

# Menu

SPRING 2020

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- TRIO OF PUDDING BON BONS** 7.5  
White Pudding, Spiced Haggis & Stornoway Black Pudding with a Homemade Whisky Brown Sauce  
*Perfect Pairing* Sanziana Pinot Noir, Cramele Recas
- HEIRLOOM TOMATOES WITH FETA & HERB VINAIGRETTE (V)** 7.5  
Rockette, Pickled Red Onion & Crispy Capers
- SPICED CRAB CROQUETTE** 8.5  
Fregola Sarda, Sweetcorn Relish & Bisque
- PAN SEARED SHETLAND SCALLOPS** 11.5  
Minted Pea Puree, Smoked Pig Cheek & Fennel Crisps  
*Perfect Pairing* Sauvignon Blanc Eradus
- WHIPPED GOATS CHEESE (V)(N)** 7.5  
Rolled in Hazelnut Crumb with a Balsamic Beetroot Jam & Ginger Biscuits
- ROSEMARY & GARLIC LAMB SKEWERS** 8  
Spiced Potato Salad, Mint Yoghurt
- TEMPURA CRAYFISH COCKTAIL** 8  
Asian Mango & Coriander Sauce

## Salads

- CHARGRILLED JAPANESE SALMON SALAD** 14  
Cucumber, Avocado, Pak Choi, Wasabi Crispy Peas & Ponzu Dressing
- CRISPY HALLOUMI, ARTICHOKE, & TOASTED ALMONDS SALAD (V)(N)** 12.5  
Rockette, Pickled Peppers & Red Wine Vinaigrette  
*ADD Chicken* 1
- PAYSANNE CHICKEN & SMOKED BACON SALAD** 13.5  
Potatoes, Spring Greens, Brioche Croutons, Confit Cherry Tomatoes & Soft Boiled Egg

## Sides

- GARLIC BREAD 3  
WILTED GREENS 3  
HONEY ROASTED CARROTS 3  
SIDE SALAD 3  
HAND CUT CHUNKY CHIPS 3  
SWEET POTATO FRIES 4  
HALLOUMI FRIES 4  
SKINNY FRIES 3  
SKINNY FRIES WITH TOPPING 4  
*Choose Either:* Truffle & Parmesan, Jalapeno & Cheddar *or* Cajun & Sour Cream

## Grill

- PRIME MATURED STEAKS (C)**  
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES
- FILLET STEAK 8oz** 30
- RIB EYE STEAK 8oz** 24
- CHATEAUBRIAND 16OZ (FOR TWO)** 60  
*Perfect Pairing* Malbec Bodega Ruca Malen
- GRACES' HIGHLAND STEAK** POA  
Highland Beef from Banchory, Aberdeenshire
- HOMEMADE SAUCES** 2  
Peppercorn, Confit Garlic Butter  
*or* Red Wine Jus
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- BURGERS**  
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES
- HIGHLAND STEAK BURGER** 14
- CHARGRILLED CHICKEN** 13.5
- SPICED NACHO BEAN BURGER (V)** 12  
Topped with Salsa & Avocado Mayo
- ADDITIONALS** 1 Each  
Smoked Back Bacon, Mature Cheddar, Crispy Onions *or* Coleslaw
- TRADE UP YOUR FRIES** 1  
See Sides

## Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY

- NO.10 BEER BATTERED HADDOCK** 14.5  
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- HERB CRUSTED BAKED FILLET OF HALIBUT** 21  
Basil Crushed Potatoes, Tender Stem Broccoli, Chorizo & Cherry Tomato Emulsion  
*Perfect Pairing* Picpoul De Pinet, Morin-langaran
- MARKET CATCH OF THE DAY**  
*Ask Your Server For Today's Special*

## Mains

- LOIN OF NEW SEASON LAMB** 18.5  
Gratin Potatoes, Honey Glazed Chantenay Carrots & Mint Gremolata
- STORNOWAY BLACK PUDDING STUFFED CHICKEN BREAST (C)** 17.5  
Sautéed Potatoes, Carrot Puree, Braised Spring Onions, Red Wine & Thyme Jus
- AROMATIC CONFIT PORK BELLY** 17.5  
Celeriac Fondant, Pak Choi, Pickled Shiitake Mushrooms, Crispy Skin, Honey, Soy & Ginger Dressing  
*Perfect Pairing* Chardonnay Les Grenadiers
- BRAISED STEAK CACCIATORE** 17.5  
Parmesan & Parsley Mash with Garlic Sautéed Spring Greens
- DUO OF GRESSINGHAM DUCK** 19  
Roast Breast & Confit Rillette, Crushed Potatoes, Cauliflower Puree & Roast Romanesco & Passionfruit, Whisky & Anise Sauce  
*Perfect Pairing* Merlot, Cecilia Beretta
- COURGETTE & LENTIL SAUSAGES (VE)** 14.5  
Chive Mash Potatoes, Bean & Tomato Stew
- CHARGRILLED CHICKEN SATAY (N)** 15.5  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- PEA, SPRING ONION & MINT RISOTTO (VE)** 14  
Poppy Seed Crisps & Saffron Oil
- CHEF'S PASTA OR RISOTTO OF THE DAY (VO)**  
*Ask Your Server for Today's Special*

WE TRY TO SOURCE THE BEST LOCAL, SEASONAL & FRESH PRODUCE FROM ABERDEEN & THE SURROUNDING AREAS.

**ALLERGEN INFORMATION AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS**

- (V) SUITABLE FOR VEGETARIANS  
(VE) SUITABLE FOR VEGANS  
(N) CONTAINS NUTS  
(VO) VEGETARIAN OPTION AVAILABLE  
🕒 THIS DISH MAY TAKE LONGER TO COOK  
GLUTEN FREE & VEGAN MENUS AVAILABLE

## Sunday Traditions

The Ultimate Sunday Roast  
Served Every Sunday From 12noon

