

HISTORY OF THE AIRLIE



The Airlie Arms Hotel is a grade II listed building of historic interest built originally as a monastery around 1750. When the monks brewed their own beer they encouraged travellers to buy their produce and lodge the night. The building soon became well known as a place to rest for weary souls.

First referred to as a "coaching inn" around 1805 the Airlie Arms Inn was owned by John Jouden, tenant at Barns of Airlie Farm, who had inherited the property and continued to offer overnight lodgings, food and refreshment. Throughout the 19th & 20th centuries the Airlie was a resting point for travellers on foot, on horseback and in coaches. The now established hotel was extended to include a function suite and stables which were eventually converted into more accommodation.

Through the 20th century the hotel was popular with travellers from all over the world and local folk as an overnight on the way to the Angus glens. Many well known names and nobility are reported to have visited over the years. During the later part of the century the hotel changed hands a few times but was always an important part of local community. In September 2008 part of the building was badly damaged by fire and, after struggling with limited rooms to let, the hotel closed in 2010.

The Ewart family bought the building in September 2014 and after months of structural and internal refurbishment the Airlie Arms Hotel reopened in May 2015. This was the first venture into the hospitality industry for the Ewart family although they are long established in Kirriemuir, having the only filling station in town trading as Autosales since 1959. They are now north east Scotland dealers for Subaru & Isuzu range with used car sales, servicing and repair facilities.

Although all members of the family lend a hand at the hotel, the daily management is down to sisters, Dilys & Nicola who look after a team of around twenty five staff. Since reopening, the girls have improved the restaurant, accommodation and function facilities, adding their own personal touches to decoration and detail, while retaining the character and charm of the original historical building.

We welcome you to the Airlie Arms Hotel, "The Heart of Kirriemuir", and hope you have a pleasant time during your visit.

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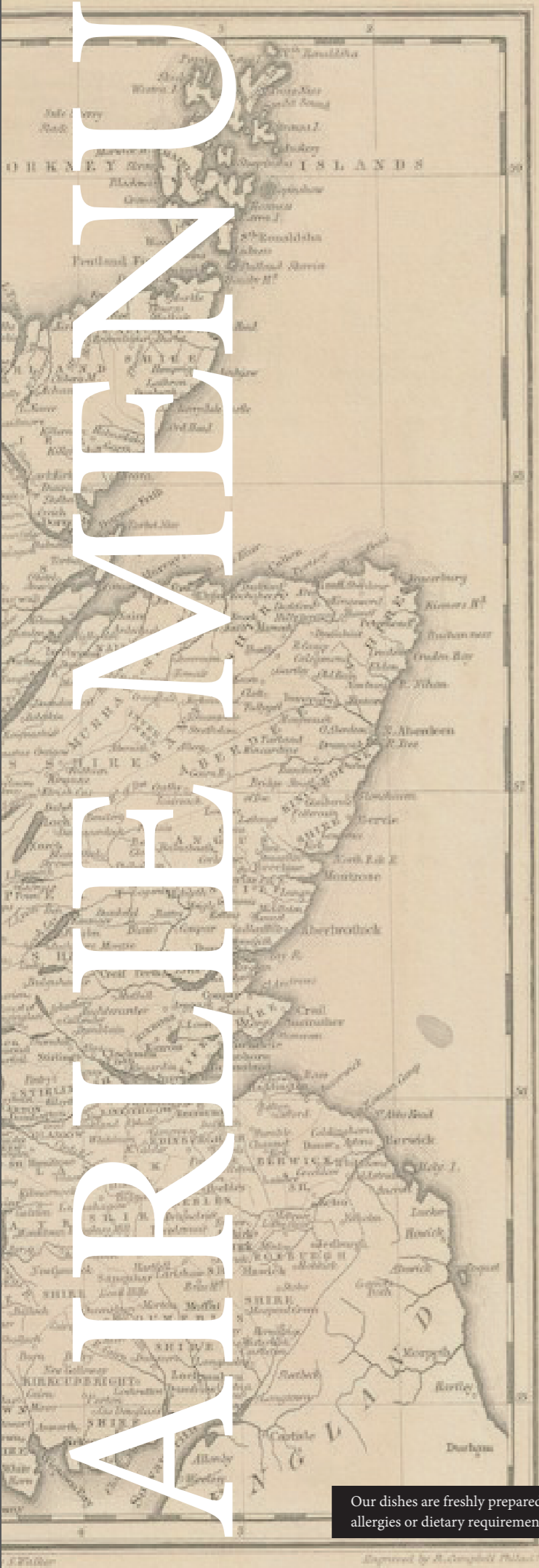


