



Drinks Menu

HOT BEVERAGES

ALL £8,50

LOOSE LEAF TEA

*English Tea
Earl Grey Imperial
Darjeeling First Flush
Assam Tippy Orthodox
Ceylon Orange Pekoe*

INFUSIONS

*Moroccan Mint
Lemon Verbena
Chamomile Flower
Rooibos Red Tea*

COFFEE

*Filter Coffee
Americano
Espresso
Caffe Latte
Cappuccino
Esppuccino
Espresso Macchiato
Flat White (Decaffeinated Cotliee available on request)*

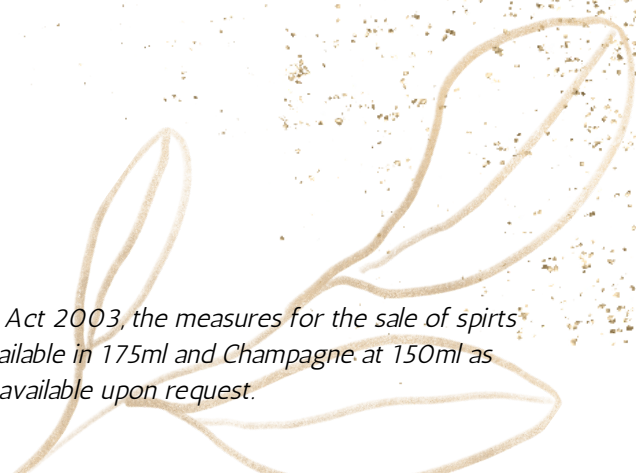
HOT CHOCOLATE

ALCOHOL BY VOLUME

For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

*Champagne 12% - 13%
White Wine 11% - 14%
Red Wine 12% - 15%
Beers 3% - 8%
Vermouth 14% - 18%
Campari 25%
Pernod 40%
Ricard 45%
Sherry 16% - 18%
Gin 37% - 48%
Vodka 37% - 40%
Rum 40% - 63%
Whiskies 40% - 54%
Cognac 35% - 53%*

In accordance with the Weights & Measures Act 1985 and the Licensing Act 2003, the measures for the sale of spirits available at Ardoe House Hotel & Spa are served in 50ml, Wines are available in 175ml and Champagne at 150ml as standard, smaller measures of Wine and spirits are available upon request.





Cocktails

ALL £7.50

MIDORI SOUR

A refreshing melon, chilled beverage with a sour bite perfect for Summer days Ingredients: Midori, Vodka, Sours, Sugar Syrup

SEX ON THE BEACH

Sweet and fruity, perfect classic for all occasions.
Ingredients: Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Grenadine

COSMOPOLITAN

The classic Cosmo, with a JC's twist. The orange bitters really brings out a citric tang.
Ingredients: Vodka, Cointreau, Orange Bitters, Cranberry Juice

DAIQUIRI

A choice of Strawberry, Banana or Raspberry A rum based fruity, refreshing chilled drink in various different flavours to meet your taste.
Ingredients: Bacardi, Liquor, Sugar Syrup, Sours

PORNSTAR MARTINI

The tart passion fruit is perfectly partnered with the vanilla sweetness.
(A shot of Prosecco will be added automatically)
Ingredients: Vodka, Vanilla Syrup, Passoa, Passion Fruit Concentrate

WHISKEY SOUR - 2 SERVINGS

A perfect blend of whiskey and lemon juice to create this sharp but tasteful cocktail. Get it wrong with the lemon juice and the sour takes over, go the other way and you burn the back of your throat...this is mixology at it's best.
Ingredients: Whiskey, sours, sugar syrup

ESPRESSO MARTINI

Something that will wake you up and hype you up - Perfect for those nights you wanna see the sunrise.
Ingredients: Vodka, Kahlúa, Sugar, Double Espresso

OLD FASHIONED - 2 SERVINGS

Old or young the Old Fashioned will teach you a lesson. From the bitters to the whiskey, it will definitely warm you up on a winter's night, cool you down on a summers day or just make you happy. Fun fact, traditionally served in an old-fashioned tumbler as it predated the modern day cocktail glass.
Ingredients: Bourbon, Angostura Bitters, Sugar

MOJITO

Lime and Sugar muddled together, a double measure of Bacardi with a mixture of sweet and sour added. Activated mint, some crushed ice and topped with soda to create a lime-y, mint-y cocktail for those Manx summer days. Ingredients: Bacardi, Sugar Syrup, Sours, Mint, Lime, Soda, Sugar





MOSCOW MULE

The Moscow Mule has the perfect blend of vodka and ginger beer, mixed with the impeccable combination of lime it creates a classical taste.

