

WELCOME

Welcome to our award-winning VISTA restaurant.

Striking views and sublime food are the key features of our dramatically located restaurant.

With distinctly Scottish provenance, our menus reflect the best, locally sourced ingredients to be found. The remarkable panoramic views over the 18th hole and the surrounding countryside give VISTA a uniquely captivating atmosphere.

DESSERTS

STICKY DATE & GINGER PUDDING 8
vanilla ice cream & toffee sauce

VANILLA CRÈME BRULEE 8
peanut butter cookie

BUTTERSCOTCH TART 8
snickers ice cream

SELECTION OF PORELLI ICE CREAMS 8
strawberry, chocolate & vanilla

SELECTION OF SCOTTISH CHEESES, CHUTNEY & OAT CAKES 14

À La Carte

STARTERS

SOUP OF THE DAY (V) £7
bread & house whipped butter

BRAISED PIGS CHEEK £9
apple jus glaze, carrot puree, roasted prawn

SALT BAKED BEETROOT (V) £8
toasted goats' cheese, candied nuts, apples

SMOKED SALMON RILLETTES £9
toasted bread, capers

BEEF CARPACCIO £10
pickled wild mushroom, parmesan crisp, truffle oil

PAN SEARED SCALLOPS £12
spinach & green olive puree, panko crusted pork belly, Parma ham crisps

MAINS

PAN ROASTED COD £22
low cooked chorizo & chickpea stew, steamed mussels, sauteed prawns, red pepper rouille

8 OZ 50-DAY AGED ABERDEEN SIRLOIN £28
hand cut chips, grilled plum tomato, flat cap mushroom

HARISSA SPICED LAMB RUMP £18
warm Israeli couscous salad, honey, yogurt, fresh mint dressing, pomegranate seeds

FISH & CHIPS £15
lemon wedge, tartare sauce

CHARRED HISPI CABBAGE £15
Scorched baby leeks, cider vinegar gel, roasted pistachio and smoked Arran cheddar fondue

PAN ROASTED PORK FILLET £23
pistachio crumb, carrot puree, baby carrots, mustard pomme puree

All of our meats are cooked pink for maximum flavour and texture, please request if otherwise preferred. Please make your servers aware of any dietary requirements.

(V) Vegetarian (VE) Vegan (GF) Gluten Free

A number of our dishes can be adapted to cater for your food allergies and dietary requirements. Please speak to your server who will be able to advise. Full allergy information for each dish is available upon request.

Allergy Disclaimer: We can't thank you enough for visiting and we welcome everyone into our hotel. Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or gluten. We follow good hygiene practices at all times; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients.