



To Start

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| Aberdeenshire pork belly Stornoway black pudding, apple puree, sage, pork scratching | £12 | Butternut squash velouté toasted seeds | £7 |
| Terrine of root vegetables cauliflower panacotta, goats cheese | £8 | Seared hand dived scallops kohlrabi, charred leeks | £12 |
| Roulade of rabbit confit cooked leg lollipop, sweet and sour carrots | £13 | Highland beef carpaccio fried quails' egg, pickled vegetables | £9 |
| Ardmore cured Portsoy salmon Alford oatmeal bannock, horseradish | £10 | | |

To Follow

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| Sutherlands cod loin wilted greens, herb gnocchi, gribiche flavours | £21 |
| Fillet of North Sea halibut fragola, pigs cheek boudin, brown butter sauce | £25 |
| Guinea fowl seared breast, stuffed thigh, carrot puree, pearl barley smoked bacon jus | £22 |
| Loin of Aberdeenshire venison slow cooked shoulder, beets, salt baked neeps, sloe gin jus | £25 |
| Roast shallot tart fine glazed parsnips, toasted nuts and seeds | £18 |
| Twice baked Lochnagar soufflé sprouting broccoli, black truffle | £20 |

From the Chargrill

All beef is sourced from Presly's of Oldmeldrum. Steaks are cut to 8oz and aged for a minimum of 21 days.

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| Ribeye | £29 |
| Fillet | £33 |
| Cote de boeuf 16 oz bone on rib eye steak | £55 |

All above dishes are served with hand cut chips, roasted vine tomato, grilled mushroom and a choice of Béarnaise, pepper sauce or garlic butter

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| Meldrum House double slider smoked streaky bacon, gruyere | £18 |
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Sides

£4

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| Hand cut chips | Green salad |
| Creamed mash | Cauliflower cheese |
| Buttered potatoes | Seasonal vegetables |

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.
Please be aware that our game dishes may contain shot.