Ingredients: Vodka, sours, sugar syrup, ginger beer, lime.

SUMMER SPLASH

A perfect summer drink for in the garden with a mixture of pear vodka, smooth/dry gin and Elderflower, a hint of mint topped with delicious apple juice.

Ingredients: Pear Absolut Vodka, Tanqueray Gin, Elderflower Syrup, Mint, Apple Juice

RUM RUNNER MOJITO

Tired of the gym, hit the rum runner mojito instead. Dark rum is perfectly combined with the Ginger beer to create a taste sensation.

Ingredients: Dark Rum, Sugar Syrup, Sours, Ginger Beer, Mint

ALLAN HENRY

The Allan Henry is a memorial cocktail, created by us for the late Allan Henry. A sweet cocktail with the initials written in the top.

Ingredients: Southern Comfort, Dissarano, Orange juice, Cranberry juice, Grenadine

MARGARITA

A sharp blend of tequila and orange, complemented generally by a salted rimmed glass (please note glass and salt is a serving suggestion and not provided).

Ingredients: Tequila, Triple Sec, Sours, Sugar Syrup

GIMLET

Available in various flavours using the Whitley Neil Gins. The famous Whitley Neill gin together with Tanqueray gin, sours and sugar syrup make a perfect Gimlet

Ingredients: Tanqueray, Sugar Syrup, Sours

Flavours: Rhubarb & Ginger, Blood Orange, Parma Violet, Blackberry, Pink Grapefruit, Raspberry, Standard

TEQUILA SUNRISE

A perfect sunrise starts with a hit of tequila.

Ingredients: Tequila, Orange Juice, Grenadine

HENDRICKS MOJITO

Double measure of Hendricks Gin muddled with lime wedges, with a blend of sweet and sour. A handful of activated mint with crushed ice, topped with soda creating a refreshing drink.

Ingredients: Hendricks, Sugar Syrup, Sours, Mint, Soda, Lime, Cucumber

WHITE RUSSIAN - THE BIG LEBOWSKI

Invented in the 60s, this adaption of the Black Russian is a healthy dose of vodka, mixed with a coffee liqueur and cream that assures "the dude abides".

Ingredients: Vodka, Kahlua, Cream

We Sparkle with Bubbles

£18 PER SERVING
SERVED WITH A BOWL OF STRAWBERRIES

FRENCH 75

The unique flavours of Bombay Sapphire make a magical base for all your gin cocktail, Stir your creativity with Bombay

MIMOSA

Mimosa cocktail is composed of champagne and chilled citrus juice.

SGROPPINO

Lemon sorbet blended with prosecco, 1 shot of Vodka and fresh single cream

APERITIVO SPRITZ

Aperitif in a long champagne glass, sparkling water crushed Ice Aperol or Campari, champagne

CHAMPAGNE MOJITO

Mojitos and champagne, this will be the cocktail of the dream, combine rum , mint , sugar syrup and Angostura bitters

PORTER & CHAMPAGNE

The black Velvet cocktail stout and Champagne is a smooth blend of Guinness served in a classic flute

