

FESTIVITIES AT FORGAN'S - FESTIVITIES AT FORGAN'S - FESTIVITIES AT FORGAN'S

MAIN MENU

NIBBLES

SPANISH IMPORTED OLIVES (VG)	£5
BARNETT'S BREAD & BUTTER (V)	£4
SMOKED ALMONDS (VG)	£5
PEPPER-CURED PORK BEER STICK	£4

STARTERS

SOUP OF THE DAY Barnett's Bread, Butter (VG AVAILABLE)	£7
BASIL HUMMUS (V) Sun-Dried Tomato Tapenade, Toasted Rye Bread	£7
PRAWN COCKTAIL Atlantic Prawns, Tomato, Cucumber, Gem Lettuce	£9
GOATS CHEESE & CARAMELISED ONION TART (V) Chutney, Winter Leaf Salad	£8
GAME TERRINE Piccalilli, Toasted Rye Bread	£10
CHESTNUT MUSHROOM & TARRAGON PARFAIT (V) Charred Sourdough, Cracked Pepper Crème Fraîche	£8

BOOK A PRIVATE BOTHY

Our private Bothies can sit between 8 and 12 people, and they can be combined for conferences and semi-private dining for up to 50 people.

If you would like to book into one of our bothies please give us a call **01334 466 973**.

MAINS

WILD MUSHROOM TART (V) Roast Cauliflower Purée, Pickled Raisins, Winter Salad, Walnut Dressing	£14
GARLIC & LEMON ROAST SALMON Crushed New Potatoes, Sautéed Kale, Salsa Verde	£19
SAUSAGE & MASH Pork & Leek Sausages, Butter Mash, Caramelised Onion Gravy, Crispy Shallots	£8 £15
PAN ROASTED CHICKEN SUPREME Dauphinoise Potatoes, Roast Shallots, Wilted Greens, Jus	£21
FIVE SPICED ROASTED DUCK BREAST Fondant Potato, Carrot Purée, Buttered Savoy Cabbage, Charred Shallot & Pan Juse	£21
CLASSIC CHICKEN CAESAR SALAD Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-picked Gem Lettuce, Herbed Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Free-Range Egg	£8 £14

FORGAN'S FAVOURITES

RAMSAY'S OF CARLUKE HAGGIS, NEEPS & TATTIES (V/VG AVAILABLE) Woodford's Reserve Whisky Cream, Carrot Crisps	£8 £15
VENISON HOT POT Braised Venison Shoulder, Suet Dumplings, Pickled Red Cabbage, Venison Jus	£18
VEGGIE SHEPHERD'S PIE (V) Puy Lentils, Wild Mushroom, Veggie Haggis, Mash Potato, Roasted Carrots, Red Wine Gravy	£16
FISH & CHIPS Crispy Battered Haddock Fillet, Hand-cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon	£10 £19

WEEKLY MENU

2 COURSES £20 | 3 COURSES £25

Our Own Take On A Market Menu; Ever Changing, Always Fresh And Always Interesting

Monday - Thursday • from 12-5pm

GRILL

CHARGRILLED CELERIAC STEAK (VG) Wild Grain Salad, Pickled Red Onion, Watercress, Chimichurri	£15
CLASSIC BURGER Chargrilled Prime Steak Burger, Isle of Mull Cheddar, Caramelised Onion Chutney, Crispy Gem Lettuce, Plum Tomatoes, <i>Served in Our All-Butter Sesame Crusted Brioche Bun with Extra Crispy Fries</i>	£18
PLANT BASED BURGER (VG) Moving Mountains Patty, Burger Relish, Applewood, Gem Lettuce, Pickles, Tomato, Seeded Brioche Bun, Extra Crispy Fries	£16
8OZ RIB-EYE STEAK Hand-Cut Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom, <i>With A Choice of Peppercorn Sauce, Bearnaise or Chimichurri</i>	£34
7OZ FILLET STEAK Hand-Cut Chips, Watercress, Vine Cherry Tomatoes, Field Mushroom, <i>With A Choice of Peppercorn Sauce, Bearnaise or Chimichurri</i>	£40
STEAK & WINE FOR TWO (AVAILABLE FRIDAY-SATURDAY & SUNDAY) Cut of the Week, Parmesan & Truffle Fries, Rocket Salad, Peppercorn Sauce & <i>Bottle of House Wine</i>	£60

SUNDAY ROAST

EVERY SUNDAY • 12PM TIL IT'S ALL GONE!

ROAST BEEF SIRLOIN Duck Fat Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Horseradish Sauce, Gravy	£25
ROAST LAMB RUMP Duck Fat Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Mint Sauce, Gravy	£24
ROAST BUTTERNUT SQUASH & VEGGIE HAGGIS WELLINGTON Garlic & Rosemary Roast Potatoes, Glazed Root Vegetables, Creamed Cabbage, Cauliflower Gratin, Yorkshire Pudding, Gravy (V / VG AVAILABLE)	£17

SIDES

FRIES (VG)	£4
TRUFFLE & PARMESAN FRIES (V)	£6
HAND-CUT CHIPS (VG)	£4
BUTTER MASH (V)	£4
DAUPHINOISE (V)	£5
FORGAN'S SALAD (VG)	£3.5
MAPLE ROASTED VEG (VG)	£4
PICKLED RED CABBAGE (VG)	£3
PARMESAN & CHIVE TEMPURA ONION RINGS (V)	£4

PUDDINGS

CARDAMOM LATTE PANNACOTTA Whisky Poached Berries, Orange & Cranberry Biscotti	£8
CRANACHAN CHEESECAKE (V) Hazelnut & Oat Granola, Whisky Soaked Raspberries, Cream Cheese, Heather Honey	£8
DARK CHOCOLATE & ORANGE TART (VG) Orange Sorbet, Chocolate Soil	£8
COFFEE & DATE STICKY TOFFEE PUDDING (V) Butterscotch Sauce, Arran Vanilla Ice Cream	£8
SELECTION OF SCOTTISH CHEESE (V) Grapes, Celery, Apple & Pear Chutney, Arran Oaties	£10
SELECTION OF ARRAN DAIRY'S ICE CREAM & SORBET (V/VG AVAILABLE) Ask Server for Details	£5



We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or forrans.co.uk/it-andrews/allergens

REF:11/23 (v) vegetarian (vg) vegan

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.