



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

ALTITUDES RESERVA SAUVIGNON BLANC, CHILE

Intense style with fresh tropical fruit, such as mango, green melon and peach.

VENDEMIA PINOT GRIGIO, ITALY

Delicate and balanced, an easy drinking dry light and aromatic wine.

MUDDY BOOTS CHARDONNAY, AUSTRALIA

The palate offers crisp orchard fruits and bright citrus notes, delivering a zesty profile with a lingering finish.

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.

LHE SOUTH ISLAND SAUVIGNON BLANC, NEW ZEALAND

The rich palate features passion fruit and gooseberry, balanced by zesty lime and a long, refreshing finish.

175 ML	250 ML	Bottle
£7.00	£9.35	£28.00
£7.25	£9.65	£29.00
£7.75	£10.35	£31.00
		£34.00
		£39.00

Red

ALTITUDES RESERVA MERLOT, CHILE

The fruit is ripe with lots of plum, cherry, cassis and blackberry intermixed with spicy notes.

MUDDY BOOTS SHIRAZ, AUSTRALIA

This flavourful is rich and well-balanced, brimming with ripe plum and blackberry notes.

FINCA VISTA MALBEC, ARGENTINA

A rich red, brimming with lush blueberry and blackberry aromas, with smooth chocolatey flavours and a long spicy finish.

RIBEIRA VELHA, PORTUGAL

Deliciously fruity with notes of blackberry, plum and black cherry.

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

175 ML	250 ML	Bottle
£7.00	£9.35	£28.00
£7.25	£9.65	£29.00
£7.75	£10.35	£31.00
		£34.00
		£39.00

Rose

WILDWOOD WHITE ZINFANDEL, USA

Filled with deliciously sweet strawberry and watermelon overtones and very moreish.

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.

175 ML	250 ML	Bottle
£7.00	£9.35	£28.00
£7.25	£9.65	£29.00

Sparkling

DOLCI COLLINE PROSECCO, ITALY

Light and creamy Prosecco with ripe orchard fruit and a clean refreshing finish.

20 CL	Bottle
£9.70	£36.00

If you have any dietary or allergen questions please ask a member of staff who will be only to happy to help, or they can provide you a copy of our allergen file if that will assist you in making your choice.

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
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

Mozzarella, Mortadella & Roasted Pistachios

Buffalo Mozzarella, Parma Ham & Rocket

Dining Options:

2 Courses - £45.00 per person

3 Courses - £59.00 per person

Some dishes carry a supplement.
Please see individual dish
descriptions for details.

Selection of Stone-Baked Local Breads £3.95

Warm Dishes

SOUP OF THE DAY

Sourdough Bread*



COD CHEEKS

Crispy Cod Cheeks, tartare sauce,
crispy shallots & lemon

DUCK CROQUETTES

Walnut Ketchup



PAN-FRIED NORTH ATLANTIC KING PRAWNS

Garlic, Fresh Chilli, Parsley &
Sourdough*



PAN-FRIED SCOTTISH SCALLOPS

Celeriac Puree & Stornoway Black Pudding



LOBSTER SPRING ROLL

Apricot Chilli, Wasabi & Avocado Mousse



BAKED CAMEMBERT

Sourdough* & Toasted Nuts



WILD MUSHROOM FRICASSEE

Parmesan & Toasted Sourdough



Cold Dishes

WHITE LOCH FYNE CRAB MEAT TOAST

Frisée Salad, Radish, Rémoulade &
Avocado Crema



PRAWN COCKTAIL

Baby Shrimp, Smoked Salmon, Avocado,
Baby Gem & Marie Rose Sauce



If you have any dietary requirements or allergen queries, please ask a member of staff, who will be only too happy to help. Allergen information is available on request.



Contains Dairy



Contains Gluten

MAIN COURSE

From the Sea

SCOTTISH SALMON & BROWN SHRIMP

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

Wine Recommendation

VENDEMIA, PINOT GRIGIO



LEMON SOLE MEUNIERE & KING PRAWN

Boiled Potatoes, Brown Butter*, Lemon
& Green Vegetables

Wine Recommendation

ALTITUDES RESERVA, SAUVIGNON BLANC



Dining Options:

2 Courses - £45.00 per person

3 Courses - £59.00 per person

Some dishes carry a supplement.
Please see individual dish
descriptions for details.

