonic Water	
SWEET AND SOUR	13.50
Tanqueray No Ten Gin, Lemon Juice, homemade Sweet and Sour Mix, Orange, Fever Tree Soda Water	

A discretionary service charge of 10% will be added to your bill.



THE BRASSERIE

AT FONAB

Available between 12 noon to 2.30pm - 5.30pm to 10.00pm

OYSTERS

LOCH CRERAN OYSTERS

mignonette dressing,
shallot and lemon
half dozen 16.50 | dozen 33.00

BOWMORE WITH LOCH CRERAN OYSTERS

Bowmore 12YO, mignonette dressing,
shallots and lemon
half dozen 28.50 | dozen 45.00

STARTERS FROM THE SEA

FRUIT DE MER (2 people)

scallop ceviche, langoustine,
Loch Creran oysters,
crab, mussels and cockles
(Please allow 20 minutes preparation)
55.00

FONAB SMOKED SALMON

classic garnish 14.95
or
creme fraiche, blinis and
10g herring caviar 39.50

CRAB LINGUINI

Bottarga and parmesan
16.50

ORKNEY SCALLOP EN-CROUTE

champagne caviar sauce
16.50

STARTERS FROM THE LAND

MUSHROOM VELOUTE (v)

10.50

DUCK FOIE GRAS TERRINE

toasted brioche 16.50

HEIRLOOM TOMATO TART (v)

burrata, olives chicory salad,
pickled red onion 12.95

PICKLED BEETROOT (v)

carrot and cumin,
onion and feta 13.50

BEETROOT RISSOTO (v)

brie, candied walnuts, broccoli
starter 12.95 | main course 22.00

BEEF CARPACCIO

herb oil shallots, capers,
parmesan crisp 15.00

(v = vegetarian, ve = vegan, gf = gluten free, df = dairy free)

Please speak to a member of staff before ordering, should you have any allergies or intolerances.
Menus might be subject to change due to seasonality and produce availability.

Guests booked on a dinner inclusive package have an allowance of £40.00 per person for food.
Any extras including all wine and drinks will be charged as consumed.

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MAIN COURSE FROM THE SEA

**CURRIED
MONKFISH TAIL**
Shetland mussels, carrot,
curry and coconut sauce
24.50

FILLET OF HAKE
garlic pomme purée,
brown lentils,
rosemary jus
24.50

LOBSTER THERMIDOR
scallop roe and cucumber risotto,
tomato chutney
half lobster 28.50 | whole 55.00

**SEA BREAM AND
ORKNEY SCALLOP**
spaghetti of carrot,
saffron potatoes,
lobster sauce
27.00

MAIN COURSE FROM THE LAND

LOIN OF LAMB
pomme boulangère,
kohlrabi, braised baby gem,
tomato chutney, onion jus
25.00

**ORGANIC
CHICKEN BREAST
AND WING**
caramelised onion
and walnut risotto,
Comte cheese,
foie grass sauce
24.50

**HIGHLAND
RED DEER**
braised cabbage,
pomme dauphine,
pickled beetroot,
cocoa beans,
cocoa bean infused jus
26.50

**RABBIT A LA
MORTARED**
savoy cabbage,
green mustard
potatoes, carrots
23.50

HERB GNOCCHI (v)
kohlrabi, artichoke,
black truffle emulsion
22.00

**BEEF
WELLINGTON**
500g (2 people)
pomme cocotte,
confit shallot, green beans,
bordelaise sauce
(please allow for
30 minutes preparation)
70.00

CHATEAUBRIAND
500g (2 people)
hand cut chips,
onion rings
choice of sauce:
peppercorn,
red wine and Béarnaise
70.00

**DONALD RUSSELL
RIBEYE STEAK 300g**
confit mushroom,
tomato, duck fat chips,
peppercorn sauce
34.50

**ONION TART
TARTIN (v)**
Soubise spinach,
onion and madeira sauce
22.00

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TO FINISH

CACAO

Valrhona single origin dark chocolate mousse,
chocolate brownie, pecan praline 9.95

Kika, Noble Late Harvest Chenin Blanc, South Africa

Intense, complex aromas of dried apricot,
peach, ginger spice and cinnamon
14.50 / 100ml – 55.00 half bottle

MADAGASCAN VANILLA PANNA-COTTA

poached rhubarb, rhubarb and vanilla jelly,
rhubarb and ginger sorbet 9.50

Royal Tokaji 5 Puttonyos, Hungary

Orange peel, figs and cinnamon,
good balance to citrus desserts
15.50 / 100ml – 70.00 bottle

RASPBERRY AND ROSE CHEESECAKE

raspberry macaron, lychee and raspberry sorbet 9.50

Rivesaltes Ambre Domain Fontanel, France, 2007

Amber colour. Reveals exquisite fruit flavours of
citrus peel, candied orange and honey
9.50 / 100ml – 59.00 bottle

SALTED CARAMEL AND PEAR DELICE

caramelia milk chocolate ice cream 9.50

Chateau d'Yquem, 1er Cru Sauternes, 1990, France

Often described as the greatest sweet wine in the world,
enticing nose of toasted nuts, vanilla cream and
soft orange marmalade
59.00 / 100ml – 495.00 70cl bottle

PASSION FRUIT AND MANGO SOUFFLE

coconut sorbet 9.95

Chateau Septy, Monbazillac, France

A wealth of intense sweet fruit, rich and impressive
6.00 / 100ml – 42.00 70cl bottle

STICKY TOFFEE PUDDING

clotted cream ice cream 9.50

Sticky Micky

Eradus, Marlborough, NZ
10.00 / 100ml – 42.00 bottle

SELECTION OF BRITISH CHEESE

crackers, grapes, quince, chutney 13.50

Sandemans Port

Tawny Port 10yr old, 100ml – 12.50
Tawny Port 20yr old, 100ml – 17.00
White Port, 100ml – 8.50
(served chilled)
Vau Vintage 1999, 100ml – 16.00

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