

2025

Please accept our **very warmest** "Highland Welcome" to the Ord Arms Hotel dining experience, as we now enter our first **full** year of ownership.

We purchased the hotel in June 2024, and have embarked on a major refurbishment to bring the hotel up to an improved standard that we can be proud of. There is much to be done in the coming months so we hope you can work with us to ensure the Ord Arms provided what the community wants.

It is our desire to bring back good old fashioned **service**, and we are keen to add the "little bit extra" that will hopefully ensure your visit is as warm and friendly as you could wish for.

In August '24, we launched our **brand new** Lounge/Bar called "G&Teas" , where you can relax in a warm Highland ambiance, and choose from a vast range of Teas & Coffees, afternoon teas, sandwiches, light snacks and our outside decking area. In the evening this changes into our Cocktail & Wine Bar, serving an exciting range of hand mixed cocktails and a specially chosen wine list designed by us, in addition we will offer an **exclusive** choice of Gin & Whisky "Flights" where you can sample 3 or 4 unique flavours of your chosen tippie with associated tasting notes.

Our Restaurant refurbishment is now complete, and our new menu , as well as some "classics" ,now offer an exciting choice for you to select from.

Our amazing front of house team are here to make your visit a memorable one, and please do not hesitate to ask should they be able to assist you in any way.

Thankyou for choosing to visit us, we sincerely hope you enjoy your visit, and with happy memories of your time at the Ord Arms.

*Stuart & Deborah Wilson*



# *Starter* menu

## *Haggis Pakora - £7*

Tempura battered haggis, Arran mustard & whisky mayo (VGO)

## *Crispy Chicken Bao Buns - £7*

Crispy shredded chicken tossed in sweet chilli sauce, sesame seeds & spring onion (VGO)

## *Grilled Goats Cheese - £6.95*

Goats cheese round grilled with aromatic herb crumb, served with spiced fig chutney & a rocket salad (VG)

## *Traditional Scottish Cullen Skink - £8*

Traditional Scottish chowder with smoked haddock & potatoes

## *Soup of the Day - £5.95*

House made soup of the day with fresh bread (V) (VG) (GF)

# Main menu

## *Flat Iron Steak - £17*

8oz Flat iron steak served with roasted garlic crushed potatoes, Salsa Verde, buttered broccoli & roasted beetroot (GF)

## *Hunters Chicken Schnitzel - £14.50*

Breaded chicken breast, topped with a smoked tomato & BBQ sauce, crispy bacon, melted mature cheddar, served with homemade chips

## *Ord Arms Signature Burger - £15*

Prime steak burger, loaded with maple glazed pulled pork, crispy fried onions, streaky bacon, monetary jack cheese & cheese sauce

## *Chicken Balmoral - £14.75*

Haggis stuffed chicken wrapped in streaky bacon, served with sauteed new potatoes, seasonal roasted vegetables, peppercorn sauce

## *Butternut Squash Risotto - £12.95*

A comforting creamy dish, perfect for everyone (V) (VG) (GF)

## *Rigatoni Primavera - £12.95*

(V) (VG) (GF)



# *Classic & Lunchtime* menu

## *Sausage & Mash - £12*

Murdoch Brother sausages, slow cooked in a rich gravy, served with chive mash, roasted vegetables and crispy fried onions

## *Steak & Ale Pie - £14.95*

Slow cooked Scottish beef in a rich gravy with local ale, seasonal vegetables with a choice of chips, mash or new potatoes

## *Fish & Chips - £14.95*

Beer battered Scottish haddock, home-made chips, tartar sauce & peas (GFO)

## *Mac & Cheese - £14.50*

Macaroni pasta in a Red Leicester & mozzarella bechamel sauce, topped with herb crumb, served with chips & garlic bread.

**Add bacon, black pudding, haggis for £1.50 supplement** (GFO)

## *Classic Cheeseburger - £12.95*

Beef burger topped with cheese, brioche bun, burger sauce, tomato and lettuce, served with chips & coleslaw (VGO)

## *Soup & Sandwich - £8.95*

Please ask your server for today's options

# Desserts menu

## *Apple Crumble - £6.95*

With a ginger biscuit crumb,  
vanilla ice cream

## *Sticky Ginger Pudding - £7*

Steamed sponge pudding served with a rich  
rum sauce, vanilla ice cream

## *Chocolate Delice - £7*

Rich chocolate delice with homemade  
honeycomb, vanilla ice cream

## *Eton Mess Sundae - £6.50*

Strawberries, whipped Chantilly cream,  
meringue pieces, strawberry ice cream and  
strawberry sauce

## *Selection of Ice Creams*

1scoop £1.50 - 2 scoops £2.50 - 3 scoops £3.50

Please ask your server for today's flavours



**GF- Gluten Free, GFO - Gluten Free Option available, V-  
Vegetarian, VG - Vegan, VGO - Vegan Option available**

We don't believe in adding service charges or gratuities as  
standard, but we'd welcome anything you'd like to add to  
the bill at the end if you were pleased with our service

# Wine list

## White wines

### *Kumala Reserve Chenin Blanc ABV 13% South Africa*

Refreshing & aromatic wine with ripe melon, green apple and pear flavours. This delicious chenin blanc is great on its own or perfect with chicken salad, spicy dishes and seafood.