Non-Alcoholic

£15 PER SERVING

BEHIND BLUE EYES

Fresh Pineapple & Apple Juice, Coco Real Cream of Coconut, Blue Spirulina

GREEN HOPE

Fresh Ginger & Mint Syrup Ginger Beer

SMOOTH BERRIES

Fresh Raspberries, Lychee Juice Pomegranate Juice





Drinks Menu

GIN

50ml

Bonibay Sapphire Dry	£15
Hayrnan's Old Tom	£15
Tanqueray	£15
Gin Mare Silent Pool	£15
Plynlouth	£15
Beefeater 24	£15
Sipsmith	£15
Whitley Neill Rhubarb & Ginger	£16
Whitley Neill Original	£16
Hendrick's	£16
Gin No.3	£16
The Botanist	£17
William Chase	£17
Tanqueray No. Ten	£17
Sipsmith Sloe Gin	£17
Roku	£18
Oxley	£18
Monkey 47	£18
Whitley Neill Connoisseur Cut	£18
Bombay Grand Cru	£18
Beefeater Burrough's Reserve	£31

VODKA

Ketel One	£15
Grey Goose	£15
Belvedere	£15
Konik's Tail	£15
Snow Queen	£15
Tito's Handmade	£16
Beluga Noble	£16
Chase	£17
Stolichnaya Elit	£19
U'Luvka	£19
Chopin	£22
Beluga Gold Line	£41
Courvoisier X	£40
Rérny Martin XO	£40
Louis Royer XO	£40
Hine XO	£40
Hennessy XO	£65
Martell Cordon Bleu	£65
Godet Folle Blanche	£38
Hennessy Paradis	£38
Hennessy Paradis Irnperial	£65
Louis XIII de Rémy Martin	£65

ARMAGNAC

50ml

Clos Martin VSOP	£45
Lheraud Baron Gaston Legrand	£45
Armagnac 1 986	£45
Arinagnac du CollectionneurJ.	£45
Dupeyron 1 979	£45
Bas Arnnagnac Baronde Lustrac 1977	£45
Lheraud Baron Gaston Legrand	£45
Annagnac 1973	£45

CALVADOS

Boulard VSOP	£22
Pere Magloire 12 Years Old	£22
Pere Magloire XO Boulard	£22

BLENDED WHISKY

Jonnie Walker 12-Year-Old Black Label	£38
Chivas Regal 12 Years Old	£38
Penderyn Portwood Finish	£38

SINGLE MALTS

HIGHLANDS

Aberfeldy 12 Years Old	£17
Oban 14 Years Old	£18
The Dalrnore 15 Years Old	£21
Glennuorangie 18 Years Old	£40
Glenmorangie Signet	£45
The Dalmore King Alexander III	£55
The Dahnore 25 Years Old	£65

SPEYSIDE

Aultlllore 12 Years Old	£18
Dalwhinnie 15 Years Old	£19
The Glenlivet 15 Years Old	£19
Aberlour A'Bunadh	£26
Craigellachie 13 Years Old	£31
Balvenie 14 Years Old Caribbean Cask	£30
Glenfarclas 21 Years Old	£38
Macallan 12 Years Triple Cask Matured	£70
Macallan 18 Years Old Sherry Cask	£120
Macallan London Single Cask	£220
The Glenlivet Cellar Collection	£250
Distillers Edition 1972	£260
Macallan Exceptional Cask 2005	£300
Macallan Exceptional Cask 2003	£500
Macallan 25 Years Old	£600
Macalian 30 Years Old Fine Oak	£750
Macallan 30 Years Old Sherry Oak	£775



Drinks Menu

BEER £10

Bottled Beer £10

*Heineken, Peroni
Meantime London Pale Ale
Aspall Cider
Saltaire Brewery Stout*

£10

SHERRY & PORT

<i>Fino 'Tio Pepe', González Byass</i>	£16
<i>Manzanilla Pasada 'Pastrana', Bodegas Hidalgo La Gitana</i>	£16
<i>Amontillado 'Del Duque', González Byass 30 Años</i>	£16
<i>Oloroso 'Antique', Fernando de Castilla</i>	£16
<i>Pedro Ximénez 'Noe', González Byass 30 Años</i>	£16

SOFT DRINKS £4

Fever Tree Mix-en - Tonic Water, Light Tonic Water, Mediterranean Tonic, Soda Water, Lemonade, Ginger Ale, Ginger Beer, Coca-Cola, Diet Coca-Cola, Elderflower Pressé, Fresh Juices: Tomato, Peach, Pineapple, Orange, Apple,

