



THE GARDEN ROOM RESTAURANT

The Garden Room Restaurant has been carefully refurbished in 2025, restoring the space with respect for the building's character and creating an elegant, refined setting to enjoy our food and service.

Fisher's Hotel has stood at the heart of Pitlochry since the village's early days. Before 1830, the original building on this site was a small castle. As Queen Victoria visited Pitlochry and Highland tourism boomed, the building was extended and became Fisher's Hotel. We believe the first guests were welcomed to Fisher's in 1830.

Throughout the 1800s, Fisher's welcomed notable visitors including Chancellor at the time of his stay William Gladstone, Andrew Carnegie the famous Scottish philanthropist who travelled from his home in New York to stay with us and Robert Louis Stevenson, the celebrated Scottish author. Stevenson stayed here in June 1881 with his wife and mother while exploring Highland Perthshire.

The visitors' book from that period is available to view in the hotel. Over the years the building continued to evolve, with further extensions in the late 19th century. part of the story that makes Fisher's a listed historic property today.

Bringing you up to date, Head Chef Pavel Dumitru and Restaurant Manager Jonathan Padilla welcome you to The Garden Room Restaurant. With a mix of traditional Scottish cooking and modern influences, Pavel hopes you enjoy the flavours of The Perthshire Larder that he has at his disposal.

If you have any dietary requirements, please let Jonathan or a member of his team know and they will be happy to assist.



WINES

White

	175 ML	250 ML	Bottle
ALTITUDES RESERVA SAUVIGNON BLANC, CHILE Intense style with fresh tropical fruit, such as mango, green melon and peach.	£7.00	£9.35	£28.00
VENDEMIA PINOT GRIGIO, ITALY Delicate and balanced, an easy drinking dry light and aromatic wine.	£7.25	£9.65	£29.00
MUDDY BOOTS CHARDONNAY, AUSTRALIA The palate offers crisp orchard fruits and bright citrus notes, delivering a zesty profile with a lingering finish.	£7.75	£10.35	£31.00
LAS PAMPAS WHITE MALBEC, ARGENTINA Classic fine structure and texture of a good Malbec with delicate floral notes, grapefruit, ripe peach and pear flavours with a hint of spice.			£34.00
LHE SOUTH ISLAND SAUVIGNON BLANC, NEW ZEALAND The rich palate features passion fruit and gooseberry, balanced by zesty lime and a long, refreshing finish.			£39.00

Red

	175 ML	250 ML	Bottle
ALTITUDES RESERVA MERLOT, CHILE The fruit is ripe with lots of plum, cherry, cassis and blackberry intermixed with spicy notes.	£7.00	£9.35	£28.00
MUDDY BOOTS SHIRAZ, AUSTRALIA This flavourful is rich and well-balanced, brimming with ripe plum and blackberry notes.	£7.25	£9.65	£29.00
FINCA VISTA MALBEC, ARGENTINA A rich red, brimming with lush blueberry and blackberry aromas, with smooth chocolatey flavours and a long spicy finish.	£7.75	£10.35	£31.00
RIBEIRA VELHA, PORTUGAL Deliciously fruity with notes of blackberry, plum and black cherry.			£34.00
RIOJA ANTANO CRIANZA, SPAIN This charming, smooth red spent 12 months aging in American oak, revealing ripe berry aromas with a touch of vanilla from the oak. It has a solid structure			£39.00

Rose

	175 ML	250 ML	Bottle
WILDWOOD WHITE ZINFANDEL, USA Filled with deliciously sweet strawberry and watermelon overtones and very moreish.	£7.00	£9.35	£28.00
ALPINO PINOT GRIGIO ROSA, ITALY A fresh and light rose with a delicious balance of citrus fruits, cherry and red berry flavours and delightful minerality.	£7.25	£9.65	£29.00

Sparkling

	20 CL	Bottle
DOLCI COLLINE PROSECCO, ITALY Light and creamy Prosecco with ripe orchard fruit and a clean refreshing finish.	£9.70	£36.00

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BEERS

CRUZCAMPO	1/2 PINT	£3.45	PINT	£6.85
BIRRA MORETTI	1/2 PINT	£3.70	PINT	£7.35
INCH'S CIDER	1/2 PINT	£3.20	PINT	£6.55
GUINNESS	1/2 PINT	£3.60	PINT	£7.15
NECK OIL	1/2 PINT	£3.30	PINT	£7.15

GINS

BOË VIOLET GIN £5.40

The addition of violets creates a stylish gin with a light, delicate taste and beautiful colour and aroma.

