



### To Start

Oxtail Ravioli watercress, dandelion, crispy shallots	£9	Roasted Wood Pigeon braised puy lentil, morel mushrooms	£10
New Season Asparagus truffled duck egg, brioche toast, aged balsamic	£10	White Onion Veloute Inverloch goats cheese crostini	£7
Gartmorn Farm Chicken Terrine parsley puree, skirlie bonbon, crispy bacon	£10	Spiced Monkfish minted cucumber, yoghurt dressing	£12
Pickled North Sea Mackerel Jersey royals, spring onions, salted radish	£10	Banffshire Brown Crab lovage, lemon thyme, oatmeal bannock	£10

### To Follow

Sutherlands Loch Trout warm potato salad, spring greens, vierge	£21
Fillet of North Sea Halibut braised pork belly, black pudding crumb, cooking juices	£25
Seared Gressingham duck confit duck pave, seared breast, 5 spice jus	£23
Loin of Aberdeenshire lamb wild garlic, crispy sweetbread	£25
Beetroot Tart Tatin roasted beets, onion puree	£18
Cauliflower Cheese Risotto Strathdon Blue bonbon, cauliflower crisps	£18

### From the Grill

All beef is sourced via Presly's of Oldmeldrum from Aberdeenshire farms and aged for a minimum of 21 days.	
8oz Ribeye	£30
8oz Fillet	£34
16oz Côte de boeuf	£55
Surf and Turf 6oz fillet steak, half lobster	£45
8oz Pork Chop	£23
All steak dishes are served with hand cut chips, beef tomato, flat cap mushroom and a choice of Béarnaise or peppercorn sauce	
Meldrum House Steak Burger smoked streaky bacon, gruyere	£18

### 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.