A LA CARTE BREAKFAST

ME NU

AVAILABLE MONDAY – FRIDAY 07:00 – 10:00
SATURDAY & SUNDAY 08:00 – 11:00

Ardoe Cooked Breakfast £18 🍖 🍗

Bacon, sausage, egg of your choice, baked beans, mushrooms, tomato, haggis or black pudding, hash brown or potato scone served with toast

Vegetarian Breakfast £18

Vegetarian sausage, vegetarian haggis, beans, tomato, mushrooms, egg of choice, hash brown or potato scone served with toast

Vegan Breakfast £18

Vegan sausage, vegetarian haggis, beans, tomato, mushrooms, crushed avocado, toasted pumpkin seeds, hash brown or potato scone served with toast

Eggs Benedict £20 🍖 🍗 🍳

English muffin, ham, poached egg, hollandaise

Eggs Florentine £18

English muffin, poached egg, spinach, hollandaise

Smoked Salmon Royale £22 🐟 🍗 🍳

English muffin, Scotch smoked salmon, poached egg, hollandaise

Milk Poached Smoked Haddock £15 🐟 🍗

Poached egg, haddock

Scottish Porridge £10

Milk or water, whisky, honey, berries

Smashed avocado on Sourdough £12

Grilled sourdough, avocado spinach, poached egg

Wilted Spinach on Sourdough £13

Spinach, mushrooms, feta crumble, poached egg, sourdough toast

American Pancake Stack £14 🍖 🍳

Maple syrup, bacon, Clotted cream, maple syrup, seasonal berries

Plate of Scottish Smoked Salmon £18 🐟

Scotch smoked salmon, blinis, cream cheese

 Chefs specials

Fish



Vegetarian 

Beef



Vegan



Gluten Free



Chicken



Pig 



ARDOE HOUSE
HOTEL & SPA

A LA CARTE DINNER



ME NU

AVAILABLE FROM 18:00 – 21:00 MONDAY - SUNDAY

STARTERS

Chef's soup of the day £9

Homemade bread & butter (gluten free option available, vegetarian option available)

Perthshire Partridge & Chicory Salad £12 (£3 DBB supplement)   

Beetroot, orange, raspberry vinaigrette

Hendrick's Gin cured Scottish smoked salmon £15 (£6 DBB supplement) 

Warm potato pancake, horseradish cream (gluten free option available)

Crispy buffalo Cauliflower £10

Apple puree, chili

Chicken liver & cognac Parfait £10 

Walkers oatcakes, arran chutney, gluten free toast



MAINS

Haggis crusted Rack of Glenfeshie Venison £26 (£6 DBB supplement)

Dauphinoise, honey glazed vegetable, rosemary & claret jus

Cote de porc £28 (£8 DBB supplement)   



Spiced apple puree, parsnip, cavolo nero, mustard sauce

Whisky marinated Breast of Duck £30 (£10 DBB supplement)  

Crushed new potatoes, cauliflower, braised chicory, BBQ orange & prune

Panko crumbed Grampian chicken schnitzel £28 (£8 DBB supplement) 

Fried duck egg, creamed mushrooms, spinach, sauté potatoes

North sea fillet of Cod £27 (£7 DBB supplement)  

spinach, grenobloise sauce, chorizo, Parmentier

Risotto £24 (£4 DBB supplement)

*Tenderstem, blue murder, hazelnut
(gluten free, vegetarian, vegan option available)*

 *Chefs specials*

Fish



Vegetarian 

Beef



Vegan



Gluten Free



Chicken



Pig



ARDOE HOUSE
HOTEL & SPA

Butchers Mature Gold scotch beef  

All served with hand cut fries, onion rings, aged parmesan & rocket salad

28 day aged Rib eye 8oz - £35 (£15 DBB supplement)

28 day aged Sirloin 8oz - £34 (£14 DBB supplement)

T-Bone - £38 (£20 DBB supplement)

28day fillet - £45 (£25 DBB supplement)

Scotch lamb chop - £34 (£14 DBB supplement)

