



TO START

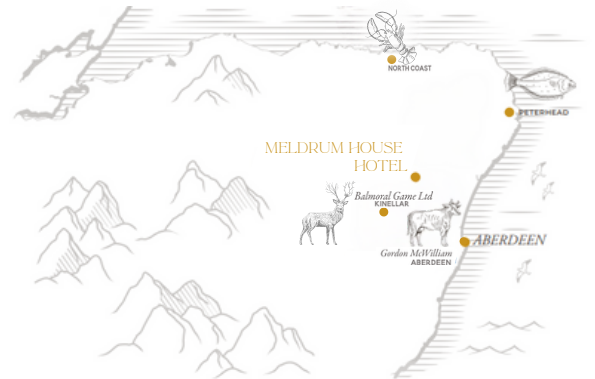
Neep & Tattie Broth <i>Aberdeen rowie</i>	9
Crab & Crumpet <i>poached white crab, butter sauce</i>	17
Tikka Masala Scallop <i>yoghurt, puffed rice</i>	17
Potato Rosti <i>pulled beef cheek, garlic mayo</i>	13
Mushroom Velouté <i>arancini, shaved Parmesan</i>	11

TO FOLLOW

Shellfish Bisque <i>halibut, crushed potatoes, creamed cabbage, tenderstem broccoli</i>	29
Honey Glazed Pork Belly <i>cauliflower cheese, black pudding, pork scratchings</i>	26
Slow Braised Beef Short Rib <i>sticky red cabbage, horseradish mashed potato, BBQ gravy</i>	23
Presly's Steakette Burger <i>cheddar, bacon, fried pickle, sweet & spicy fries</i>	19
Smoked Haddock Risotto <i>soft poached egg, Parmesan, wilted greens</i>	24

DESSERT

Millionaire's Cheesecake <i>milk chocolate mousse, dulce de leche, shortbread, ice cream</i>	9
Bramble & Lemon <i>lemon posset, bramble marshmallow</i>	13
Brioche Suzette <i>caramelised oranges, Cointreau, crème anglaise</i>	14
Banoffee <i>caramel, banana, chocolate, vanilla</i>	9
Red Velvet Lava Cake <i>chocolate custard, clotted cream ice cream</i>	11



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

Ribeye 10oz	39
Fillet 8oz	46

Served with macaroni cheese fritter, seasoned fries, dressed rocket leaf
Choose from – peppercorn sauce, cream of mushroom & garlic or blue cheese

SIDES

cauliflower cheese & oat crumb	All 6
ricotta, peas, spinach, tenderstem broccoli	
Caesar salad	
seasoned fries & Parmesan	
garlic & herb baby potatoes	

LIQUEURS

Corney & Barrow Special Reserve Ruby Port <i>Wine & Soul, Douro, Portugal, NV, 50ml</i>	25
Smith Woodhouse 10 Year Old Tawny <i>Douro, Portugal, 50ml</i>	7.5
Baileys, 50ml	5
Highland Nectar, Scottish Drambuie 25ml	5
Courvoisier XO, 25ml	25