

VOCO[®]



“Thoughtfully crafted food and drink,
served with a touch of voco charm.”

NIBBLES

Bread Basket (G, D, V)
Assorted bread with sea salt butter **£5.50**

Pesto hummus with pita (G, SE, N, VE)
Hummus with toasted flat pita bread **£5.50**

Corn Nachos (VE, GF)
Doritos with guacamole dip **£4.50**

BAR BITES

COD GOUJON (F, E, G)
Juicy battered fried cod fish with tarter dip **£10**

HONEY CHILLI CHICKEN (G, E, SO)
Chicken bites stir-fry, bell pepper, spring onion with honey chilli sauce **£9.50**

BRUSCETTA (G, D)
Fresh ricotta, avocado, herb roast tomato, olive oil **£7.50**

FALAFEL TZATZIKI (D, GF)
Fried Chickpea bites, garlic, dill, cucumber with yoghurt dip. **£8.50**

VEG SAMOSA (D, G, V)
Crispy fried filo pastry filled with spiced potato, carrot, and green peas, served with mint yoghurt dip. **£7.50**

A discretionary service charge will be added to your bill.

Please inform your server of any allergies or dietary requirements.

A tray charge of £5 applies to in-room dining orders.

SMALL PLATE

CHILLED WATERMELON & FETA SALAD (D, GF)
Juicy watermelon with creamy feta, fresh Rocca, cucumber and a drizzle of balsamic **£12**

MEDITERRANEAN LAMB KOFTA (SE, G)
Local lamb mixed with spices served with hummus, onion–sumac salsa, pita bread and pomegranate **£14**

SUMMER TOMATO BURRATA (D, N, GF)
Creamy burrata served over tomatoes, basil oil, balsamic pearls and toasted pine nuts **£12**

CREAM OF MUSHROOM (D, G) (GF OPTION)
Creamy mix wild mushrooms, herbs and bloomer bread **£10**

LEMON HERB CHICKEN SOUP (G, D) (GF OPTION)
A refreshing, light broth made with shredded chicken, fresh lemon juice, parsley, dill and bloomer bread **£12**

SUMMER CITRUS PRAWN SALAD (C, D, GF)
Grilled prawns tossed with mixed greens, Fresh fennel, grapefruit and a zesty lemon–herb vinaigrette **£14**

BLOSSOM’S CLASSIC

FISH AND CHIPS (F, G, E)
Crumb-fried haddock with mint pea purée, crispy chips and tartar sauce **£20**

HOMEMADE BUTTER CHICKEN CURRY (M, G, D, N)
Tender chicken simmered in creamy tomato sauce, served with basmati rice and butter naan **£20**

SIRLOIN STEAK 8OZ (D, GF)
Grilled steak and Portobello mushroom with chips and green peppercorn sauce **£26**

CLASSIC PASTA BOLOGNESE (VEG OPTION AVAILABLE) (G, E, D)
Slow-cooked beef and tomato sauce with spaghetti or penne **£19**

CAESAR SALAD (D, E, G, F)
Little gem lettuce, cherry tomatoes, garlic croutons, parmesan, Caesar dressing **£11**
(Add chicken@ £4, Add prawns @£6)

CHEF’S FAVOURITES

GRILLED SEA BASS (F, D, GF)
Lemon and dill grilled Sea Bass, summer vegetables and finish with Gremolata **£20**

VEGGIE PAELLA (VE, D, GF) (VEGAN OPTION AVAILABLE)
A colourful paella with peppers, carrot, cherry tomato, peas, zucchini and saffron rice **£16**

POLLO ALLA MEDITERRANEANO (D,G)
Grilled chicken fillet topped with a vibrant salsa of cherry tomatoes, olives, capers and fresh parsley, served with herbed couscous **£20**

HIGHLAND BURGER (D, G, E)
Angus beef patty, cheddar, haggis, toasted brioche, caramelised onions, fresh lettuce, tomato, finished with whisky peppercorn sauce, chips **£20**

CHICKEN SCHNITZEL (E, G, D)
Crumb fried chicken breast, with parsley potato, coleslaw, mixed green, balsamic dressing **£19**

SPECIAL DISH OF THE DAY

(ask server)

SIDES

SUMMER MIXED VEG (D, V, GF)
Tender assorted pan grilled vegetables with parsley butter **£5**

