

F I F E A R M S

SNACKS FROM THE FLYING STAG

SCOTCH EGG,
House made piccalilli. . . £6

SPICED NUTS. . . £3

BELHAVEN SMOKED SALMON
Goat cheese quiche. . . £5

MARINATED OLIVES. . . £7

GAME SAUSAGE ROLL,
Beetroot ketchup. . . £7

PORK SCRATCHINGS. . . £4

SMOKED OLIVES. . . £6

FIFE ARMS CLASSICS

SCOTTISH PEA & LOVAGE SOUP,
Katy Rodgers crème fraiche. . . £9

WILD MUSHROOMS ON TOAST,
Garlic, thyme, poached duck egg. . . £12

SUMMER SALAD,
Broad beans, peas, lettuce, & radish. . . £8

HERITAGE TOMATO & "PANZANELLA" SALAD,
sourdough, basil, capers, shallot. . . £9

HIGHLAND BEEF & BONE MARROW BURGER
Tain Fat Cow cheese, hand cut chips. . . £16

BEER BATTERED HADDOCK & CHIPS,
Mushy peas, tartare sauce, lemon. . . £12 / £16

HAGGIS, NEEPS & TATTIES,
Royal Lochnagar whisky sauce, skirlie. . . £9 / £13

HAND-MADE TAGLIATELLE,
Foraged local mushrooms, Corra Linn cheese. . . £12 / £16



THE ROAST

Prepared in our hand forged wood-fire pit, using local Birch wood. Our meat, all from local Scottish farms, is given a unique depth of flavour through open fire cooking

HIGHLAND BEEF SIRLOIN, Yorkshire pudding, horseradish, marrow gravy...£22

BALNAULT FARM PORK LOIN, Fennel seed, sage & lemon...£22

RARE BREED FORERIB (on the bone, served for two). . . £MP

ORGANIC PERTHSHIRE CHICKEN, Rosemary, garlic...£18

All of the above are served with dripping potatoes, roasted root vegetables & seasonal greens

SIDES

DRIPPING ROASTED POTATOES...£4

BUTTERED GREENS...£6

ROASTED ROOT VEGETABLES. . . £6

YORKSHIRE PUDDINGS...£2

SPRING LEAF, PARSLEY & SHALLOT
SALAD. . . £5

BONE MARROW GRAVY. . . £3

DESSERT & CHEESE

PERTHSHIRE RASPBERRY, Cranachan heather honey...£7

VANILLA CUSTARD TART, Nutmeg, Blackthorn salt caramel ice cream. . . £7

SELECTION OF SCOTTISH CHEESES, Plum chutney & oatcakes. . . £14

Join us throughout
the week

Tuesday
Shetland Mussels

Wednesday
Lasagna & Focaccia

Thursday
Wood-fired Rare Breed Steaks

Friday
Live Music



F I F E

A R M S

SPARKLING

LA DILETTANTES
Vouvray, France. . . £10 / £58

WHITE

COLOMBARD
La Brouette, Côtes de Gascogne, France. . . £6 / £24

SAUVIGNON BLANC
Petit Fautoux, Touraine, France. . . £7 / £30

MUSCADET
La Griffe Cherau Carre', France. . . £8 / £32

CHARDONNAY-GARGANEGA
Oropasso, Veneto, Italy. . . £8 / £33

GAVI
Araldica, Piedmont, Italy. . . £9 / £36

ROSÉ

GRENACHE-SYRAH
Domaine des Jeanne, France. . . £7 / £29

RED

TEMPRANILLO
Mesta, Organic, Ucles, Spain. . . £6 / £24

PINOT NOIR
Sanziana, Romania. . . £7 / £28

MALBEC
Kaiken Clasico, Mendoza, Argentina. . . £7 / £30

GARNACHA
La Multa, Calatayud, Spain. . . £8 / £32

CABERNET SAUVIGNON
Clos de Fous, Rapel, Chile. . . £10 / £42

THE FLYING FAWN

A menu designed for smaller folk...

KIDS CRUDITÉS
Summer vegghurt dip. . . £7

HIGHLAND COO BURGER
Hand cut chips, ketchup. . . £11

BUTCHERS SAUSAGES
Mashed tatties, gravy. . . £11

EAST COAST FISH FINGERS & CHIPS
Peas, lemon. . . £11

HOUSE-MADE TAGLIATELLE
Tomato, buffalo mozzarella. . . £11

CHEESE TOASTIE
Hand cut chips. . . £9

SWEAT TREATS

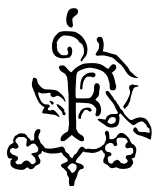
SUMMER BERRIES
& whipped cream. . . £6

MILK CHOCOLATE BROWNIE
Warm caramel sauce. . . £6

HOMEMADE ICE CREAM. . .
£3 per scoop, please ask for details

We are more than happy to adapt any of the dishes on our menus to suit younger diners, so please talk to a member of staff to discuss.

Thank you.



Pub Location: —
THE FIFE ARMS
FIRST CLASS HOTEL

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