

## STARTERS

**CHICKEN LIVER PARFAIT** 6.00  
served with caramelised onion jam and  
sourdough croutes

**SALMON & BEETROOT GRAVADLAX** 7.00  
served with confit new potatoes, samphire  
and a lemon and caper dressing

**SPICED TOMATO SOUP** 6.00  
served with fresh herbs and crisp  
croutons

## SIDES

**HAND CUT CHIPS** 4.00  
with Mara seaweed seasoning (vegan)

## SAUCES

**PEPPERCORN SAUCE** 2.50  
**BÉARNAISE SAUCE** 2.50  
**STRATHDON BLUE CHEESE SAUCE** 2.50  
**SMOKED VEGAN GARLIC MAYO** 2.50



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Or visit this url:  
[mnu.mx/supersuites](http://mnu.mx/supersuites)  
to see our allergen menus

We cannot guarantee that any dishes are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know the allergens in our food or drink, please ask for a member of the SEC Food management team.

## PLATES

**SCOTTISH SIRLOIN STEAK** 28.00  
served with a portobello mushroom, sun kissed  
plum tomato, rocket salad and hand cut chips

**HYDRO CLUB VENISON BURGER** 16.00  
served on a brioche bun with Scottish Cheddar,  
caramelised onion jam, house slaw, onion ring  
and seasoned fries

**CHICKEN & BUTTERNUT  
SQUASH RISOTTO** 16.00  
Butternut squash risotto with seared local  
chicken breast, glazed savoy cabbage, pea  
shoots and a chicken jus

**FISH & CHIPS** 14.00  
Baked cod fillet served with chips, pea puree,  
batter bits, a lemon wedge and tartare sauce

**MUSHROOM STROGANOFF** 14.00  
served with thyme infused rice and buttered kale

**BUTTERNUT HASSLEBACK RISOTTO** 13.00  
served with pea shoots and a vegetarian jus

## DESSERTS

**CHOCOLATE FONDANT** 6.00  
served with vanilla ice cream and a  
honeycomb shard

**LEMON MESS** 6.00  
Lemon curd, aquafaba meringue and  
coconut yoghurt

**CRANACHAN** 6.00  
Whipped whisky cream with toasted rolled  
oats, de-hydrated raspberries and a Barra  
berry compote