**ALL DAY MENU**

**STARTERS**

**SOUP OF THE DAY £5.00**

**CULLEN SKINK £6.00**

**BLACK PUDDING £7.00**

Local Black Pudding, Creamed Savoy Cabbage,

Roast Apple, Pepper Sauce

**GOATS CHEESE £7.00**

Grilled Goats Cheese, Cherry Tomato,

Red Onion Marmalade, Sweet Balsamic

**MELON, FETA, MINT £7.00**

Watermelon, Scottish Feta, Basil Oil,

Toasted Almonds, Marple Dressing

**SALMON & PRAWNS £8.50**

John Ross Jnr Smoked Salmon & Prawn Marie Rose,

Popcorn, Cucumber, Shallots

**TERRINE £7.00**

Pressed Ham Hock Terrine, Mixed Salad,,

Toffee Apple Puree, Mustard Dressing

**CHIKEN LIVER PATE £7.00**

Smooth Chicken Liver Pate, Plum Chutney,

Apple Puree, Toasted Brioche

**MAINS**

**ROAST OF THE DAY £16.50**

**MEDIUM ROASTED SIRLOIN OF DEESIDE BEEF**,

Roast Potatoes, Sauté Mushrooms, Root Vegetables,

Yorkshire Pudding, Real Beef Gravy

**CHICKEN £15.50**

Butter Roasted Free Range Chicken Breast,

Sheridans Haggis, Dauphinoise Potatoes,

Sandra’s Skirlie, Tarragon Jus Lie

**BRAISED CASSEROLE £15.50**

Slow Roasted Roe Deer Stew with Root Vegetables,

Cooked in Cabernet Sauvignon and Fresh Herbs,

Creamed Mash, Stewing Juices

**MAINS**

**NORTH SEA HAKE £15.50**

Pan Roasted Hake Fillet, Crushed New Potatoes, Creamed Savoy Cabbage & Bacon, Seafood Sauce, Scampi

**HIGHLAND COW LIVER £14.95**

Banchory Reared Highland cow Liver, Mash,

Roast Roots, Red Cabbage, Red Wine Jus

**RISOTTO CAKE £13.95**

Ricotta & Parmesan, Porcini Mushrooms,

Root Puree, Macaroni Cheese, Garden Pesto

**LAMB CHUMP £15.95**

Seared Lamb Chump, Gratin Potato, Root Puree,

Roast Shallot, Cabernet Sauvignon Reduction,

Chefs Ragout

**LOCH DUART SALMON £15.95**

Seared Lamb Fillet, Gratin Potato, Mushroom Risotto,

Butterbean & Chorizo, Herb Beurre Blanc



**CHEFS SIDES**

**HOMEMADE BREADBASKET £3.00**

**NEW POTATOES/DAUPHINOISE/SAUTE £3.00**

**BUTTERED GREEN VEGETABLES £3.00** **GORDAL OLIVES £3.00**

**SKIRLIE £2.50**

**DRESSED GREEN SALAD £3.00**



**SANDWICH SELECTION**

**Available on Granary/White Farmhouse Bread**

**Served with Fresh Dressed Mixed Salad & Crisps**

**Beetroot, Avocado & Humus £7.50**

**Mature Cheddar with Chilli Tomato Relish £7.50**

**Honey Roast Ham & Wholegrain Mustard £7.50**

**Egg & Chive Mayonnaise £7.50**

**Tuna & Red Onion £7.50**

**Roast Sirloin & Horseradish £7.50**

**Roast Cajun Chicken Mayo £7.50**

**Soup & Sandwich Combo £9.50**

**Soup of the Day with your choice of**

**Sandwich filling from above**

**SWEET THINGS**

**STICKY TOFFEE PUDDING £7.50** Warm Date & Coffee Sponge, Rich Toffee Sauce,

Vanilla Ice Cream

**PANNACOTTA £7.50**

Vanilla, Honeycomb, Meringue,

Mango & Passion Fruit Sorbet

**DELICE £7.50**

73% Dark Chocolate Mousse, Orange Puree,

Poached Pineapple, Mandarin Sorbet

**CHEESECAKE £7.50**

Baileys, Lime & Vanilla, Honeycomb,

Tablet Ice Cream

**SELECTION of ICE CREAMS & SORBETS £5.00**

**CHEESE £8.00**

Selection of Local & Continental Cheeses,

Digestives, Oatcakes, Chutney, Grapes, Celery

**CRÈME BRULEE £7.50**

Lemon Curd & Vanilla, Blood Orange Sorbet

**APPLE CRUMBLE £7.50**

Vanilla Apples, Honeycomb Ice Cream