THE AIRLIE ARMS

HOTEL, BAR & RESTAURANT



D F L E M I N G B U T C H E R S



STARTERS

- SOUP OF THE DAY**
Served with a warm crusty roll.....£4.25
- HOMEMADE BEER BATTERED HAGGIS BALLS**
Locally sourced haggis served in a whisky white sauce.....£5.95
- V TOMATO BRUSCHETTA**
Grilled ciabatta rubbed with olive oil & topped with tomatoes, red onion.....£4.95
- CLASSIC PRAWN COCKTAIL**
North Atlantic prawns bound in our own Marie Rose sauce on a bed of lettuce. Served with brown bread & butter.....£6.75
- V BREADED CAMEMBERT**
Creamy camembert wedges covered in fresh breadcrumbs & deep fried to perfection. Served with cranberry sauce & salad garnish.....£4.95
- V CRISPY BREADED GARLIC MUSHROOMS**
Served with a side salad and homemade garlic mayonnaise.....£4.95
- V MUSHROOM BRUSCHETTA**
In a creamy garlic sauce served on a bed of pea shoots and grilled ciabatta.....£4.95

NIBBLES & SHARERS

- V WHOLE BAKED CAMEMBERT**
With caramelised red onion chutney, served with a selection of breads. Ideal for 2 people.....£7.95
- V NACHOS**
Tortilla chips, salsa, jalapenos, guacamole, sour cream & melted cheese.....£7.95
Add beef chilli or cajun chicken.....£2.00 each
- ANTIPASTI BOARD**
Sliced chorizo, sliced prosciutto, milano salami, camembert, bocconcini, mixed olives and breads.....£11.95
- V BRUSCHETTA BOARD**
A mixture of tomato pesto and mushroom bruschetta£8.95
- V AIRLIE ARMS SALAD**
A mixture of salad leaves, with red onion, tomato, cucumber, peppers and a hard boiled egg. Choice of balsamic, pesto or creamy basil dressing.....£7.95
Add grilled chicken, prawn marie rose or blue cheese.....£2.00 each
- HOMEMADE GARLIC BREAD**.....£2.00
Add cheese.....£1.00
- FRESH SIDE SALAD**.....£2.00
CAJUN CHIPS.....£2.00
BEER BATTERED ONION RINGS.....£2.00
CHIPS.....£2.00
Add cheese.....£1.00
MASH POTATOES.....£2.00

Our dishes are freshly prepared using locally sourced produce. Please ask your server for further information if you have any allergies or dietary requirements. Gluten free options are available.

MAIN COURSE

- THE AIRLIE STEAK PIE**
Served with puff pastry, chips & vegetables.....£11.95
- FRESHLY BATTERED HADDOCK**
Chips, peas, tartar sauce & wedge of lemon.....£10.95
- HOMEMADE BEEF BURGER**
Served on a bun with salad, tomato, chips & onion rings.....£11.25
- HOMEMADE CHICKEN BURGER**
Served on a bun with salad, tomato, chips & onion rings.....£10.95
- Add cheese, haggis, black pudding or egg.....£1.00 each
Add bacon or beef chilli.....£2.00 each
- BREADED SCAMPI**
Served with chips, peas, tartar sauce & a wedge of lemon.....£9.95
- V HOMEMADE MACARONI CHEESE**
Served with peas & chips.....£9.95
Add chicken or bacon.....£2.00 each
- GOURMET GAMMON STEAK**
Served with chips, salad, coleslaw & a choice of pineapple or fried egg.....£11.95
- GRILLED MARINATED CHICKEN**
Served with chips, pineapple, salad & coleslaw.....£9.95
- FLEMING BUTCHER'S 8oz SIRLOIN STEAK**
Served with chips, mushrooms & tomato.....£17.95
- FLEMING BUTCHER'S 8oz RIB-EYE STEAK**
Served with chips, mushrooms & tomato.....£15.95
- ADD SAUCE**
Red peppercorn, blue cheese, gravy or garlic.....£1.50



- BALMORAL CHICKEN**
Served with creamy mash potatoes, seasonal vegetables and a whisky sauce.....£11.95
- HOMEMADE CHILLI CON CARNE**
Served with rice.....£9.95
- V MUSHROOM RISOTTO**
Served with garlic bread and topped with grilled cheese.....£9.95
- GRILLED SALMON**
Served with creamy mash potatoes, seasonal vegetables and a dill sauce.....£11.95



KIDS MENU £5.95

- MACARONI CHEESE**
Served with chips and peas.
- BREADED SCAMPI**
Served with chips, peas and tartar sauce.
- CHICKEN NUGGETS**
Served with chips and peas.
- BANGERS & MASH**
Served with peas.

ICE CREAM INCLUDED