



### To Start

New season asparagus crispy duck egg, hollandaise sauce	£12	Native Oysters – six/twelve tabasco, lemon, shallot vinegar	£18/36
Marinated heritage tomato salad avocado puree, black olive oil	£8	Spring green soup spring onion and potato wonton	£7
BBQ smoked beef croquette horseradish crème fraiche	£13	Alford oatmeal crusted mackerel Jersey royal salad	£9
Indian summer gin cured monkfish Vietnamese salad, glass noodles	£10	Ham hock and pea terrine piccalilli	£9

### To Follow

Poached Sutherlands of Portsoy sea trout samphire, saffron potato, smoked tomato and shellfish broth	£21
Baked fillet of Atlantic turbot pea and baby gem fricassee, Chablis butter, crushed new potato	£24
Quail roasted & stuffed with Stornoway black pudding, pancetta creamed cabbage, noisette potatoes	£20
Breast of Gressingham duck leg fritter, purple sprouting broccoli, butternut squash puree and port gravy	£23
Olive and rosemary gnocchi watercress and tomato pesto	£15
Cauliflower cheese risotto celeriac crisps	£15

### 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.	
Ribeye	£29
Fillet	£33
Highland Sirloin	£29
Aberdeenshire Lamb cutlets – three/six	£21/38
All above dishes are served with hand cut chips, plum tomato, flat cap mushroom and a choice of Béarnaise or peppercorn sauce	
Banffshire coast lobster – half/ whole plain/garlic	£28/56
Meldrum House Steak Burger smoked streaky bacon, gruyere	£18

### Sides

£4

Hand cut chips	Wilted greens
Creamed mash	Cauliflower cheese
Mixed leaf salad	New potatoes

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.