

ALL DAY DINING

menu

The
Stirling Highland
HOTEL

STIRLINGSHIRE

SHARERS & NIBBLES

MIXED BREADS	7.95
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	
MOROCCAN CORN RIBS (vg)(ngci ²)	8.95
Moroccan spices, fresh lime, red chilli	
MIXED OLIVES (vg)(ngci ²)	5.5
Bella di Cerignola mixed olives	
MESQUITE SMOKED CHICKEN WINGS (ngci ²)	9.5
Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli	
ARANCINI PEPERONATA (v)	5.95
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli	
CHARCUTERIE AND CHEESE BOARD	18.95
Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney	
VEGETARIAN ANTIPASTI BOARD (v)	17.95
Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes	

SANDWICHES & WRAPS

CHICKEN CLUB (gfa)	12.95
Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise	
BACON AND BRIE (gfa)	10.95
Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade	
EGG SALAD (v)	7.95
Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion and rocket	
CAPRESE SALAD (v)(gfa)	10.5
Fresh mozzarella, ripe tomatoes and basil layered on toasted sourdough with extra virgin olive oil and a touch of balsamic glaze	
GRILLED BLACKENED FISH WRAP	9.95
Spiced blackened fish, grilled to perfection and wrapped with crisp lettuce, fresh tomato, slaw and mayo	
CHICKEN AND BLUE CHEESE WRAP	9.95
Chargrilled chicken breast with gem lettuce, tomato, red onion and a rich blue cheese mayo and crisp onions served in a warm tortilla	
FALAFEL AND HOUMOUS SALAD WRAP (vg)	9.95
Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla	

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options

DIAVOLA	17.95
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	
MARGHERITA (v)	15.95
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	
VEGAN RUSTICA	15.95
Tomato, grilled vegetables, vegan mozzarella, fresh basil	
POLLO AL FUNGHI	17.95
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	

STARTERS

HAGGIS NEEPS AND TATTIES	8.95	CHICKEN AND HAM HOCK TERRINE	9.5
Savoury haggis served with creamy mashed tatties and earthy mashed neeps		Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough	
FLORENTINE FISHCAKE (ngci ²)	9.5	TWICE BAKED CHEESE SOUFFLÉ (v)	10.95
Smoked haddock and cream cheese fishcake, snap peas, tenderstem broccoli and garden peas		Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil	
ARTICHOKE FLOWER (vg)(ngci ²)	8.95	VEGETABLE AND RED LENTIL SOUP (vg)	7.5
Crisp breaded fried artichoke flower, houmous, frisée lettuce and herb oil		A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread	
THAI SPICED CHICKEN AND COCONUT SOUP	7.95	SMOKED SALMON (gfa)	10.95
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger and kaffir lime leaves		Finely sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast	

SALADS

CAPRESE SALAD (v)(ngci ²)	14.95	SUPERFOOD SALAD (vg)(ngci ²)	13.95
Fresh vine tomatoes, creamy mozzarella and basil leaves, finished with extra virgin olive oil and a drizzle of balsamic glaze		A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce and toasted seeds, tossed with a zesty lemon and herb dressing	
CAESAR SALAD	14.95	ADD HALLOUMI (v)(ngci ²) 4.95 ADD ROAST CHICKEN (ngci ²) 5.95 ADD FALAFEL (vg) 4.95	
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta and anchovies			

MAINS

TUSCAN SEA BASS (ngci ²)	19.95	CONFIT DUCK	24.95
Pan-seared sea bass fillet served with a Tuscan tomato, olive and caper ragù, finished with fresh basil and lemon		Crispy duck leg, Marco Pierre White potato Gratin, sugar snap peas, tenderstem broccoli, red wine jus	
FISH AND CHIPS (ngci ²)	18.95	PEA AND SHALLOT RAVIOLI (vg)	15.95
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge		Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan	
HALLOUMI AND CHIPS (ngci ²)	17.95	LASAGNE AL FORNO	17.95
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce		Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes and fresh basil	
CHICKEN TIKKA MAKHANI	19.95	GARLIC AND HERB HALF ROAST CHICKEN (ngci ²)	18.95
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice		1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad	

FROM THE GRILL

SIGNATURE CHEESEBURGER	18.95	GARDEN BURGER (vg)(gfa)	17.95
Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries		Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries	
8oz DRY AGED RIBEYE STEAK (ngci ²)	29.95	STEAK FRITES (ngci ²)	24.95
8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and parmesan salad, peppercorn sauce		8oz steak, french fries, rocket & Parmesan salad, peppercorn sauce	

SIDES

STEAK GARNISH (vg)	4.5
Portobello mushroom, grilled tomato & onion rings	
CURRY GARNISH (vg)	4.5
Poppadum, tear drop naan bread, mango chutney	
ONION RINGS (vg)	4.25
FINE BEANS (vg)	4.25
FRENCH FRIES (vg)(ngci ²)	4.95
SAUTÉED SPINACH (vg)(ngci ²)	4.25
CHILLI AND GARLIC TENDERSTEM BROCCOLI (vg)(ngci ²)	4.5
TRIPLE-COOKED CHIPS (vg)(ngci ²)	4.95
ROCKET AND PARMESAN SALAD (v)(ngci ²)	4.5
PEPPERCORN SAUCE (v)(ngci ²)	4.5
RED WINE JUS (vg)(ngci ²)	4.5
SLOW-ROASTED GARLIC AIOLI (v)	4.25

DESSERTS

CHOCOLATE AND CARAMEL CHEESECAKE (vg)(gfa)	8.95
A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	
CHURROS AND DIPS (v)	7.95
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel	
BANANA BRÛLÉE STICKY TOFFEE PUDDING (v)	8.95
Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce and vanilla ice cream	
CRANACHAN	7.95
A delightful, creamy parfait of whipped cream honey, fresh raspberries, and nutty toasted oatmeal	
INDIVIDUAL MASCARPONE TIRAMISU (v)	9.5
Espresso-soaked sponge (savoiardi) biscuits and a rich mascarpone cream, finished with a generous dusting of cocoa powder	
CHEESEBOARD (v)	12.95
Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney	
SORBET SELECTION (vg)(ngci ²)	7.5
Choose any three scoops from our refreshing sorbets: Strawberry and Champagne, Raspberry, or Lemon	
ICE CREAM SELECTION (v)	7.5
Choose any three scoops from our refreshing ice creams: Chocoholic Heaven, Salted Caramel, Succulent Strawberry, Honeycomb	

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.