

Menu

WINTER 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
- BAKED BREADED CAMEMBERT** (V) 8
Roast Red Onion Salad & Cumberland Sauce
- HOT SMOKED SALMON TIMBALE** 8.5
Homemade Baked Dill Scones
- SMOKED HAM HOUGH TERRINE** 8.5
Cider & Apple Chutney, Wholegrain Mustard Aioli & Toasted Baguette
- PAN SEARED SHETLAND SCALLOPS** 12
Honey Roast Parsnip Puree & Pomegranate Dressing
Perfect Pairing Sauvignon Blanc Eradus
- CANTALOUPE MELON & MOZZARELLA SALAD** (V) 7.5
Balsamic & Basil Dressing

Salads

- GRILLED THAI STEAK SALAD** 14
Pickled Vegetables, Soy & Sesame Dressing, Crispy Chilli Noodles
- CRISPY HALLOUMI & AVOCADO SALAD** (V) 12.5
Paprika Chickpea Popcorn, Lemon, Honey & Oregano Dressing
Add Chicken 2

Sides

- WILTED GREENS 3
HONEY ROASTED ROOT VEGETABLES 3
GARLIC BREAD 3
SIDE SALAD 3
HAND CUT CHUNKY CHIPS 3
SWEET POTATO FRIES 4
HALLOUMI FRIES 4
PIGS IN BLANKETS 3.5
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, HONEY ROASTED ROOT VEGETABLES & ROASTED VINE TOMATOES
- FILLET STEAK** 8oz 32
RIB EYE STEAK 8oz 25
CHATEAUBRIAND 16oz (FOR TWO) 60
Perfect Pairing Malbec Bodega Ruca Malen
- HOMEMADE SAUCES** 2
Peppercorn, Confit Garlic Butter
or Red Wine Jus
- BURGERS**
OUR BURGERS ARE SERVED IN A BRIOCHE ROLL WITH HOMEMADE SPICED BURGER RELISH, SALAD & SKINNY FRIES
- HIGHLAND STEAK BURGER** 14
CHARGRILLED CHICKEN 13.5
BEETROOT, RED PEPPER, CHILLI & QUINOA BURGER (V) 12
Served with Salad & 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** 15
Hand Cut Chunky Chips, Crushed Peas, & Homemade Tartare Sauce
- LOCH DUART FILLET OF SALMON** 18
Buttered New Potatoes, Green Beans, Vine Tomatoes & Citrus Hollandaise
Perfect Pairing Picpoul De Pinet, Morin-langaran
- MARKET CATCH OF THE DAY**
Ask Your Server For Today's Special

Mains

- ROAST VENISON LOIN** 20
Stovie Mash, Wilted Kale, Pickled Baby Beets, Oat Crumb & Redcurrant Jus. *Served Medium / Rare*
- CHICKEN SUPREME** ☉ 17.5
Roasted Potatoes, Greens, Stornoway Black Pudding, Whisky & Thyme Cream
- CHARGRILLED LIVER & SMOKED BACON** 18
Buttered Mashed Potatoes, Red Wine Jus & Crispy Onions
Perfect Pairing Chardonnay Le Grenadiers
- BRAISED STEAK BOURGUIGNON** 18.5
Chive Mashed Potatoes & Seasonal Vegetables
- ROAST BUTTERNUT SQUASH GNOCCHI** (V)(N) 15
Spinach, Topped with Crumbled Goats Cheese & Toasted Hazelnuts
- CHARGRILLED CHICKEN SATAY** (N) 15.5
Basmati Rice, Roasted Mediterranean Vegetables, Crispy Coconut & Cucumber Salad
- ROAST ROOT VEGETABLE, CHICKPEA & APRICOT TAGINE** (V)(VE) 14.5
Minted Onions, Basmati Rice & a Warm Pitta 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 Tradition

The Ultimate Sunday Roast
Served Every Sunday From 12noon

