

1236

AT THE CAVE BAR

sunday lunch

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

Originally, this part of the building was a larder and storeroom. The area where the Whisky Club is now housed is where meat and fish, that would have come from the Estate and further afield, were hung and smoked. Until the 1950s, Meldrum House was a family home for generations, so we hope you enjoy your time here with family and friends...

served from 12.30pm to 3pm

STARTER

chicken broth
warm baker's roll

breaded brie
cranberry & orange chutney

scampi
tartare sauce

garlic mushrooms
toasted loaf, poached egg & hollandaise sauce

prawn cocktail
duo of prawns & John Ross salmon, boozy rose

MAIN

roast Aberdeenshire sirloin of beef
roast turkey

honey & maple spiced gammon
sea salt roast potatoes, honey glazed root vegetables, kilted chipolatas, Yorkshire pudding, skirlie, pepper sauce or gravy

Meldrum cottage pie
slow braised and minced, roast potatoes & vegetables

smoked haddock mornay
leek & cheddar mash, cabbage & bacon bon bon, wilted greens

bang bang cauliflower bolognese
tagliatelle, shaved parmesan & garlic bread

A BIT ON THE SIDE

£6 EACH

kilted chipolatas, honey & mustard
sea salt roasted potatoes
roasted root vegetables
cauliflower cheese
skirlie

DESSERT

sticky toffee pudding
biscoff, butterscotch sauce & vanilla ice cream

rice pudding
mixed berry jam & brown sugar & vanilla ice cream

apple & pear crumble
custard & vanilla ice cream

After Eight tiramisu
chocolate & popping candy

small cheeseboard
cheddar & brie
quince, grapes & oaties

2 COURSES £30 | 3 COURSES £35

DRINKS

espresso/double espresso £3/4
americano £3
flat white/cappuccino/
latte/mocha £4
hot chocolate £5
French press coffee £5
served with a homemade treat

1236 TEA BOARD £4 EACH
breakfast
earl grey
green
chamomile
peppermint
cranberry & apple
served with a homemade treat

dietary requirements on request

1236

AT THE CAVE BAR **sunday evening**

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

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served from 5pm to 9pm

STARTER

chicken broth
warm baker's roll

breaded brie
cranberry & orange chutney

scampi
tartare sauce

garlic mushrooms
toasted loaf, poached egg & hollandaise sauce

prawn cocktail
duo of prawns & John Ross salmon, boozy rose

MAIN

roast Aberdeenshire sirloin of beef
roast turkey

honey & maple spiced gammon
sea salt roast potatoes, honey glazed root vegetables, kilted chipolatas, Yorkshire pudding, skirlie, pepper sauce or gravy

Meldrum cottage pie
slow braised and minced, roast potatoes & vegetables

smoked haddock mornay
leek & cheddar mash, cabbage & bacon bon bon & wilted greens

bang bang cauliflower bolognese
tagliatelle, shaved parmesan & garlic bread

turkey burger
minced turkey, cranberry mayo, pig in blanket, coleslaw & fries

beef ragu
beef steeped in mulled wine, parmesan garlic ciabatta

cajun chicken
corn on the cob, coleslaw, skin on fries & 1236 hot sauce

A BIT ON THE SIDE

£6 EACH

kilted chipolatas, honey & mustard

sea salt roast potatoes

roasted root vegetables

cauliflower cheese

skirlie

DESSERT

sticky toffee pudding
biscoff, butterscotch sauce & vanilla ice cream

rice pudding
mixed berry jam & brown sugar short bread

apple & pear crumble
custard & vanilla ice cream

After Eight tiramisu
chocolate & popping candy

small cheeseboard
cheddar & brie
quince, grapes & oaties

2 COURSES £30 | 3 COURSES £35

dietary requirements on request