

STARTERS

Treacle cured salmon **£14**
Orange, cucumber, dill, crème fraiche, caviar

Confit duck & pistachio terrine **£14**
Pineapple, date, coconut, sourdough

Goats cheese mousse **£12**
Heritage beetroot, red onion, radish, endive

Roast butternut squash velouté **£11**
Leek, potato

MAIN COURSES

North Sea cod loin **£29**
Saffron potato, mussels, curried spices, sea beets, broad beans, shellfish velouté

Short saddle of lamb **£32**
Celeriac, seeded granola, heritage carrot, Roscoff onion, lamb jus

Caramelised cauliflower risotto **£24**
Apple, dukkha spice, parmesan

Supreme of chicken **£28**
Hispi cabbage, bacon pomme anna, chicken croquette, chicken jus

FROM THE GRILL

Fillet 8oz **£45**
Ribeye 10oz **£35**
Pont Neuf, field mushroom, Roscoff onion, bone marrow crumb, choice of sauce

Sauces
Diane, peppercorn, bearnaise, mushroom, red wine or blue cheese

SIDES £6

Onion Rings
Chunky Chips
Tenderstem broccoli
Truffle mashed potatoes
Skinny Fries

DESSERTS

Hazelnut & white chocolate parfait
Candied hazelnuts, coffee ice cream £10

Chocolate tree & hazelnut mille feuille
banana ice cream £10

Douglas fir custard tart
blood lime sorbet, lime caviar £10

Rhubarb & custard £10

CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£12.00** (three cheeses)
served with apple chutney, quince, grapes and walnut bread

BLUE MURDER: A bold blue cheese from Highland Fine Cheeses in Tain, Scotland. Its creamy white paste is laced with fine blue veins, offering a sweet, velvety texture – perfect with peated whisky or a dessert wine.

ST ANDREW 'S CHEDDAR: Classically Scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional Cheddar.

MINGER BRIE: A brie-style cheese with a gooey, rich center and a cheerful orange, annatto-tinged rind. Fully ripe, it's soft, aromatic, and delicious – though not quite as pungent as its name suggests.

AILSA CRAIG: A delightful creamy taste with a hint of goat that melts in the mouth - delicious.

SMOKED DUNLOP: A traditional Ayrshire cheese, similar to cheddar but moister. Young Dunlop is mild, nutty, and smooth, developing a fuller, slightly sharp flavour as it matures.

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

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

A discretionary 12.5% service charge will be automatically applied.

DINNER