*Contains Sulphites*

*Bottle - £22*

### *Diablo Golden Chardonnay ABV 13.5% Chile*

This is a pact with the extraordinary. Allow yourself to be tempted and you will not regret it. This Chardonnay delights with its charming freshness and distinctive character. It seduces with delicate silky notes accompanied by a hint of passion fruit and papaya. *Contains Sulphites*

*Bottle - £24*

### *Wakefield Pinot Grigio ABV 13% (Vegan Certified) Australia*

Something special happened the day we dug our first vineyard dam. Tiny fossilised seahorses were unearthed, a discovery that showed the promise of the land and its fertile soils. Today, these seahorses are proudly featured on our labels as a symbol of quality. This is a deliciously crisp wine brimming with subtle spices and fresh pear flavours.

*Contains Sulphites*

*Bottle - £22*

### *Boschendal Sauvignon Blanc ABV 13.5% (WWF Conservation Champion) South Africa*

The nose presents an abundance of tropical fruit flavours with hints of lime as well as a mélange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish. Good balance between acidity and structure, with a persistent lingering length. *Contains Sulphites*

**Vegan & Vegetarian**

*Bottle - £23*

# Wine list

## *Patient Cottag Chenin Blanc ABV 12% France*

A powerful nose of tangerine, apricot and vanilla. A lively, fruity and harmonious mouth led by a refreshing acidity. Food pairing: Ceviche, sushi, Ceasar or Greek salads, Asian shrimp sliders, sea food risotto, soft cheeses. *Contains Sulphites*

*Bottle - £23*

## *Wairau Cove Pinot Grigio ABV 12% New Zealand*

Wairau Cove is created by master winemakers from the magnificent vineyards of New Zealand's East Coast – a perfect natural climate to make great tasting wine. The result is a refreshing and vibrant Pinot Grigio full of white peach, spiced pear and honeysuckle notes. Best served chilled as an apéritif or ideal with mildly spiced Asian cuisine or fish dishes.

*Contains Sulphites*

*Bottle - £22*

## *Red wines*

### *Catena Tinto Historico Malbec ABV 13.5% Argentina*

The Catena wines are a special assemblage of High Mountain Estate Vineyards made by fourth generation vintner, Laura Catena and chief winemaker, Alejandro Vigil. Through decades of study and exploration within Mendoza's high altitude mountain terroirs, the Catena family has identified special locations for its Estate vineyards. From the marriage of these historic vineyards merges a wine of unique character that has natural balance, concentration and a distinct varietal identity. *Contains Sulphites & egg proteins*

*Bottle - £25*

### *Ink Red Shiraz Wine ABV 14.5% Australia*

Barossa Ink Shiraz red wine from the Ink by Grant Burge range offers dark and opulent wine. Grown in the heart of Barossa, Australia's Premium Shiraz region, this bold, generous wine has rich berry notes with hints of mocha and dark with a colour so deep, it's almost ink. *Contains Sulphites*

*Bottle - £21*

# Wine list

## *Shallow Bay Cabernet Sauvignon ABV 14% South Africa*

From the winelands of South Africa, this Cabernet Sauvignon is juicy, fruity and rounded. A medium to full bodied wine with dark fruit flavours that match perfectly with steak and roast lamb, as well as other grilled or barbecued red meats.

*Contains Sulphites*

*Bottle - £22*

## *Rose wines*

### *Mad Fish Sauvignon Blush ABV 11% Australia*

Produced from grapes grown in Western Australia, cooled by coastal breezes, this wine displays vibrant aromas of passionfruit with delicate red berry flavours & a crisp, refreshing finish. *Contains Sulphites & milk*

*Bottle - £22*

## *Non-alcoholic wines*

### *Not Guilty Pinot Grigio ABV...0% Australia*

Feeling naughty but want to be good? The Not Guilty crew have you covered with a range of full flavoured wines that will have you pleading Not Guilty! Our Pinot Grigio has been nabbed for its crisp fruit flavour, but nothing to see here except delicious alcohol free wine. Not Guilty is a range of full-flavoured, full-bodied zero alcohol wines that know how to have a good time (and still get up for work in the morning).

*Contains Sulphites*

*Bottle - £12*

## *Sparkling wines*

### *Prosecco ABV 11% Italy*

Our grapes are sourced from a single area, overlapping the finest vineyards in Prosecco. The result is an elegant wine a lingering finish, full of Citrus and pear flavours with peach blossom aromas. Serve chilled as an aperitif or with a fish dish like Scampi . The result is an elegant wine a lingering finish, full of Citrus and pear flavours with peach blossom aromas.

*Bottle - £21*

*Small Bottle - £7*



# Wine list

## House Wines

### White Wine



175ml glass

£6



250ml glass

£7.50



Bottle

£20

### Red Wine



175ml glass

£6



250ml glass

£7.50



Bottle

£20

### Rose Wine



175ml glass

£6



250ml glass

£7.50



Bottle

£20



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