

## STARTERS

SALMON CONFIT	£10
Slow cooked fillet, cucumber, horseradish cream, pickles, sorrel	
HAND DIVED SCALLOPS	£12
Potato scone, pancetta, samphire	
OLD MELDRUM CRISPY HEN'S EGG (V)	£10
Cauliflower purée, Parmesan, truffle	
JERUSALEM ARTICHOKE (V)	£8
Velouté, confit artichoke crisps	
MONYMUSK ESTATE WOOD PIGEON	£10
Beetroot carpaccio, celeriac purée, toasted nuts, seeds	
HAM HOCK & PIG'S CHEEK TERRINE	£10
Mushroom ketchup, pork scratchings, black pudding crumb, apple	

For guests dining on a dinner, bed and breakfast break,  
if choosing a starter from this menu a supplement of £5 applies.

Before ordering, please inform a member of our team if you have a food allergy or intolerance



By opting to pay a service charge you're helping us build our "Fair Fund".  
This is given back to our whole team, and is available for team members' personal development opportunities.

## MAINS

BREAST OF CHICKEN	£22
Skirlie bannock, carrots, kale, cooking juices	
ABERDEENSHIRE FILLET OF BEEF	£28
Roasted garlic, braised shin, onions, bone marrow butter, veal jus	
INVERURIE LAMB	£24
Seared loin, slow braised lamb shoulder, haggis, baked roots, lamb jus	
WILD HALIBUT	£24
Fregola, smoked chicken press, pan juices	
HANDMADE CAVATELLI (V)	£17
Parmesan foam, sautéed mushrooms, summer truffle	
LOCH ETIVE SEA TROUT	£22
Wilted summer greens, fennel, warm tartare sauce	

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if choosing a main dish from this menu a supplement of £10 applies.

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## FROM THE JOSPER GRILL

Our steaks are supplied by Davidson's butchery of Inverurie and are dry-aged for more than 28 days. All our steaks are flame-cooked over open coals in our Spanish Josper grill, adding a distinctive smoked flavour.

SIRLOIN STEAK		RIB-EYE STEAK		FILLET STEAK	
8oz	£24	8oz	£26	8oz	£28
10oz	£30	10oz	£32	10oz	£35
12oz	£36	12oz	£39	12oz	£42

PORTERHOUSE (16OZ) £45  
King of the T-bone steaks (you could share it... Probably)

CHATEAUBRIAND (FOR TWO) £55  
16oz barrel of prime fillet

BUTTERFLIED CHICKEN £16  
Fillet, marinated in lemon, fresh basil

All our steaks are served with cherry vine tomatoes, Portobello mushroom, beer-battered onion rings and hand-cut chips

SURF TO GO WITH THE TURF £12  
Add a half lobster tail to your steak

SAUCE TO ACCOMPANY YOUR GRILL £3  
Peppercorn • Strathdon Blue • Glen Garioch whisky cream

## SIDES

House salad, balsamic dressing	Hand-cut double cooked chips	£4
Seasonal vegetables	Boiled new potatoes	
Homemade beer-battered onion rings		

For guests dining on a dinner, bed and breakfast break, if choosing the chateaubriand a supplement of £25 applies, a supplement of £15 applies on the porterhouse and a supplement of £10 applies on the remaining grills.

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## DESSERTS

DARK CHOCOLATE FONDANT	£9
White chocolate ice cream	
VANILLA PANNA COTTA	£8
Macerated strawberries, Champagne soup, granita	
CHERRY FRANGIPANE	£8
Custard, pistachio ice cream	
LEMON CURD TART	£8
Honeycomb	
CHEESE BOARD	£10
Oatcakes, grapes, quince	

## COFFEE

CAFETIÈRE	£5
After dinner coffee, Scottish tablet	

## LIQUEUR COFFEES

Calypso - Tia Maria	Napoleon - Brandy	£6
Gaelic - Scotch Whisky	Irish - Jameson Irish Whiskey	

For guests dining on a dinner, bed and breakfast break, if choosing a dessert from this menu a supplement of £3 applies, and £5 for cheese.

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