SMASHED BABY POTATO (D,V)
Roast smashed baby potato with garlic, parmesan, dill **£5**

KALE CRISP (D, V, GF)
Crunchy oven-baked kale leaves, parmesan cheese **£4.50**

FRIES (G,V)
Classic golden fries **£5**

CAJUN FRIES (G,V)
Cajun seasoned classic golden fries **£6**

ONION RINGS (G, E,V)
Crispy, golden-battered onion rings with a tender, sweet centre **£6**

MIXED SALAD (GF, VE)
A refreshing mix of seasonal greens tossed with cherry tomatoes, cucumber, and a light house dressing **£5**

SHARING PLATTER

MEZZE PLATTER (G, SE,V)
Falafel, hummus, baba ghanoush, olives, flat bread, carrot, bell pepper, cucumber, fried halloumi **£16**

ANTIPASTI BOARD (D, M, SU, G)
Assorted cheese, cold cuts, olives, tomato, cheese crackers, sourdough bread, butter **£18**

SANDWICHES

(Served 12pm to 5pm)

Any of below in your choice of wrap or ciabatta bread, all served with Fries.

STEAK (D, E, M, G)
Sirloin strips, rocket, caramelised onion, mustard mayo **£17**

FALAFEL (V, G,)
Chickpea falafel, parsley, cucumber, onion, Greek yoghurt, garlic **£12**

CHICKEN CAESAR (D, E, F, M, G)
Grilled chicken, lettuce, parmesan and Caesar dressing **£14**

CHICKEN MILANESE (D, E, G)
Thin breaded fried chicken strips, Rocca leaves, fresh tomatoes, mozzarella **£15**

DESSERT

LEMON POSSET WITH SHORTBREAD (G, D,V) (GF OPTION)
Chilled silky lemon cream crumbled with shortbread **£7**

TIRAMISU (D, G, E, V)
Espresso, coffee liqueur-soaked sponge, mascarpone cream, cocoa dusting **£10**

COCONUT MANGO CHAI PUDDING (GF, VE)
Coconut chia pudding, mango purée, toasted coconut **£9**

CHOCOLATE FONDANT (D, E, G, V)
House made warm chocolate fondant, vanilla ice cream, orange tuile **£11**

PINEAPPLE CARPACCIO (GF, D, VE)
Thin slice pineapple, coconut rum, passion fruit, toasted coconut, lime zest with raspberry sorbet. **£12**

SCOOPS

(D) (GF & VE OPTION)

CHOICES OF ICE CREAM SCOOP
(ask server for the flavours) **£3 each**



ALLERGENS:

D = DAIRY | E = EGGS | G = GLUTEN | M = MUSTARD | N = NUTS | F = FISH | CR = CRUSTACEANS | SO = SOYA | SE = SESAME | SU = SULPHUR DIOXIDE & SULPHITES

OPTIONS:

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE



DRINKS

<i>Draught</i>	Pint	Half Pint
Stewart's lager	£6.90	£3.50
Session IPA	£6.90	£3.50
Stella Artois	£6.60	£3.30
Magners	£6.50	£3.25
Guinness	£7.00	£3.50

<i>Bottled Beer 330 ml</i>		
Estrella 4.6% ABV		£6.00
Birra Moretti 4.6% ABV		£5.50
Corona 4.5% ABV		£5.20
Heineken 5% ABV		£5.80
Peroni 5% ABV		£5.00
Budvar (Alcohol Free) 0.5% ABV		£4.50
Heineken 0.0 0.5% ABV		£4.50
Corona Cero 0.5% ABV		£4.00

<i>Scottish Bottled Beers 500 ml</i>		
Stewarts Edinburgh Gold 4.8% ABV		£6.90
Stewarts Holyrood Ale 5% ABV		£6.90
Stewarts 80 Shilling 4.4% ABV		£6.70
Edinburgh Black (330 ml) 4.2% ABV		£5.50

A discretionary service charge will be added to your bill.

Please inform your server of any allergies or dietary requirements.

A tray charge of £5 applies to in-room dining orders.

