

1236

AT THE CAVE BAR

evening

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 5pm-9pm

WEE PLATES

tom tom & toastie	£10
roast tomato & basil soup, crème fraîche, grilled cheese toastie	
watermelon sugar high	£9
bao bun, chicken tenders, watermelon hot sauce, pickled veg	
waffle on	£8
waffle, confit duck, hen's egg	
taco time	£9
smoked salmon, avocado, cucumber & lime	
pure mussel	£9
moules, white wine sauce, onion & garlic, toasted loaf	

BIG PLATES

something fishy	£18
battered haddock, crushed minted peas, tartare sauce, seasoned skin-on fries	
curry favour	£18
breaded chicken breast, butter curry, 1236 naan bread	
shall we tagliatelle?	£18
tagliatelle, hot smoked salmon, king prawns, garlic & chilli cream sauce	
the 'mac' Meldrum	£19
double-stacked steakette burgers, cheese, bacon, shredded lettuce, sesame seeded bun, seasoned skin-on fries	
hail Caesar	£16
grilled chicken OR rump steak, bacon, giant croutons, cos lettuce, parmesan, Caesar sauce	
the cowboy	£18
black garlic rump steak, heritage tomatoes, rocket, parmesan, garden pesto	

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

black garlic rump steak 8oz	£29
sirloin 10oz	£39
fillet 8oz	£46
+ cajun king prawns	£4
+ BBQ scallop	£8
all served with wedge salad, green goddess dressing, beef dripping skin-on fries	
choose from – salsa verde, peppercorn sauce or garlic butter	

A BIT ON THE SIDE

beef dripping & parmesan fries	£6 each
mac 'n' cheese	
green salad	
green beans, peas, broccoli & ricotta	
battered tenderstem broccoli & harissa mayo	

SWEET TREATS

gooey middle	£9
chocolate fondant, caramel, popping candy	
mint to be	£9
home-made chocolate & mint viennetta	
strawberry fields forever	£8
strawberry tart, elderflower, clotted cream ice-cream	
raspberry blower	£9
raspberry crème brûlée, dark chocolate shortbread	
camembert dipper	£14
baked camembert, sunblush tomato & parmesan loaf, BBQ peach chutney	

Served 5pm-9pm

WEE PLATES

tom tom	£8
roast tomato & basil soup, toasted loaf	
V, Ve, DF, GF	
the forager's fry-up	£8
hen's egg, wild mushrooms, toasted loaf, garden pesto	
V, GF	
cauliflower taco	£7
tempura, avocado, watermelon hot sauce	
V, Ve, DF	
duck in	£9
confit duck, bao bun, hoisin sauce, cucumber & coriander	
DF	
pure mussel	£8
moules mariniere, white wine, onion & garlic, toasted loaf	
DF, GF	

BIG PLATES

tomato, peach & burrata salad	£14
oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic	
V, GF	
something fishy	£18
breaded haddock, crushed minted peas, tartare sauce, seasoned skin-on fries	
DF, GF	
shall we tagliatelle?	£14
fresh garlic, chilli, parsley, olive oil	
V, Ve, DF	
vegan burger	£14
moo-less, Violife cheddar, red onion marmalade, skin-on fries	
V, Ve, DF	

BUTCHER'S BLOCK

sirloin 10oz	GF, DF	£39
fillet 8oz	GF, DF	£46
+ cajun king prawns	GF, DF	£4
+ BBQ scallops	GF, DF	£8
all served with wedge salad, lemon dressing, beef dripping skin-on fries (GF, DF)		
choose from – salsa verde V, Ve, DF, GF peppercorn V, GF garlic butter V, GF		

A BIT ON THE SIDE

skin-on fries & parmesan	V, GF	£6 each
green beans, peas, broccoli & ricotta	V, GF	
battered tenderstem broccoli & harissa mayo	V, DF	
Caesar salad	V	
buttered, BBQ Asparagus	V, GF	

SWEET TREATS

gooey middle	£9
chocolate fondant, caramel, popping candy	
V	
mint to be	£9
home-made chocolate & mint viennetta	
V, GF	
raspberry blower	£9
raspberry crème brûlée, dark chocolate shortbread	
V, GF	
camembert dipper	£14
baked camembert, toasted loaf, BBQ peach chutney	
V, DF, GF	
peaches & cream	£7
poached peaches, raspberries, meringue	
V, Ve, DF, GF	

DIETARIES

V vegetarian

Ve vegan

DF dairy free

GF gluten free

* altered accordingly

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