

bread £

bowl of home made bread with olive oil & balsamic vinegar (2 people) 2.50

starter bowls £

spinach & pea soup with pancetta crisp 4.95
confit of craigie farm chicken terrine, apple grain mustard vinaigrette 6.25
haggis, neeps & tatties, grain mustard & whisky sauce 5.25
bresaula, char-grilled vegetable salad & red pesto (n) 6.95
brie & sweet pimento bread, aged balsamic & rocket (v) 5.95
watercress, rocket, candied walnuts, roquefort cheese salad with cider dressing (v) (n) 5.95
classic caesar salad 5.95
caesar salad with chicken 8.25
citrus cured red mullet, red chard & cress salad 5.95

meaty comfort bowls £

rich braised beef & vegetable cobbler, suet crust, new heritage potatoes 13.95
marinated rump of lamb, haricot beans, buttered spring greens, tomato & rosemary jus 12.95
chicken, mushroom, carrot & pea risotto 11.95

grills £

prime aberdeen angus steak burger with tomato & red pepper relish, chunky fries 10.95
aberdeen angus rump steak (200g), paris brown mushrooms, slow roast plum tomato & watercress 15.95
21 day aberdeen angus sirloin (200gr), paris brown mushrooms, slow roast plum tomato & watercress 18.25
choice of béarnaise sauce, green peppercorn sauce or garlic butter 1.25

vegetarian bowls £

spaghetti, zucchini friti, ricotta, basil & extra virgin oil (v) 9.95
slow roasted vine tomato & tarragon risotto, asparagus & parmesan reggiano (v) 11.95

fish bowls £

corn battered hake, thick cut chips & marrow fat peas 11.95
salmon & prawn in a chilli, coriander & lime leaf broth 11.95

sides £2.95

mashed potato
buttered new potatoes
thick cut chips with maldon sea salt
steamed broccoli
mixed leaf salad
rocket & parmesan salad with aged balsamic dressing

sweet bowls £

banana bread pudding with rum, vanilla ice cream 4.95
eton mess 4.95
lightly poached fruits in an apple loves mint suki tea® syrup 4.95
warm dark chocolate tart, pistachio cream (n) 5.50
selection of 'movenpick' ice-creams - vanilla dream, swiss chocolate, rhubarb - ask for today's special 5.50

cheeses £

loch arthur, clava & blue monday cheeses with handmade oatcakes, raisin & walnut bread, tomato chutney (n) 6.50

clava, organic

a creamy, smooth organic brie from the connage highland dairy in ardesier on the shore of the moray firth. the dairy is situated on a family farm, milton of connage at ardesier.

blue monday

a uniquely shaped square blue cheese produced with pasteurised cow's milk. it is not as rich as a traditional english blue cheese, as it is european in style, so it does not compete directly with stilton.

loch arthur

anster is a friesland holstein cow's milk cheese with a fresh, dry taste & a crumbly texture

sample menu | fixed price bowls 2 course £14.50 | 3 course £17.50

haggis, neeps & tatties, grain mustard & whisky sauce
chef's daily soup & home made bread loaf (v)
butter poached scottish salmon, caper berry jam & pickled cucumber

chicken, mushroom, carrot & pea risotto
grilled grey mullet, warm new potatoes, red pepper salad & salsa verde
spaghetti, zucchini friti, ricotta, basil & extra virgin oil (v)

lightly poached fruits in an apple loves mint suki tea® syrup
warm dark chocolate tart, pistachio cream (n)

isle of mull cheddar, clava & blue monday with handmade oatcakes, raisin & walnut bread, tomato chutney (n)

dinner 6.00pm – 10.00pm daily

restaurant hotline t 0845 365 0002 or book online at www.apexhotels.co.uk/eat

full kids@apex menu available

(v) vegetarian option

(n) contains nuts/nut oil