Poultry Dishes

GRESSINGHAM HONEY ROAST DUCK BREAST

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

Wine Recommendation

ALTITUDES RESERVA, MERLOT



CHICKEN BALLOTINE

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 & BRAISED SHORT RIB, 120 G

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

Wine Recommendation

MUDDY BOOTS, SHIRAZ



LAMB RUMP

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

Wine Recommendation

FINCA VISTA, MALBEC



Pasta

CRAB & PRAWN LINGUINE*

Lobster Emulsion & Parsley

Wine Recommendation

ANAKENA, SAUVIGNON BLANC



FRESH RIGATONI*/ FRESH GNOCCHI

- Scottish Lamb Ragu
- Scotch Beef Ragu
- Tomato & 'Nduja Sausage Sauce

Served with Parmesan* & Garlic Bread*

Wine Recommendation

TORO PINTADO MALBEC, ARGENTINA



Vegan/Vegetarian

VEGAN RIGATONI* / GNOCCHI

Lentil Bolognese

Wine Recommendation

MUDDY BOOTS, CHARDONNAY



VEGETARIAN MOUSSAKA

Aubergine, Courgette, Onion, Mushroom, Peppers, Tomato Sauce, Béchamel & Freshly Grated Cheese

Wine Recommendation

ALTITUDES RESERVA, MERLOT



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MAIN COURSE

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

From the Grill

10 OZ CHAR GRILLED SIRLOIN STEAK £10 supplement

Roasted Vine Tomato

28 Days Dry Age

Wine Recommendation

FINCA VISTA, MALBEC

10 OZ CHAR GRILLED RIB EYE STEAK £10 supplement

Roasted Vine Tomato

28 Days Dry Age

Wine Recommendation

FINCA VISTA, MALBEC

8 OZ CHAR GRILLED FILLET STEAK £15 supplement

Roasted Vine Tomato

Wine Recommendation

FINCA VISTA, MALBEC

18 OZ CHATEAUBRIAND STEAK £20 supplement

Roasted Vine Tomato, Choice of Sauce & Two Sides
Included

30 Days Dry Age

Wine Recommendation

ANTANO, RIOJA CRIANZA

(IDEAL FOR SHARING)

ADD TO YOUR STEAK

4 King Prawns **£9.95**

3 Scallops **£11.95**

ADD A SAUCE TO YOUR STEAK

Green Peppercorn

Stilton Blue Cheese

Crabmeat Hollandaise

Red Wine

£3.95

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 &
Pistachios

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DESSERTS

Warm Dishes

PETIT GÂTEAU

With Vanilla Ice Cream & Chocolate Pearls



FRIED ICE CREAM A LA BARRIOS

Vanilla Ice Cream, Chocolate Sponge & Toffee Sauce



Dining Options:

2 Courses - £45.00 per person

3 Courses - £59.00 per person

Some dishes carry a supplement.

Please see individual dish description for details.

Cold Dishes

BELGIUM CHOCOLATE MOUSSE

With Ian Burnett Highland
Chocolatier Bon Bon



PEACH MELBA

Toasted Brioche, Poached Peach,
Vanilla Ice Cream*



MACKIE'S ICE CREAM SELECTION*

Chocolate, Strawberry, Vanilla,
Butterscotch, Rum & Raisin



TIRAMISU

Tiramisu French Crêpes
& Amaretti Trifle



SORBET SELECTION*

Lemon, Orange or Champagne



AFFOGATO AL CAFFE

Espresso, Grand Marnier
& Vanilla Ice Cream



EARL GREY CRÈME BRULÉE

Amaretti Biscotti*



ARTISAN CHEESE PLATE

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



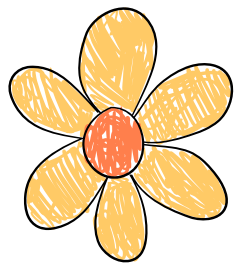
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KIDS MENU

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

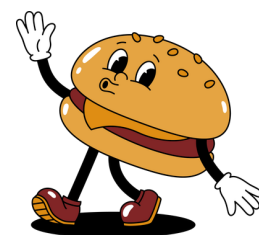


CHOCOLATE BROWNIE

Vanilla Ice Cream

ICE CREAM SELECTION

Chocolate, Strawberry, Vanilla



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