

Menu

AUTUMN 2021

Starters

SOUP OF THE DAY (V)	4.5
Warm bread roll	
BLACK HAGGIS BON BONS	8
Grain mustard & caramelised apple aioli with root vegetable crisps	
BAKED FIGS & PROSCIUTTO (N)	7.5
Pesto dressing, rocket & toasted croutons	
MOZZARELLA STUFFED ARANCINI BALLS (V)	8
Kalamata olive tapenade, basil & balsamic	
PIRI PIRI PRAWN SKEWERS	8.5
Tomato & cucumber salsa, lemon & herb sour cream	
PAN SEARED KING SCALLOPS	12
Confit shallot & parsley root puree, pickled mushrooms & truffled parmesan crisps	
Perfect Pairing Sauvignon Blanc Eradus	
STICKY KOREAN PORK RIBS	8.5
Autumn pickled slaw & crispy chillies	
MIDDLE EASTERN MEZE FOR TWO	15
Tabbouleh, hummus, baba ganoush, beetroot falafel, spiced crispy halloumi & pitta bread	

Lighter Bites

HIGHLAND STEAK WALDORF SALAD (N)	15
Pear, grape & pickled celery, toasted walnuts	
HONEY ROAST SQUASH & FETA SALAD	12.5
Green beans, honey & mustard dressing with root vegetable crisps	
Add Chicken £2.00	
CHICKEN CAESAR (VO)	14
Grilled chicken, crisp lettuce, bacon, Caesar dressing, croutons & parmesan shavings	

Sides

GARLIC BREAD	3.5
ROAST PICKLED BABY BEETROOT	4
SIDE SALAD	3
HAND CUT CHUNKY CHIPS	4
HONEY ROASTED CARROTS	4
SWEET POTATO FRIES	4
HALLOUMI FRIES	4
SKINNY FRIES	3
Add Topping: Truffle & Parmesan 4, Jalapeno & Cheddar 4 or Cajun & Sour Cream 4	

Grill

PRIME MATURED STEAKS Ⓞ	
OUR STEAKS ARE LOCALLY SOURCED & SERVED WITH CHUNKY CHIPS, FLAT CAP MUSHROOM & ROASTED VINE TOMATOES	
FILLET STEAK 8oz	32
RIB EYE STEAK 8oz	25
CHATEAUBRIAND 16oz	65
HOMEMADE SAUCES	2
Peppercorn -or- Confit Garlic Butter	
BURGERS	
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH OUR HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES	
HIGHLAND STEAK BURGER	14
CHARGRILLED CHICKEN	13.5
BEETROOT, RED PEPPER & QUINOA BURGER (V)	12
Minted onions & sour cream	
ADDITIONALS	1 Each
Smoked Back Bacon, Mature Cheddar -or- Crispy Onions	
TRADE UP YOUR FRIES	1
See Sides	

Fish

OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY	
NO.10 BEER BATTERED HADDOCK	16
Hand cut chunky chips, crushed peas & homemade tartare sauce	
WHOLE BAKED LEMON SOLE	22
Parsley potatoes, roast pepper & red onion salad, lemon & herb butter, crispy capers	
GRILLED LOCAL LOBSTER THERMIDOR	POA
Served with salad & skinny fries	
MARKET CATCH OF THE DAY	
Ask your server for today's special	

Mains

ROAST LOIN OF VENISON	20
Stovie mashed potatoes, buttered kale, balsamic baby beets, red wine & redcurrant jus	
CHICKEN & HAGGIS BALLOTINE	17.5
Dauphinoise potatoes, honey roast carrots & a whisky cream sauce	
BRAISED SHIN OF BEEF	18.5
Smoked pancetta mashed potatoes, wilted greens, pearl onions & red wine jus	
MUSTARD ROAST PORK TENDERLOIN	18.5
Sauté potatoes, braised sweetheart cabbage, apple cider & thyme cream	
LENTIL & COURGETTE KOFTAS (V)	14.5
With orzo, tomato ragu, topped with crumbled feta	
CHARGRILLED CHICKEN SATAY (N)	15.5
Basmati rice, roasted Mediterranean vegetables, crispy coconut & cucumber salad	
BUTTERNUT SQUASH CANNELLINI GRATIN (V)	14.5
Topped with Gruyere cheese, roast pepper & red onion salad with garlic bread	
PASTA OR RISOTTO OF THE DAY	
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

