

# Menu

AUTUMN 2019

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- WARM WOOD PIGEON SALAD (N)** 8  
Chestnuts, Pickled Blackberries & Beetroot Salad
- HAGGIS, ROSEMARY & LEEK BON BONS** 7.5  
Spiced Tomato & Whisky Ketchup
- TEMPURA OYSTER MUSHROOM (VE)** 7.5  
Miso & Thai Salad
- CHILLI SMOKED MACKEREL** 8  
Orange, Fennel & Soused Cucumber Salad
- PAN SEARED SHETLAND SCALLOPS** 11  
Parsnip Puree, Curry Oil & Pickled Grapes  
*Perfect Pairing Picpoul de Pinet, Morin-Langaran*
- CARAMELISED RED ONION & GOATS CHEESE BRUSCHETTA (V)** 7
- DUCK LIVER PARFAIT (N)** 8  
Cider Jelly, Pistachio & Rocket with Toasted Brioche

## Salads

- WARM STEAK, PICKLED BEETROOT & PEAR SALAD (N)** 14  
Walnut & Mustard Dressing
- CRISPY HALLOUMI, ROAST RED PEPPER & AVOCADO SALAD (V)** 12.5  
Smoked Chilli & Garlic Dressing  
*ADD Chicken* 2
- CHICKEN CAESAR SALAD** 13  
Romaine Lettuce, Smoked Bacon, Croutons & Parmesan Crisps  
*ADD Marinated White Anchovies* 1

## Sides

- GARLIC BREAD 3  
ROAST SQUASH 3  
WILTED GREENS 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*
- HOMEMADE SAUCES** 2  
Peppercorn, Confit Garlic Butter *or* Chimichurri Sauce
- BURGERS**  
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES
- ABERDEEN ANGUS BEEF** 13.5
- CHARGRILLED CHICKEN** 13.5
- BEETROOT, ROAST PEPPER, CHILLI & QUINOA BURGER (V)** 11.5  
Topped with Sour Cream
- 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
- GRILLED FILLET OF HALIBUT** 21  
Butter Mash Potatoes, Braised Fennel, Saffron & Mussel Broth  
*Perfect Pairing Rosario Sauvignon Blanc*
- MARKET CATCH OF THE DAY**  
*Ask Your Server For Today's Special*

## Mains

- ROAST LOIN OF VENISON** 20  
Stovie Mashed Potatoes, Kale, Carrot Fondant, Oat Crumb, Red Current Juniper & Red Wine Jus – *Served Medium*  
*Perfect Pairing Valpolicella Ripasso, C. Beretta*
- ITALIAN CHICKEN FREGOLA (N)** 17 (C)  
Sun-blush Tomato Pesto Fregola, Smoked Pancetta & Crispy Mozzarella  
*Perfect Pairing Chardonnay Les Grenadiers*
- GRESSINGHAM DUCK BREAST** 18.5  
Hasselback Roast Squash, Parsnip with Prune, Apple & Armanac Compote – *Served Medium*
- CHARGRILLED CHICKEN SATAY (N)** 15.5  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- TOULOUSE SAUSAGES** 16  
Chived Mashed Potatoes, Crispy Onions & Red Onion Jus  
*Perfect Pairing Cabernet Sauvignon, Rosario*
- THAI VEGETABLE PANANG CURRY (VE)** 14.5  
Wild & Basmati Rice with Sesame Prawn Crackers
- GNOCCHI POMODORO (V)** 14  
Butternut Squash & Tomato Sauce. Topped with Parmesan & Herb Crisps
- 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  
(N) CONTAINS NUTS  
(VO) VEGETARIAN OPTION AVAILABLE  
(C) THESE DISHES MAY TAKE LONGER TO COOK

GLUTEN FREE & VEGAN MENUS AVAILABLE

*Sunday Traditions*

The Ultimate Sunday Roast  
Served Every Sunday From 12noon

