

MENU



STARTERS

Smoked Peterhead haddock velouté – **£12.00**

finely diced potato and leek, leek rowie and chive oil £12.00

Pork and black pudding scotch egg – **£14.00**

caramelised apple puree, granny smith apple salad and homemade piccalilli

Garden vegetable scotch broth – **£9.00**

West coast scallops – **£18.00**

white carrot and vanilla puree, pickled carrots, pancetta lardons and scallop cream sauce

Smooth chicken liver parfait – **£14.00**

blood orange gel, spiced pear chutney and sesame wafers

Heritage beetroot – **£13.00**

horseradish crowdie, candied walnut, verjus dressing and radishes

Estate pigeon – **£16.00**

white bean cassoulet, damson plum salsa and pomegranate molasses

Marcliffe cheddar cheese souffle – **£14.00**

cheese sauce, walnut, hazelnut and grapes



MAIN COURSES

Chicken breast stuffed with a haggis mousseline – **£26.00**
fondant turnip, potato dauphine, cavalo nero, and whisky mustard sauce

Duck breast – **£28.00**
crispy duck leg, celeriac purée, hispi cabbage, savoy cabbage, duck fat potato pave and cherry jus

Peterhead halibut – **£31.00**
hazelnut crust, broccoli and orzo pasta, chardonnay and caviar sauce

North Sea lobster tail – **£34.00**
pumpkin, orange, salsa verde, fennel, puffed wild rice and lobster bisque

Lemon sole fillet – **£29.00**
salt and pepper calamari, baby spinach, burnt shallot purée, duchess potato and caper butter sauce

Homemade ricotta and chive tortellini – **£26.00**
wild mushrooms and parmesan watercress velouté

Butternut squash fondant – **£24.00**
golden raisin, chickpea, pulled jackfruit and confit cherry vine tomatoes

FROM THE GRILL

Certified Scotch Beef matured for a minimum of 28 days.

Fillet steak: 8oz – **£53.00**

Ribeye steak: 10oz – **£48.00**

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

SAUCES

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

SIDES

Chunky chips

Creamy mashed potatoes

Tender stem broccoli

Cesar salad

Onion rings

All sides – **£6.00**



DESSERTS

Marcliffe sticky toffee pudding – **£10.00**
vanilla ice cream, candied pecan and toffee sauce

Valrhona manjari chocolate delice – **£10.00**
white grand mariner praline and clementine Curd

Caramelised lemon tart – **£10.00**
winter berry sorbet, lime meringue and candied lemon

Marcliffe Tiramisu – **£10.00**
with biscotti

Vanilla Rice Pudding – **£10.00**
granny smith apple, calvados and almond

Chef selection of homemade ice creams and sorbets – **£9.00** (three scoops)

Dairy Free and vegan are available

Sorbets: Coconut and Lime, Raspberry, Passion Fruit

Frozen Yoghurts: Raspberry, Blueberry

CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£11.00** (three cheeses)
pear and onion chutney, quince, grapes, candied pecans, biscuits and oatcakes

BLUE MURDER: *A strong flavoured blue cheese made by Highland Fine Cheeses in Tain, Scotland. It has a creamy, white paste with fine threads of blue mould running through it, giving it a satisfyingly sweet and velvety texture. Often enjoyed with a peated whisky or a sweet 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. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests.*

GOLDEN CROSS: *A vegetarian, soft goat's milk cheese produced in Whitesmith, East Sussex. A delicious unpasteurised mould.*

CORRA LINN: *A cheddar-style cheese made by hand from raw milk of Lacaune sheep on a family farm in Lanarkshire, Scotland. It is aged for a minimum of 12 months, resulting in a firm, crumbly texture with pleasant nutty notes and subtle earthy undertones.*

SUPPLIERS

Turriffs of Montrose; Caber Coffee; Cockburns Dingwall; John Ross Jnr;
Clarks Speciality Foods; Simpsons Game; Braehead Foods; Blue Flag Seafood.

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.

