

STARTERS

Scottish asparagus £14
Herb hollandaise & crispy poached egg

Seared tuna £17
Black pepper, hazelnut & radish

Whisky cured smoked salmon £14
Celeriac & buttermilk

Spicy raw beef £14
Cured egg yolk & game chips

Garden vegetable soup £10

Orkney scallop £16
Cauliflower & curry leaf

MAINS

Braised leg of lamb £28
Champ mash & smoked tomato

Pan fried hake £26
Smoked haddock & potato

Roast Chicken £24
Leek, potato & mushroom

Newtonmore venison £28
Artichoke, pear & pickled mustard

Fillet of lemon sole £30
Surf clams & brown shrimps

Gnocchi £20
Fine beans, tomato, olives & capers

PRIME PERTSHIRE BEEF

Dry-aged, simply grilled, served with sauce of choice and fries.

Rump 220g £30 | Fillet 220g £48

TO SHARE | Chateaubriand 500g £80

SAUCES

Green peppercorn
Red wine

Café de paris butter
Béarnaise

SIDES & VEGETABLES

Gem heart & parmesan salad £7

Medium cut chips £6

House salad £7
Vinaigrette

Braised cabbage £7
Café de paris butter

Butter hash browns £8
Roast garlic mayonnaise

BBQ carrots £7
Green sauce

If you have any concerns regarding food allergens, please ask a member of our team and you will be provided with detailed information on each dish. Please note: A discretionary service charge of 10% has been added to your bill.



BREAKFAST

SCOTTISH BREAKFAST

Haggis, Charles MacLeod Stornoway black pudding, highland breakfast sausage, Ayrshire smoked bacon, potato scone, grilled tomato, field mushrooms, free-range scrambled or fried egg

VEGETARIAN BREAKFAST (V)

Baby spinach, sausage, haggis, field mushrooms, beans, grilled tomato, potato scone

HALLOUMI (V)

Grilled halloumi, spinach, sage, onion and herb sausage, grilled tomato, field mushroom, potato scone, poached, scrambled or fried egg

MAR HALL SIGNATURE WAFFLES

SWEET

Heather honey, Katy Rogers crème fraîche, fresh berries

SAVOURY

Balvenie smoked Scottish salmon and scrambled egg

AVOCADO TOAST (V)

Cherry tomato, Dukkah, Poached Egg

EGGS BENEDICT

Toasted muffin, Ayrshire ham, hollandaise
Or your choice of: Florentine, Royale, Classic, Black Pudding

SHAKSHUKA SKILLET (V)

Baked Eggs, Spiced Tomato & Pepper Sauce, yogurt, flatbread

VEGAN MENU

STARTERS

Garden vegetable soup £8
Lettuce & lovage

King oyster mushrooms £8
Smoked tomato & kohlrabi

Spicy avocado cocktail £10
Vine tomato & shallots

MAINS

Barbecue mushrooms £19
Green peppercorn sauce & fries

Spiced chickpea and filo pie £20
Mixed leaf salad

Vegetable tempura £18
Sesame seeds & hot sauce

DESSERTS

Creamed coconut rice £9
Mango compote & toasted coconut

Dark chocolate mousse £10
Orange compote & cacao sponge

Lemon cake £10
Crystallised pistachio & raspberry sorbet

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CHILDREN'S MENU

STARTERS

Today's soup

Popcorn chicken & garlic mayonnaise

Chopped salad, cheese, ham & lettuce

MAINS

Goujons of fish, tartare sauce & chips

Cheeseburger, chips & ketchup

Pasta with butter, cheese or tomato sauce

DESSERTS

Chocolate brownie, vanilla ice cream

Ice cream selection

Fresh fruit salad & sorbet

One-course - £8

Two-course - £12

Three-course - £15

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