

1236

AT THE CAVE BAR

sunday lunch

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

Originally, this part of the building was a larder and storeroom. The area where the Whisky Club is now housed is where meat and fish, that would have come from the Estate and further afield, were hung and smoked. Until the 1950s, Meldrum House was a family home for generations, so we hope you enjoy your time here with family and friends...

served from 12.30pm to 3pm

STARTER

spring vegetable broth
peas, broods, greens
add shredded roast chicken £4

ham hock
smoked ham & cheddar quiche

bao bun
crispy pork belly, sweet & sour

baked camembert
sweet chilli, toasted loaf

scampi
tartare sauce

MAIN

roast Aberdeenshire sirloin of beef
rosemary & thyme rolled leg of lamb
grilled pork chops, chilli & pineapple
all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy

chicken, ham & leek filo pie
creamy sauce, whipped potato & greens

ricotta gnocchi
wild mushroom, garlic & spring vegetables

A BIT ON THE SIDE

£6 EACH

goose-fat roast potatoes
maple glazed root vegetables
cauliflower & broccoli gratin
baby caesar salad
wilted greens & braised hispi cabbage

DESSERT

pavlova
pineapple, kiwi & coconut ice cream

banoffee pie
caramel, chocolate, banana ice cream

apple
crumble, Calvados ice cream

cheese
cheddar & blue, oaties, quince, grapes

2 COURSES £30 | 3 COURSES £35

DRINKS

espresso/double espresso £3/4
americano £3
flat white/cappuccino/
latte/mocha £4
hot chocolate £5
French press coffee £5
served with a homemade treat

1236 TEA BOARD £4 EACH
breakfast
earl grey
green
chamomile
peppermint
cranberry & apple
served with a homemade treat

dietary requirements on request

1236

AT THE CAVE BAR

evening

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served from 5pm to 9pm

STARTER

spring vegetable broth
peas, broads, greens
add shredded roast chicken £4

ham hock
smoked ham & cheddar quiche

bao bun
crispy pork belly, sweet & sour

baked camembert
sweet chilli, toasted loaf

scampi
tartare sauce

MAIN

roast Aberdeenshire sirloin of beef
rosemary & thyme rolled leg of lamb
grilled pork chops, chilli & pineapple
all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy

chicken, ham & leek filo pie
creamy sauce, whipped potato & greens

ricotta gnocchi
wild mushroom, garlic, & spring vegetables

katsu
chicken, fragrant rice, sesame slaw

steak out burger
smoked bacon & cheddar, whisky mayo, skin on fries

A BIT ON THE SIDE

£6 EACH

goose-fat roast potatoes
maple glazed root vegetables
cauliflower & broccoli gratin
baby caesar salad
wilted greens & braised hispi cabbage

DESSERT

oops I dropped the pavlova...
pineapple, kiwi & coconut ice cream

banoffee pie
caramel, chocolate, banana ice cream

apple
crumble, Calvados ice cream

cheese
cheddar & blue, oaties, quince, grapes

2 COURSES £30 | 3 COURSES £35

dietary requirements on request