



To Start

Escabeche of red mullet	£10	Oxtail ravioli Wild mushroom and smoked beef broth	£13
Banffshire shellfish bisque Crab crouton	£8	Smoked hare loin Confit leg bon bon, beetroot	£10
Native Oysters – six/twelve Tabasco, lemon, shallot vinegar	£18/36	Guinea fowl and truffle ballotine Puy lentils, bruniouse vegetable casserole	£10
Celeriac veloute Pear croutons	£7	Trio of cauliflower with parmesan tuille Pickled, burnt, panna cotta	£8

To Follow

Saddle of Highland venison sticky red cabbage, dauphinoise potatoes, port jus	£25
Mossie's pork belly, cheek and rillette, smoked bubble and squeak, Thistly cross sauce	£19
Roast woodland pigeon blue cheese barley, caramelised celeriac, game chips, thyme reduction	£20
Pan fried North sea halibut roast salsify, buttered greens, mussels saffron essence	£24
Baked sustainable hake lobster timbale, winter vegetable nage	£21
Pumpkin and ricotta tart crispy kale	£15
Sun blushed tomato and rosemary savoury Leek and cheddar fondue	£15

From the Chargrill

Ribeye	£28
Sirloin	£28
Fillet	£32
Highland Ribeye	£30
Banchory Devenick rose veal cutlet	£32
Gigot of monkfish	£22
Meldrum House Steak Burger smoked streaky bacon, gruyere	£18

All steak dishes are served with hand cut chips, vine cherry tomatoes, flat cap mushroom and a choice of Béarnaise or peppercorn sauce

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

Sides £4

Hand cut chips	Wilted greens
Creamed mash	Cauliflower cheese
Mixed leaf salad	Tomato and red onion salad

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.