



Amuse-bouche



Mackerel - Peterhead
rhubarb, watercress & crème fraîche

Beef - Aberdeenshire
braised cheek, bourguignon, mushroom & truffle

Pea
soup, smoked ham hock, onion seed croutons



Cod - Peterhead
peas, salt & vinegar, batter, lemon, tartare

Lamb - Inverurie
loin, belly, shoulder, haggis, sweetbread, neep, jus

Venison - Kinellar
loin, beetroot & potato pressing, artichoke, cavolo nero, whisky

Sirloin 10oz
(£10 supplement per person)
served with caramelised onion puree, wild mushroom arancini & hand cut chips
Choose from - cajun & peppercorn, beef bourguignon, Guinness & mushroom
G McWILLIAM, ABERDEEN



Intermediate



Meringue
mango & passionfruit

Blood Orange
milk chocolate, sponge, sorbet

Coffee
caramel, espresso cake, vanilla

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.

Wednesday to Saturday



Amuse-bouche



Pea & Ham

smoked ham hock, onion seed croutons

Honey Bao

firecracker chicken, burnt honey

Moules

Cider sauce & smoked bacon, nduja loaf



Venison

venison sausages, wholegrain mustard & red onion mashed potato, balsamic & onion jus

Lasagne

short rib, steak & cheek, smoked cheddar & garlic bread

Steak Burger

cheese, charred onions & crispy onions, 1236 sauce, salt & vinegar fries, slaw

Sirloin 10oz

(£10 supplement per person)

Served with caramelised onion puree, wild mushroom arancini & hand cut chips

Choose from - cajun & peppercorn, beef bourguignon, Guinness & mushroom

G McWILLIAM, ABERDEEN



Intermediate



Creme de la creme

brulee, vanilla cheesecake, raspberry sorbet

Cookie dough

cherry, marshmallow, chocolate, vanilla ice cream

Trifle

blood orange trifle, amaretto

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Monday - Tuesday



Amuse-bouche



Minestrone

rigatoni, bacon, tomato & spring vegetables

Salmon

hot smoked pate, beetroot, oaties

Camembert

baked, harissa honey & toasted loaf



Porchetta

*served with sea salt roast potatoes, honey glazed root vegetables,
skirlie, Yorkshire pudding*

Sailors Pie

*poached fish, creamy white wine sauce, whipped mashed
potatoes & herb crust*

Venison

*sausages, wholegrain mustard & red onion mashed potato,
balsamic & onion jus*

Sirloin 10oz

(£10 supplement per person)

*Served with caramelised onion puree, wild mushroom arancini & hand cut chips
Choose from - cajun peppercorn, beef bourguignon, Guinness & mushroom*

G McWILLIAM, ABERDEEN



Intermediate



Lemon

syrup sponge, vanilla ice cream

Creme Brulee

vanilla cheesecake, raspberry sorbet

Passionfruit

meringue tart, mango sorbet

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Sunday