<i>Ciders 500 ml</i>		
Rekorderlig		
Wild Berries 4.8% ABV	£6.90	
Strawberry & Lime 4.8% ABV	£6.90	
Mango & Raspberry 4.8% ABV	£6.70	
Passion Fruit 4.8% ABV	£6.90	
Strawberry & Lime 0.0% ABV	£6.50	

<i>Soft Beverages & Juices</i>		
Coke (330ml)	£4.00	
Diet Coke (330ml)	£4.00	
Coke (200 ml)	£2.80	
Diet Coke (200ml)	£2.80	
Coke Zero (330ml)	£4.00	
Appletiser 275 ml	£4.20	
Fanta Orange (330ml)	£3.50	
7up (330ml)	£4.00	
Red bull 250ml	£5.00	
Irn Bru (330ml)	£3.50	
Fever Tree Lemonade (200 ml)	£3.70	
Fever Tree Soda Water (200 ml)	£3.50	
Fever Tree Ginger Ale (200 ml)	£3.70	
Fever Tree Ginger Beer (200 ml)	£3.70	
Fever Tree Tonic Water (200 ml)	£3.50	
Fever Tree Blood Orange Soda (200ml)	£3.50	
Pineapple juice	£3.50	
Orange Juice	£3.25	
Cranberry Juice	£3.25	
Apple Juice	£3.25	
Mango Juice	£3.50	
Lychee Juice	£3.50	

Strathmore Still Water (330ml)	£2.80	
Strathmore Sparkling Water (330ml)	£2.80	

<i>Hot Beverages</i>		
Tea (Ask Server)	£3.80	
Espresso (Sgl/Dbf)	£2.50/3.50	
Americano	£4.00	
Latte	£4.20	
Flat White	£4.20	
Cappuccino	£4.20	
Caffè macchiato	£4.20	
Café Mocha	£4.20	
Creamy Marshmallow	£6.00	

Hot Chocolate		
Hot Chocolate	£4.20	
Irish Coffee (Jameson, Dbl Espresso, Double Cream, Brown Sugar)	£12.00	

<i>SPIRITS</i>		
<i>Malt Whiskey 25ml</i>		
Oban 14 YO 43% ABV	£11.00	
Blair Athol 12 YO 43% ABV	£9.20	
Ardbeg Uigeadail 54.2% ABV	£8.70	
Dalmore 12 YO 40% ABV	£8.30	
Royal Lochnagar 12 YO 40% ABV	£7.80	
Glengoyne 12 YO 40% ABV	£7.80	
Talisker 10 YO 45.8% ABV	£8.30	
Edradour 10 YO 40.8% ABV	£7.10	
Dalwhinnie 15 YO 43% ABV	£7.00	
Balvenie 12 YO 40% ABV	£6.70	
Bunnahabhain 12 YO 46.3% ABV	£6.00	
Glenkinchie 12 YO 43% ABV	£5.80	
Highland Park 12 YO 40% ABV	£5.80	
Jura Single Malt 10 YO 40% ABV	£5.60	
Glenmorangie Original 12 YO 40% ABV	£5.50	

<i>Blended/World Whiskies (25 ml)</i>		
Woodford Reserve 43.2% ABV	£5.50	
Wild Turkey 50.5% ABV	£5.50	
Nikka From the Barrel 51.4% ABV	£5.80	
Johnnie Walker Gold Label Reserve 40% ABV Black Label 12 Year 40% ABV	£6.50 £5.00	
Chivas Regal 12 Year 40% ABV	£4.80	
Monkey Shoulder 40% ABV	£4.80	
Jack Daniel's Old No. 7 40% ABV	£4.50	
Jameson 40% ABV	£4.50	
Jim Beam White 40% ABV	£4.00	
Southern Comfort 35% ABV	£4.00	

<i>Rum (25 ml)</i>		
Kraken 40% ABV	£5.00	
Havana Club 3 Años 35% ABV	£4.50	
Captain Morgan's Spiced 40% ABV	£4.50	
Bacardi Carta Blanca 37.5% ABV	£4.00	
Malibu Coconut Rum 18% ABV	£4.00	

<i>Vodka (25 ml)</i>		
Grey Goose 40% ABV	£6.50	
Belvedere 40% ABV	£6.20	
Absolut Vanilia 38% ABV	£4.50	
Absolut Original 40% ABV	£4.80	

<i>Brandy (25 ml)</i>		
Courvoisier VSOP	£6.50	
Fine Cognac 40% ABV		
Rémy Martin VSOP	£6.20	
Fine Champagne Cognac 40% ABV		

