

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

gazpacho

tomato, cucumber, red onion & vodka

hot smoked salmon

tartare sauce, potato salad

prawn cocktail

Atlantic & king prawns, Marie Rose & iceberg

add poached white crab £5

trio of puddings

white, black & haggis, whisky mayo

toasted sourdough

mushrooms, blue cheese

MAIN

roast Aberdeenshire sirloin of beef

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

carrot risotto

orange & vanilla dressing, toasted pumpkin seeds

A BIT ON THE SIDE

£6 EACH

charred baby Caesar parmesan & bacon

creamed savoy cabbage

tempura broccoli, chorizo jam

roast baby potato, red onion & whole grain

cauliflower, nduja & chickpea gratin

DESSERT

Eton mess

summer berry, lemon curd, clotted cream ice cream

rice pudding

vanilla, roasted apricots & honey

chocolate

dark chocolate cremeux, brownie, caramel ice cream

cheese

cheddar & brie, oaties, quince, grapes, celery

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 **sunday evening**

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

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served from 5pm to 9pm

STARTER

gazpacho

tomato, cucumber, red onion & vodka

hot smoked salmon

tartare sauce, potato salad

prawn cocktail

Atlantic & king prawns, Marie Rose & iceberg
add poached white crab £5

trio of puddings

white, black & haggis, whisky mayo

toasted sourdough

mushrooms, blue cheese

MAIN

roast Aberdeenshire sirloin of beef

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

carrot risotto

orange & vanilla dressing, toasted pumpkin seeds

pucker parmigiana

crispy chicken parm, tomato sauce, spaghetti

the cow boy

beef burger, smoked cheddar, bacon, chorizo jam, fries

mac daddy

mac & cheese
add lobster £5

A BIT ON THE SIDE

£6 EACH

charred baby Caesar parmesan & bacon

creamed savoy cabbage

tempura broccoli, chorizo jam

roast baby potato, red onion & whole grain

cauliflower, nduja & chickpea gratin

DESSERT

Eton mess

summer berry, lemon curd, clotted cream ice cream

rice pudding

vanilla, roasted apricots & honey

chocolate

dark chocolate cremeux brownie, caramel ice cream

cheese

cheddar & brie, oaties, quince, grapes, celery

2 COURSES £30 | 3 COURSES £35

dietary requirements on request