



TO START

Chicken <i>bao bun, peanut</i>	7
Mussels <i>garlic mariniere, white wine, shallot, cream & parsley, garlic loaf</i>	11
Soup <i>spiced carrot & lentil soup, sour cream, croutons, chives</i>	7
Bon Bons <i>haggis, HP sauce</i>	8
Belly of Pork <i>langoustine, apple & celeriac remoulade</i>	14
Smoked Salmon <i>toasted blini, capers, lemon & creme fraiche</i>	13

TO FOLLOW

Halibut <i>lemon buttered scallops, peas & pancetta, whipped potato, wilted greens</i>	31
Beef <i>fillet & slow braised cheek, skirlie bon bon, turnip & honey, mashed potato, ale jus</i>	28
Chicken Parmo <i>parmigiana, crispy bacon, fries</i>	18
Lasagne <i>beef, garlic & parmesan bread</i>	18
Lamb <i>slow braised lamb shank, whipped potato, sticky red cabbage</i>	21
Burger <i>smoked bacon, nacho cheese sauce, gherkin, tomato, cos lettuce, fries</i>	18

SIDES

Whipped Mashed Potato	All 6
Wilted Greens & Garlic Butter	
Salt & Vinegar Fries	
Baby Caesar Salad	

BUTCHER'S BLOCK

Aberdeenshire is famed for producing some of the best meat in the world. We work closely with our carefully chosen local craft butcher to ensure the best cuts of flame-grilled Aberdeen Angus from gate to plate.

G McWILLIAM, ABERDEEN

Fillet 8oz	45
Sirloin 8oz	38

*All steaks are served with dressed rocket, crispy onion, parmesan & truffle fries
Choose from – mushroom, blue cheese butter or peppercorn sauce*

DESSERT

Lemon <i>steamed lemon sponge, custard & ice cream</i>	7
Cheesecake <i>millionaire shortbread, caramel ice-cream</i>	8
Cookie <i>chocolate chip cookie dough, Nutella & vanilla ice cream</i>	9
Tiramisu <i>cocoa dusting</i>	9
Cheese <i>selection of cheeses, oaties, seasonal chutney, grapes</i>	11

LIQUEURS

Corney & Barrow Special Reserve Ruby Port <i>Wine & Soul, Douro, Portugal, NV, 50ml</i>	5
Smith Woodhouse 10 Year Old Tawny <i>Douro, Portugal, 50ml</i>	7.5
Magnum Cream Liqueur, 50ml	6
The King's Ginger Liqueur, 50ml	6
Courvoisier XO, 25ml	25