

# Menu

SUMMER 2020

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- HAGGIS BON BONS** 7.5  
Spiced Haggis, Parsnip Crisps with a Whisky & Mustard Aioli
- CAPRESE SALAD (V)** 7.5  
Baby Mozzarella, Cherry Tomatoes, Red Onion & Pesto Dressing
- BUFFALO CHICKEN SKEWERS (N)** 8.5  
Roquefort Salad & Toasted Walnuts
- PAN SEARED SHETLAND SCALLOPS** 11.5  
Roast Pepper Coulis, Spanish Black Pudding & Manchego Crisps  
*Perfect Pairing Sauvignon Blanc Eradus*
- TEMPURA KING PRAWNS** 7.5  
Roast Pepper Salad & Chilli Mayo
- THAI SWEETCORN FRITTER (VE)** 8  
Asian Salad with Ginger & Soy Dressing

## Salads

- CHICKEN CAESAR (VO)** 14  
Grilled chicken, Crisp Lettuce, Bacon, Caesar Dressing, Croutons & Parmesan Shavings
- PULLED CHILLI STEAK SALAD** 13  
Hoi Sin Dressing, Pickled Vegetables & Crispy Noodles
- CRISPY HALLOUMI GREEK SALAD (V)** 12.5  
Cherry Tomatoes, Olives, Cucumber & Peppers  
*ADD Chicken* 1

## Sides

- GARLIC BREAD 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 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** 14
- SPICED NACHO BEAN BURGER (V)** 12  
Topped with Guacamole & Buffalo Sauce
- ADDITIONALS** 1 Each  
Smoked Back Bacon, Mature Cheddar, Crispy Onions or Pickled Slaw
- TRADE UP YOUR FRIES** 1  
See Sides

## Fish

- OUR FISH IS FRESHLY CAUGHT & LOCALLY LANDED IN PETERHEAD DAILY
- NO.10 BEER BATTERED HADDOCK** 15  
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- LEMON & FENNEL SPICED MONKFISH** 20  
Bombay Sweet Potatoes, Mangetout & Coriander Yoghurt  
*Perfect Pairing Picpoul De Pinet, Morin-langaran*
- MARKET CATCH OF THE DAY**  
Ask Your Server For Today's Special

## Mains

- BEST END OF LAMB** 18  
Moroccan Couscous, Tomato & Cucumber Salsa, Asparagus & Smoked Paprika Tortilla Chips
- ROAST CHICKEN SUPREME** 17.5  
Garlic Crushed Potatoes, Asparagus, Vine Tomatoes & Tarragon Aioli
- ROAST GRESSINGHAM DUCK BREAST** 18  
Crispy Duck Leg, Parmentier Potatoes, Pancetta, Confit Baby Carrots & Jus  
*Perfect Pairing Merlot, Cecilia Beretta*
- ROASTED PEPPER & POTATO SAAG (V)(VE)** 14.5  
Basmati Rice, Minted Onions & Grilled Pitta Bread
- CHARGRILLED CHICKEN SATAY (N)** 15.5  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- ASPARAGUS & ROASTED CHESTNUT MUSHROOM RISOTTO (V)** 14  
Apple Wood Smoked Cheddar Crust & Truffle Oil

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

