

# Menu

WINTER 2019

## Starters

- SOUP OF THE DAY (V)** 4.5  
Warm Bread Roll
- HONEY & GARLIC STICKY CHICKEN SKEWERS** 8  
Soy, Ginger & Chilli Dipping Sauce
- HAGGIS BON BONS** 7.5  
Whisky & Mustard Aioli
- GARLIC WILD MUSHROOMS (V)** 7.5  
On Toasted Sourdough, Blue Murder Cheese, Tarragon Oil  
*Perfect Pairing Chardonnay Les Grenadiers*
- CLASSIC KING PRAWN COCKTAIL** 8  
Marie Rose, Gem Lettuce & Smoked Paprika  
Rye Crostinis
- PAN SEARED SHETLAND SCALLOPS (N)** 11  
Roast Squash Puree, Pine Nut Gremolata with Sage & Cider Dressing
- BREADED GOATS CHEESE CROTIM (V)** 8  
Balsamic Beetroot & Chilli Jam with Pomegranate Salad
- CHICKEN LIVER PARFAIT** 7.5  
Cranberry & Clementine Chutney with Ola Oatcakes

## Salads

- HOI SIN CRISPY DUCK SALAD** 14  
Pickled Figs & Spring Onion
- CRISPY HALLOUMI GREEK SALAD (V)** 12.5  
Roast Peppers, Marinated Olives, Cucumber & Herb Dressing  
*ADD Chicken* 2
- WARM CHICKEN, AVOCADO & SMOKED BACON SALAD** 13.5  
Confit Cherry Tomatoes with Wholegrain Mustard Vinaigrette

## Sides

- GARLIC BREAD 3  
WILTED GREENS 3  
ROAST ROOT VEGETABLES 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
- 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
- LOCH DUART FILLET OF SALMON 18**  
Celeriac & Potato Mash, Green Beans, Leek & Tarragon Cream with Crispy Kale  
*Perfect Pairing La Brouette Rosé*
- MARKET CATCH OF THE DAY**  
*Ask Your Server For Today's Special*

## Mains

- CHARGRILLED CALVES LIVER** 17.5  
Smoked Bacon, Buttered Mashed Potatoes, Red Wine Jus & Crispy Onions
- ROAST LOIN OF VENISON** 20  
Stovie Mash, Kale, Baby Roast Beets, Skirlie Crumb & Jus  
- Served Medium
- STORNOWAY BLACK PUDDING STUFFED CHICKEN SUPREME (C)** 18  
Herb Roasted Potatoes, Green Beans wrapped in Prosciutto with Parsley Cream
- ROAST BREAST OF GRESSINGHAM DUCK** 19  
Fondant Potato, Celeriac Puree, Greens, Cranberry & Orange Jus  
*Perfect Pairing Merlot, Cecilia Beretta*
- CHARGRILLED CHICKEN SATAY (N)** 15.5  
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- ROOT VEGETABLE SAAG (V)** 14.5  
Wild Basmati Rice, Apricot Spiced Onions, Coriander Naan & Crispy Coconut
- ROAST WINTER SQUASH RISOTTO (V)** 14  
Baby Mozzarella, Sage Crumb & Rockette
- 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

