



To Start

Sea scallops cauliflower, Stornoway black pudding	£12	Beetroot gravadlax micro capers, pickles, crème fraiche	£10
3 bird terrine crispy parsnips, apples	£10	Butternut Squash Velouté toasted seeds	£7
60-degree cooked duck egg truffle remoulade, ketchup, brioche	£9		

To Follow

Highland venison sticky red cabbage, claret jus	£26
Pork fillet pancetta, crispy pork belly, cider sauce	£25
Slow cooked dry aged sirloin kale crisps, smoked bone marrow jus	£27
Blackened loch salmon shellfish broth, fregola	£23
Wild mushroom and goats cheese Wellington roast garlic puree	£20

From the Chargrill

The below are sourced from Presly's of Oldmeldrum. Steaks are cut to 8oz and aged for a minimum of 21 days.

Ribeye	£36
Fillet	£45
Côte de bœuf bone on ribeye, 900g	£55

All above dishes are served with hand cut chips, roasted plum tomato, grilled mushroom and a choice of pepper sauce, garlic butter, or Stilton

Meldrum House steak burger smoked streaky bacon, gruyère, hand cut chips	£18
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Sides

£4

Hand cut chips	House salad
Roast root vegetables	Winter greens
Creamed potatoes	Herbed local tatties

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.
Please be aware that our game dishes may contain shot.