<i>Liqueurs (25 ml)</i>		
Baileys 17% ABV	£3.50	
Aperol 11% ABV	£4.00	
Disaronno Amaretto 28% ABV	£4.00	
Cointreau 40% ABV	£4.00	
Campari 25% ABV	£4.00	
Martini Rosso 15% ABV	£3.50	
Martini Dry 15% ABV	£3.50	
Chambord 16.5% ABV	£4.00	
Archers Peach Schnapps 18% ABV	£3.50	
Drambuie 40% ABV	£3.50	

<i>Shots</i>		
Don Julio Blanco Tequila 40% ABV	£7.00	
Jose Cuervo Especial Silver Tequila 35% ABV	£4.00	
Jägermeister 35% ABV	£4.00	
Sambuca 35% ABV	£4.00	
Luxardo Limoncello 40% ABV	£4.00	
Mis Amigos Strawberry Cream Tequila 15% ABV	£4.00	
Absinthe NV 40% ABV	£5.00	
Baby Guinness (Kahlúa, Baileys)	£5.00	
B-52 (Kahlúa, Baileys, Cointreau)	£6.50	
Bazooka Joe (Baileys, Blue Curaçao, Banana Liqueur)	£6.50	
Fourth of July Shot (Grenadine, Blue Curaçao Liqueur, Vodka)	£6.50	



WINES

White				Red				Rosé			
	175ml	250ml	Btl		175ml	250ml	Btl		175ml	250ml	Btl
Le Beau Sud Sauvignon Blanc Colombard Gros Manseng, Côtes de Gascogne, France 11% abv	£7.50	£10.80	£28.00	Monte Verde Cabernet Sauvignon, Central Valley, Chile 12.5% abv	£7.30	£10.50	£27.00	Corte Vigna Pinot Grigio Rosato, Italy 10.5% abv	£7.50	£10.8	£28.00
Citta dei Ponti Pinot Grigio delle Venezie DOC, Italy 12% abv	£8.20	£11.60	£33.00	Luis Felipe Edwards Lot 18 Merlot, Rapel Valley, Chile 13% abv	£7.50	£10.80	£28.00	Wicked Lady White Zinfandel, California 10.5% abv	£7.70	£11.00	£29.00
Luis Felipe Edwards Chardonnay, Rapel Valley, Chile 13% abv	£8.00	£11.20	£31.00	Little Eden Pinot Noir, Australia 14% abv	£8.60	£11.80	£31.00	Côtes de Provence Rosé, Héritage, Estandon, France 13% abv	*	*	£45.00
Stellenrust Chenin Blanc, South Africa 13.5% abv	£9.50	£13.00	£35.00	Reign Of Terroir Shiraz, Swartland, South Africa 13% ABV	£8.70	£11.9	£32.00	Sparkling Wine & Champagne	175ml	250ml	Btl
Spy Valley Sauvignon Blanc, New Zealand 12.9% abv	£11.00	£14.70	£40.0	Portillo Malbec, Uco Valley, Mendoza, Argentina 13% abv	£9.80	£14.00	£37.00	Galanti Prosecco, Italy 11.5% abv	£9.00	*	£36.00
J. Moreau et Fils Gloire de Chablis, France 12.5% abv	*	*	£65.00	Altos Iberios Rioja, Spain 14% abv	£11.00	£14.7	£40.00	Galanti Prosecco Spumante Rosé Extra Dry, Italy 11.5% abv	£9.00	*	£36.00
				Château Cissac, Haut-Médoc, Bordeaux, France	*	*	£60.00	Champagne Bonnet Grande Réserve Brut, France 12.5% abv	*	*	£90.00
								Taittinger Brut Reserve, France 12.5% abv	*	*	£135.00
								Moet & Chandon Grand Vintage Brut, France 12.5% abv	*	*	£195.00
								Bottega 0% White miniatures 20cl, Italy (Non-Alcoholic)	*	*	£9.00
								Fortified/ Dessert Wine	50 ml	100ml	
								Quinta de Pedra Alta (10 y/o) Tawny Port, Portugal 19.5% abv	£5.00	£10.00	
								Harvey's Bristol Cream Sherry, Spain 17.5% abv	£4.00	£8.00	

A discretionary service charge will be added to your bill.

Please inform your server of any allergies or dietary requirements.

A tray charge of £5 applies to in-room dining orders.

