

# Menu

SUMMER 2019

## Starters

- HOMEMADE SOUP (V)** 4.5  
Warm Granary Roll
- SMOKED DUCK SALAD** 8  
Red Chard, Orange & Pomegranate Dressing
- SPICED SALMON & LEMONGRASS FISHCAKES** 7.5  
Confit Lime & Minted Yoghurt Dip
- TEMPURA ASPARAGUS (V)** 8  
Smoked Garlic & Truffle Aioli Dip
- SCOTTISH CHARCUTERIE PLATTER FOR TWO** 15.5  
Cured Meats, Baked Figs, Smoked Brie, Pickles & Crusty Bread
- HAGGIS BON BONS** 7.5  
Whisky & Grain Mustard Aioli & Parsnip Crisps
- PAN SEARED SHETLAND KING SCALLOPS** 10.5  
Roasted Pepper Butter Sauce, Micro Greens, Parmesan & Basil Crisp  
*Perfect Pairing Sauvignon Blanc Eradus*
- PEA & MINT FRITTERS (V)** 7.5  
Crumbled Feta, Balsamic & Red Onion Jam

## Salads

- CHARGRILLED CAJUN SALMON NICOISE** 14.5  
New Potatoes, Green Beans, Hen's Egg, Tarragon & Lemon Dressing
- CHICKEN NOODLE SALAD** 13  
Pickled Plums, Shredded Vegetables, Ginger, Soy & Coriander Dressing
- AVOCADO & CRISPY CHICKPEA SALAD (V)** 11.5  
Garlic Roast Corn, Cherry Tomatoes & Herb Vinaigrette  
*ADD Chicken 2*

## Sides

- GARLIC CIABATTA** 3
- BUTTERED ASPARAGUS** 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
- KING PRAWN & MANGO MASSAMAN CURRY** 17  
Wild & Basmati Rice, Coriander Naans, Red Onion Salad & Mint Yoghurt
- WHOLE BAKED LEMON SOLE** 21  
Potato Fritters, Asparagus & Sauce Vierge  
*Perfect Pairing Rosario Sauvignon Blanc*
- MARKET CATCH OF THE DAY**  
Ask Your Server For Today's Special

## Mains

- ANGUS & OINK DIRTY COW SHORT RIB** 18  
Red Cabbage & Grape Coleslaw, Cajun Fries & Corn On The Cob
- HONEY GLAZED PORK FILLET** 17.5  
Potato, Grain Mustard & Chive Salad, Chargrilled Baby Courgette, Cider & Apple Sauce  
*Perfect Pairing Les Grenadiers Chardonnay*
- ROAST CHICKEN SUPREME (C)** 17  
Basil Mashed Potatoes, Green Beans Wrapped in Prosciutto, Tomato & Butter Bean Cassoulet
- CHARGRILLED CHICKEN SATAY (N)** 15.5  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- JACK FRUIT BALTI CURRY (V)** 14.5  
Wild & Basmati Rice, Coriander Naans & Spiced Onions
- ROAST BEST END OF LAMB (C)** 20  
Potato & Herb Stack, Buttered Asparagus, Kalamata Olives, Spring & Mint Sauce  
*Perfect Pairing Rosario Cabernet Sauvignon*
- SPINACH & RICOTTA RAVIOLI (V)** 14.5  
White Wine & Tarragon Cream, Dried Cherry Tomatoes & Parmesan Crumb
- 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