Sauces - £4

Green Peppercorn

Béarnaise

Whisky

Blue cheese

SIDES - £5

Truffle & parmesan hand cut fries
Sautéed new tatties, wholegrain mustard & red onion
Creamed savoy cabbage & bacon
Roasted winter vegetables
Caesar salad
Honey glazed beetroot

DESSERTS

Classic Sticky Toffee Pudding £9

Butterscotch sauce, vanilla bean ice cream

Traditional Cranachan Cheesecake £10

Oats, whisky cream, raspberries, tablet ice cream

Ardoe Eton Mess £9

Raspberry ripple, balsamic strawberries, basil, meringues, lime Chantilly

White chocolate & cranberry blondie £11 

White chocolate, salted caramel, honeycomb ice cream

Millionaire Chocolate Tart £12

Clotted cream

Scottish cheese & biscuits £18 (£8 DBB supplement) 

 *Chefs specials*

Fish



Vegetarian 

Beef



Vegan



Gluten Free



Chicken



Pig



ARDOE HOUSE
HOTEL & SPA

A LA CARTE LUNCH

ME NU

AVAILABLE FROM 12:30 – 16:00 MONDAY – SUNDAY

STARTERS

Chef's soup of the day £9

Homemade bread & butter (gluten free option available, vegetarian option available)

Crispy buffalo Cauliflower £10 

Apple puree, chili

Chicken liver & cognac Parfait £10 

Walkers' oatcakes, arran chutney (gluten free toast)

MAINS

Panko crumbed Grampian chicken schnitzel £28 

Fried duck egg, creamed mushrooms, spinach, sauté potatoes

North sea fillet of Cod £27  

spinach, grenobloise sauce, chorizo, Parmentier, gluten free

Risotto £24

Tenderstem, blue murder, hazelnut (gluten free, vegetarian, vegan option available)

Butchers Mature Gold scotch beef £35  

28-day aged Rib eye 8oz

Sauces - £4

Green Peppercorn

Bearnaise

Sides - £5

truffle & parmesan hand cut fries

roasted winter vegetables

DESSERTS

Classic Sticky Toffee Pudding £9 

Butterscotch sauce, vanilla bean ice cream

Scottish cheese & biscuits £18

 *Chefs specials*

Fish



Vegetarian 

Beef



Vegan



Gluten Free



Chicken



Pig 



ARDOE HOUSE
HOTEL & SPA



ARCOO'S

CHILDRENS MENU
AVAILABLE FROM 12:30 – 21:00
AGES 10 AND UNDER

SMALLER BITES - £6


- VEGGIE FINGERS** *Green Cuisine veggie fingers*
- FREE-RANGE SCRAMBLED EGGS** *On wholemeal toast* 🐔
- CHICKEN BREAST STRIPS** 🐔
- FISH FINGERS** 🐟
- SIMPLY PASTA** *With a yummy tomato sauce*
- SOUP OF THE DAY** *Homemade bread & butter*
- FRUIT PLATTER**

BIGGER APPETITES £10

- MINI BURGER** *Choose either a beef burger or half a chicken breast in a bun with lettuce and tomato, with burger sauce on the side* 🐮 or 🐔
- CHICKEN STRIPS AND FRIES** *strips of chicken breast in a buttermilk batter* 🐔
- MAC 'N' CHEESE** *with Cheddar cheese and hidden vegetables*
- CHICKEN BREAST** *with cheese sauce, choice of vegetables or fries* 🐔
- BANGERS & MASH** *served with peas and gravy* 🐷
- FISH & CHIPS** 🐟

DESSERTS £6

- ICE CREAM & CHOCOLCATE SAUCE** *Choose from vanilla, chocolate, strawberry ice cream*
- CHOCOLATE BROWNIE** *Served with ice cream*
- OREO SUNDAE**
- STICKY TOFFEE PUDDING** *Served with ice cream*
- SORBET** *Assorted flavours of sorbet*

 Chefs specials

Fish 🐟 Vegetarian 🌿
Beef 🐮 Vegan 🥗
Gluten Free 🌾 Chicken 🐔 Pig 🐷

