



STARTERS

CULLEN SKINK

Made from smoked haddock, potatoes, onions and milk.

Served with a homemade artisan bread (GFO)

£8.95

SOUP OF THE DAY

Please refer to the specials board, served with homemade
artisan bread (GFO)

£6.95

CRUMBED SMOKED MACKEREL BEIGNETS

Served with wasabi whipped goats cheese bon bon rolled in fresh herbs
and peppadew, wild rocket aioli, pickled ruby grapefruit and honey glazed
fig (GFO)

£9.95

ROSEMARY & PEPPER CURED BEEF CARPACCIO

With apple cider and whisky emulsion, celeriac, apple and walnut
remoulade, herbed crostini with pecorino shavings (N) (GFO)

£9.90

SLIVERS OF CONFIT PORK BELLY WITH PAN SEARED LOCHALSH SCALLOPS

Served with pea and roast garlic puree with onion and leek ash (GFO)

£14.90

(V) Vegetarian (N) Contains Nuts (GFO) Gluten Free Option

Please advise your server when ordering

Due to all menu items being cooked to order from fresh, locally sourced ingredients,
please allow us a suitable time period for the courses to arrive to your table.



MAINS

PAN SEARED RED DEER MEDALLIONS

Served with garlic and herb butternut fondant, braised beef short ribs, wild mushroom and wood pigeon cigar with roast plum and cherry jus (GFO)

£32.90

HERB, PARMESAN AND LEMON CRUSTED BLACK FACE LAMB CUTLET

Served with melted leeks and chestnut mushroom slivers, garlic and rosemary potato fondant with jalapeno tapenade (GFO)

£36.90

CRISPY SKIN SEAFIELD ESTATE DUCK BREAST

Served with roasted figs, pomme noisette, spiced butternut and turnip with golden duck consommé (GFO)

£35.90

SEE WAITING STAFF FOR DAILY SPECIALS

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GRILL

ALL SERVED WITH BLISTERED VINE TOMATO, GRILLED FLAT CAP MUSHROOM & A CHOICE OF SAUCE TO TEMPERATURE

8oz DRY AGED RUMP STEAK £24.90 (GFO)

Grilled to temperature

8oz SIRLOIN £29.95 (GFO)

Grilled to temperature

10oz RIBEYE £31.90 (GFO)

Grilled to temperature

28 DAY AGED 8oz BLACK GOLD
ANGUS FILLET £35.95 (GFO)

Grilled to temperature

OOOR HIGHLAND COO £37.50

30 Day matured 6oz fillet of highland cow topped with grilled haggis

Grilled to temperature

10% FROM EVERY HIGHLAND COO STEAK SOLD WILL BE DONATED TO THE ARCHIE FOUNDATION

SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN – MALT WHISKY CREAM – BEARNAISE – MERLOT JUS – THREE CHEESE

£4.00

SIDE ORDERS

GARLIC BREAD	£4.80	HAND CUT CHIPS	£4.80
ARTISAN BREAD	£4.80	SKINNY FRIES	£4.80
MEDLEY OF MARKET		PARMESAN TRUFFLE	
VEGETABLES	£4.80	HAND CUT CHIPS	£5.80
SURF AND TURF	£5.95	ONION RINGS	£4.80
HALLOUMI CHIPS	£5.80	GARLIC MUSHROOMS	£4.80
CRUMBED BLACK PUDDING	£6.90	HAGGIS BON BONS	£6.90



DESSERTS

GRANT ROOM CRANACHAN

Whisky mousse with raspberry toasted oat fool with honeycomb shards (GFO)
£8.20

FIG & PLUM FRANGIPANI TART

Served with vanilla crème and burnt orange tulle
£8.90

SEAFIELD CHOCOLATE TRIO

Dooley's white chocolate liquor milkshake, hazelnut and Amarula dark chocolate truffle, milk chocolate and chilli panna cotta with raspberry gele and 24K gold flakes
(N)
£9.90

CHEF'S EXCLUSIVE CHEESEBOARD

Chef will personally present and cut a selection of fine Scottish cheeses, chutneys, oatcakes and crackers to your table (GFO)
£11.95

STICKY TOFFEE FONDANT

Served with pouring cream or homemade banana ice cream and tablet crumble
£8.50

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