BOMBAY SAPPHIRE GIN £5.40

Aromatic, balanced, bright citrus and warming spice from 10 hand-selected botanicals from exotic locations around the world.

EDINBURGH GIN £5.40

Refreshing, crisp and clean with smooth pine notes.

EDINBURGH GIN RHUBARB & GINGER £5.40

Bright sweetness and a sharp tang of rhubarb, balanced with a pop of citrus and a warmth of ginger.

HENDRICK'S GIN £5.40

Delightfully infused with cucumber and rose petal.

TANQUERAY LONDON DRY GIN £5.40

Crisp juniper and zesty Seville orange, supported further by orange blossom, vanilla and allspice.

TANQUERAY FLOR DE SEVILLA GIN £5.40

Fresh plump berries and hints of floral hedgerow are finished with warming cassia spice.

WHITLEY NEILL RASPBERRY GIN £5.40

An invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander.

CHOOSE "THE LONDON ESSENCE" MIXER FOR YOUR GIN £1.90

- Indian Tonic
- Blood Orange & Elderflower Tonic
- Pomelo & Pink Pepper Tonic
- White Peach & Jasmine Soda
- Raspberry & Rose Soda

SOFT DRINKS

PEPSI	£ 3.95	SPRITE	£ 3.95
PEPSI MAX	£ 3.95	J2O	£ 3.95
DIET PEPSI	£ 3.95	APPLETISER	£ 3.95
FANTA	£ 3.95	RED BULL	£ 3.95
IRNBRU	£ 3.95	FRUIT SHOOT	£ 1.50

WATERS

STRATHMORE STILL 75CL	£ 7.00
STRATHMORE SPARKLING 75CL	£ 7.00
SAN PELLAGRINO SPARKLING 75CL	£ 8.00
SAN PELLAGRINO STILL ACQUA PANNA 75CL	£ 8.00
STRATHMORE STILL 33CL	£ 3.20
STRATHMORE SPARKLING 33CL	£ 3.20

COFFEE & TEA

AMERICANO	£ 3.20	LARGE AMERICANO	£ 3.60
ESPRESSO	£ 3.00	DOUBLE ESPRESSO	£ 3.40
CAPPUCCINO	£ 3.85	LARGE CAPPUCCINO	£ 4.25
LATTE	£ 3.85	LARGE LATTE	£ 4.25
TEA	£ 3.00	IRISH COFFEE	£ 8.95
FLAT WHITE	£ 3.85	BAILEYS COFFEE	£ 8.95
HOT CHOCOLATE	£ 4.45	TIA MARIA COFFEE	£ 8.95

STARTERS

Flat Breads

Garlic & Herb Butter **£4.95**

Mozzarella, Mortadella, Roasted Pistachio **£6.95**

Buffalo Mozzarella, Parma Ham, Rocket **£7.95**

Freshly Baked Focaccia & Chef's Butter **£3.95**

If you have dinner included in your rate please choose any combination of dishes and courses and we will deduct £55 per person from your food bill.

