

MOTHER'S DAY

Sunday Lunch

STARTERS

Leek & potato velouté

Poached egg, baby leek crème fraiche

Citrus cured salmon

Horseradish yoghurt, yuzu, puffed rice, caviar

Beetroot tartare

Ricotta, candied walnut, basil, burnt apple puree

Chicken liver parfait

Marmalade, brioche, red wine shallot, fine herb salad

MAIN COURSES

Roast sirloin of Aberdeen angus beef

Roast potatoes, Yorkshire pudding, honey roasted root vegetables, red wine jus

Shetland cod

Potato terrine, parsnip puree, hispi cabbage, beurre blanc

Chump of scotch lamb

Lamb shoulder croquette, pomme puree, celeriac confit, celeriac puree, pancetta jus

Cauliflower steak

Pickled apple, brown butter crumb, macadamia nut, quince, bitter leaves

DESSERTS

Blackberry cheesecake

Mixed berries, passionfruit sorbet

Honey parfait

Orange & star anise ice cream, clementine gel

Dark chocolate fondant

Chocolate soil, salted caramel ice cream

Selection of Scottish cheeses

Marcliffe chutney, mini oatcakes, grapes - £5 supplement

Tea, coffee, Marcliffe fudge

3 COURSES 55.00

2 COURSES 40.00

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting the Marcliffe, however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.

Please advise us in advance if you have any special dietary requirements.

A 12.5% discretionary service charge will be added to your bill. This goes directly to the team as a thank you for their service. If you would prefer this not be applied, just let us know.

