

FATHERS DAY LUNCH

STARTERS

Wild mushroom velouté
*mustard and parmesan dumplings,
tarragon foam*

Pressed chicken and black pudding terrine
red onion chutney, green bean, hazelnut

Heritage tomato and mozzarella salad
pickled radishes, thai basil

Atlantic prawn cocktail
baby gem, talisker whisky, marie rose, cucumber

MAINS

Roast sirloin of Scotch beef
*skirlie, roast potatoes, Yorkshire pudding,
roasted root vegetables and gravy*

Pan fried seabream
*olive crushed potatoes, crab beignet,
tomato and sorrel*

Seared chicken ballotine
pomme puree, char courgette, sherry jus

Cauliflower bhaji
spiced onions, baba ganoush, garlic yogurt

From the Grill

(£20 supplement)

Aberdeen Angus beef

Fillet steak: 8oz

Ribeye steak: 10oz

*All items are served with portobello mushroom,
chunky chips, slow roasted onion,
with bone marrow crumb and a choice of one sauce*

Sauces

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

DESSERTS

Bitter chocolate tart
white chocolate ice cream, raspberries

Honey and oatmeal parfair sandwich
burnt orange

Vanilla floating island
Crème anglaise, toasted almonds, caramel

Selection of Scottish cheeses
Marcliffe chutney, mini oatcakes, grapes
£5 supplement

Coffee and Tea
fudge

2 courses £40.00 | 3 courses £55.00

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.