Warm Dishes

SOUP OF THE DAY **£8.45**

Sourdough Bread*



PAN-FRIED SCOTTISH SCALOPS **£14.95**

Celeriac Puree, Stornoway Black Pudding



GRILLED LAMB RIBS **£14.95**

Apple Brandy Glaze

LOBSTER SPRING ROLL **£14.95**

Apricot Chilli, Wasabi Avocado Mousse



DUCK CROQUETTE **£12.95**

Walnut Ketchup



BAKED CAMEMBERT **£13.95**

Sourdough*, Toasted Nuts



(IDEAL FOR SHARING)

PAN-FRIED NORTH ATLANTIC KING PRAWN **£13.95**

Garlic, Fresh Chilli, Parsley & Sourdough*



Cold Dishes

WHITE "LOCH FYNE" CRAB **£12.95**

MEAT TOAST

Frisée Salad, Radish, Rémoulade & Avocado Crema



CAESAR SALAD **£9.95**

Anchovies, Egg, Croutons*, Parmesan add Panko Chicken or Hot Smoked Salmon for £3.00



"ISLE OF WIGHT" TOMATOES **£9.95**

Watermelon Salad, Cigar of Feta Cheese*, Red Onion & Toasted Pistachio



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MAIN COURSE

From the Sea

SCOTTISH SALMON & BROWN SHRIMP £29.95

Lyonnais Potatoes*, Baby Spinach,
Brown Shrimp Butter*, Capers

wine recommendation

VENDEMIA, PINOT GRIGIO



LEMON SOLE MEUNIERE & KING PRAWN £27.95

Boiled Potatoes, Brown Butter*, Lemon
& Green Vegetables

wine recommendation

ALTITUDES RESERVA, SAVIGNON BLANC



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Poultry Dishes

GRESSINGHAM HONEY ROAST DUCK BREAST £26.95

Fondant Potatoes*, Duck Croquette*, Celeriac
Puree, Thyme Jus

wine recommendation

ALTITUDES RESERVA, MERLOT



CHICKEN BALLOTINE £27.95

Wrapped in Serrano Ham & Manchego Cheese,
Pan-Roast Potatoes, Fresh Spinach & Truffle Jus

wine recommendation

MUDDY BOOTS, CHARDONNAY



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MAIN COURSE

Meat from the Field

VENISON STEAK CHARRED OVER GRAPEVINES 120 G & £28.95
BRAISED SHORT RIB 120 G

Creamy Potatoes*, Honey Roasted Carrot, Crispy Onion*, Parsley
& Grated Horseradish

wine recommendation

MUDDY BOOTS, SHIRAZ



LAMB RUMP £27.95

Pavé Potatoes*, Confit Shallots, Date Puree, Mushrooms & Red
Wine Sauce

wine recommendation

FINCA VISTA, MALBEC



Pasta

CRAB & PRAWN LINGUINI* £25.95

Lobster Emulsion & Parsley

wine recommendation

ANAKENA, SAUVIGNON BLANC



FRESH RIGATONI*/ FRESH GNOCCHI £21.95

- Scottish Lamb Ragù
- Scotch Beef Ragù
- Tomato & 'Nduja Sausage Sauce
served with Parmesan* & Garlic Bread*

wine recommendation

TORO PINTADO MALBEC, Argentina



Vegan/Vegetarian

VEGAN RIGATONI* / GNOCCHI £21.95

Lentil Bolognese

wine recommendation

MUDDY BOOTS, CHARDONNAY



VEGETARIAN MOUSSAKA £21.95

Aubergine, Courgette, Onion, Mushroom,
Peppers, Tomato Sauce, Béchamel, Fresh
Grated Cheese

wine recommendation

ALTITUDES RESERVA, MERLOT



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MAIN COURSE

All steaks are served with roasted vine tomato also include one side of your choice at no extra cost

From the Grill

10 OZ CHAR GRILLED SIRLOIN STEAK £39.95

Roasted Vine Tomato

28 Days Dry Age

wine recommendation

FINCA VISTA, MALBEC

10 OZ CHAR GRILLED RIB EYE STEAK £39.95

Roasted Vine Tomato

28 Days Dry Age

wine recommendation

FINCA VISTA, MALBEC

8 OZ CHAR GRILLED FILLET STEAK £44.95

Roasted Vine Tomato

wine recommendation

FINCA VISTA, MALBEC

18 OZ CHATEAUBRIAND STEAK £69.95

Roasted Vine Tomato, choice of sauce, 2 sides included

30 Days Dry Age

wine recommendation

ANTANO, RIOJA CRIANZA

(IDEAL FOR SHARING)

