



Amuse-bouche



Sea trout - Peterhead
red cabbage cured, orange, fennel, dill & cucumber tea

Lamb - Aberdeenshire
shoulder, peas, goats' cheese, salsa verde, fried capers

Mushroom - Montrose
sour dough, hollandaise espuma, burnt onion powder



Beef – Aberdeenshire
treacle cured sirloin, miso & yuzu gel, honey carrots, beef fat espuma, yeast crumb

Monkfish - Peterhead
mussels, wild mushrooms, spinach, seaweed butter, parsley oil

Venison - Kinellar
venison loin, Swiss chard & raspberry jus

Sirloin 11oz
(£10 supplement per person)
Served with hand-cut chips, truffle & parmesan mayo, cauli bhaji
Choose from - pepper, garlic butter mushrooms, chimichurri,
Café de Paris butter
G McWILLIAM, ABERDEEN



Intermediate



Pineapple
white chocolate mousse, pineapple, coconut cremeux, coriander

Strawberry
parfait, macerated strawberries, gingerbread

Apricot
honey, roasted apricots, yoghurt

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.

Wednesday to Saturday



Amuse-bouche



Carrot Soup
carrot, orange, lime yoghurt

Chicken

burnt honey & miso chicken tenders, sour cream & chive

Trio of Puddings

white, black & haggis, whisky mayo

Smoked Salmon

warm potato salad, hot smoked salmon



Beer Battered Haddock

hand-cut chips, mushy peas, tartare

Burger

smoked cheddar, bacon, chorizo jam, fries

Chicken

crispy chicken parm, tomato sauce, spaghetti

Sirloin 11oz

*hand-cut chips, truffle & parmesan, cauli bhaji
choose from – pepper, garlic butter mushrooms, chimichurri,
Café de Paris butter*



Intermediate



Cookie Dough

raspberry & white chocolate cookie dough, ice cream

Brownie

dark chocolate cremeux, brownie, dulce de lech, caramel ice cream

Cheese

*Red Anster - Fife
Bonnet - Ayrshire
Minger- Highlands
quince, celery, grapes & oaties*

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Monday - Tuesday



Amuse-bouche



Gazpacho

tomato, cucumber, red onion & vodka

Prawn Cocktail

*Atlantic & king prawns, Marie Rose & iceberg
add poached white crab*

Trio of Puddings

white, black & haggis, whisky mayo



Roast Pork Loin

Grilled Chicken Supreme

*all served with roast potatoes, Yorkshire pudding,
skirlie, pepper sauce or gravy*

Lamb Shoulder, Red Wine & Rosemary Pie

garlic mash, wilted greens

Sirloin 11oz

*all served with hand-cut chips, truffle & parmesan, cauli bhaji
choose from – pepper, garlic butter mushrooms, chimichurri, Café de Paris butter*



Intermediate



Eton Mess

summer berry, lemon curd, clotted cream ice cream

Chocolate

dark chocolate cremeux, brownie, caramel ice cream

Cheese

cheddar & brie, oaties, quince, grapes, celery

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Sunday