PORK TOMAHAWK £34.95

Roasted Vine Tomato

12 Days Dry Age

wine recommendation

ALTITUDES RESERVA, MERLOT

ADD TO YOUR STEAK

4 King Prawns £9.95

3 Scallops £11.95

ADD A SAUCE TO YOUR STEAK

• Green Peppercorn £3.95

• Stilton Blue Cheese

• Crabmeat Hollandaise

• Red Wine

Sides

Pave Potatoes £4.95
(Layered Potatoes)

Flat Cap £4.95
Mushrooms

Mixed Green £4.95
Vegetables

Sautéed £4.95
Mushrooms

Skinny Fries £5.50

Onion Rings £5.50

House Salad £4.95

Mini Ceasar £6.95
Salad

Creamy Mash or £4.95
Roast Potatoes

Roasted £4.95
Honey Carrot
& Parsley

Tenderstem £4.95
Broccoli &
Pistachio

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DESSERTS

Warm Dishes

PETIT GÂTEAU **£12.45**

With Vanilla Ice Cream & Chocolate Pearls



FRIED ICE CREAM A LA BARRIOS **£12.45**

Vanilla Ice Cream, Chocolate Sponge & Toffee Sauce



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Cold Dishes

BELGIUM CHOCOLATE MOUSSE **£12.45**

With Ian Burnett Highland Chocolatier Bon Bon



PEACH MELBA **£12.45**

Toasted Brioche, Poached Peach, Vanilla Ice Cream*



MACKIE'S ICE CREAM SELECTION* **£10.45**

Chocolate, Strawberry, Vanilla, Butterscotch, Rum & Raisin



TIRAMISU **£12.45**

Tiramisu French Crêpes & Amaretti Trifle



AFFOGATO AL CAFFE **£12.45**

Espresso, Grand Marnier & Vanilla Ice Cream



SORBET SELECTION* **£10.45**

Lemon, Orange or Champagne



ARTISAN CHEESE PLATE

Manchego, Taleggio & Scottish Cheddar Cheese, Quince, Grapes, Crackers*



EARL GREY CRÈME BRULÉE **£12.45**

Amaretti Biscotti*



IDEAL FOR SHARING **£15.95**

INDIVIDUAL **£11.45**

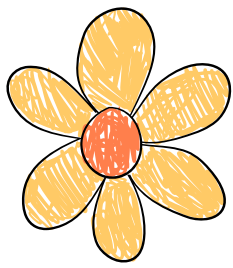
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KIDS MENU

Available for kids under 13

The Little Eaters

1 Course £6.95

2 Course £8.95

3 Course £10.95



The Big Eaters

1 Course £8.95

2 Course £10.95

3 Course £12.95



TOMATO SOUP



RIGATONI

Tomato Sauce or Cheese Sauce

CHICKEN NUGGETS

Chips, Peas or Beans

FISH FINGERS

Chips, Peas or Beans

SAUSAGE AND MASH

Gravy, Peas or Beans

RIGATONI

Tomato Sauce or Cheese Sauce

BREADED CHICKEN GOUJONS

Chips, Peas or Beans

BATTERED FISH

Chips, Peas or Beans

SAUSAGE AND MASH

Gravy, Peas or Beans

BEEF BURGER

Chips, Salad

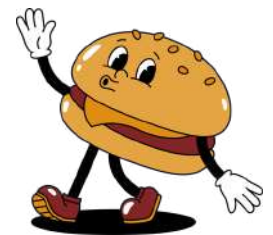


CHOCOLATE BROWNIE

Vanilla Ice Cream

ICE CREAM SELECTION

Chocolate, Strawberry, Vanilla



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