



THE
MARCLIFFE
HOTEL AND SPA

Appetisers

LOCAL NORTH SEA SHELLFISH BISQUE – £12

with a lobster and crab ravioli

HOMEMADE SOUP – £8

with house baked bread or gluten-free bread

SCALLOPS – £17

pan-fried scallops, sweet potato and coconut cream,
quinoa, chilli and coriander, soy and lime

MACKEREL – £15

rhubarb textures, rhubarb gel, kohlrabi

SMOKED DUCK – £15

confit turnip, grilled baby gem, candied beetroot, balsamic, peach

BEETROOT – £14

beetroot and feta croquette, rouille, fennel, golden raisins

CHICKEN – £14

ballotine, smoked pancetta, black pudding,
scorched pear and fig, quail eggs, crispy rye bread

CAESAR

Marcliffe classic Caesar salad, crispy pancetta,
shaved parmesan, croutons

starter – £12 main course – £18

with panko king prawns

starter – £16 main course – £24

TRIO OF VEGETARIAN DISHES

Twice-baked Mull of Kintyre Cheese Soufflé

tomato and red pimento relish

Starter – £13 Main Course – £24

Artichoke, Piquillo Pepper, Brie and Chicory Tart

with rocket

Starter – £13 Main Course – £24

Butternut Squash, Lentil and Red Pepper Pithivier

Starter – £13 Main Course – £24

Suppliers: Turrieffs of Montrose; Caber Coffee; McIntosh Donald; Isabella's Preserves;
King Foods; Cockburns Dingwall; Amity Fish and Shellfish; John Ross Jnr;
Johnston of Swarbrick; Aberdeenshire Larder; Clarks Speciality Foods;
Simpsons Game; Braehead Foods; Blue Flag Seafood

Main Courses

From the Grill

Certified Scotch Beef from McIntosh Donald of Portlethen
matured for a minimum of 35 days

FILLET STEAK: 8oz £41 10oz £49

SIRLOIN STEAK: 10oz £40 12oz £45

RIB EYE STEAK: 10oz £40 12oz £45

CHATEAUBRIAND (24 oz) – 2 persons only £88
served with a red wine jus
(minimum 40 minute cooking time)

There is a £12 per person supplement for
Chateaubriand and the 10oz Fillet Steak for guests on DBB

10oz FILLET BURGER with cheese and bacon – £24

all chargrilled items are served with tempura onions, confit mushroom,
organic watercress and a choice of Béarnaise, peppercorn or garlic butter,
homemade fries, baked potato or new potatoes

Other Dishes

HALIBUT – £28

sweet potato fondant, celeriac purée, braised chicory,
crab and artichoke velouté

HAKE – £26

smoked haddock, herb potatoes, mussels and clams, sea vegetables, crispy leek

VEAL – £30

date and pistachio farce, tabbouleh, pastille, spiced chickpea, pomegranate jus

GUINEA FOWL – £28

haggis pakora, pearl barley risotto, cavolo nero, whisky carrots

VENISON – £30

venison pie, polenta, braised red cabbage, prune purée, carrot

Sides

Parmesan and Truffle Fries

Mixed Green Vegetables

Braised Red Cabbage

Tenderstem Broccoli with hollandaise and almonds

Rocket and Parmesan Salad with aged balsamic

All sides – £4.50

Seafood Selection

The dishes below are only available when in season and with our local supplier. Please ask your server.

EXTRA LARGE NORTH SEA LANGOUSTINES

grilled with plain or garlic butter or chilli and ginger

Starter (five langoustines) – £32.00

Main Course (nine langoustines) – £60.00

SURF AND TURF – £62.00

6oz fillet of beef with five extra large langoustines

SEAFOOD PLATTER

langoustines, steamed Shetland mussels, roasted scallops, smoked salmon, king prawns, garlic butter and chilli ginger

Starter – £32.00 Main Course – £62.00

Larger steaks for the Surf and Turf are available.

All the above dishes are served with a choice of Jersey Royal potatoes or fries and green salad

Please be aware there will be a supplement for the Seafood Selection for guests on a dinner, bed and breakfast rate:

Starter – £25 Main Course – £35

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.

Desserts Menu

Desserts

CHOCOLATE AND ARTICHOKE – £10

Jerusalem artichoke mousse, chocolate sponge, tuile, candied hazelnut, mascarpone ice cream

TREACLE TART – £10

orange compote, salted caramel ice cream, orange curd, mint syrup

COCONUT RICE PUDDING – £10

sweet mango salsa, coconut sorbet, pistachio tuile, green tea glaze

MARCLIFFE STICKY TOFFEE PUDDING – £10

fudge sauce, vanilla bean ice cream, cider candy

OUR OWN HOMEMADE

ICE CREAMS AND SORBETS – £9 (three scoops)

Ice Creams: Vanilla, Chocolate, Strawberry, Cinnamon, Salted Caramel, Fudge

Dairy Free: Coconut & Vanilla

Vegan: Vanilla

Sorbets: Coconut and Lime, Raspberry, Passion Fruit

Frozen Yoghurts: Raspberry, Blueberry

DESSERT WINES:

Bin 433 Palliser Estate Noble Riesling, Martinborough, 2016 – £16.00 per 125ml glass

Bin 435 Tokaji Aszú, 5 Puttonyos, Disznoko 2010 – £18.00 per 125ml glass

Bin 436 Musat de Beaumes de Venise, Southern Rhône 2019 – £14.00 per 125ml glass

We also have an extensive list of Dessert Wines

Cheeseboard

£15 (five cheeses) £10 (three cheeses)

pear and onion chutney, quince, grapes, candied pecans, biscuits and oatcakes

HEBRIDEAN BLUE: Aged for a minimum of 8 weeks and made with unpasteurised cow's milk by the Reade family on the Isle of Mull. Expect full salt, heat, spicy and creamy with a long lasting taste and many layers of flavour.

ISLE OF MULL CHEDDAR: A mature farmhouse cheddar made from unpasteurised cow's milk from a herd of Friesian cows. It's matured for 12 months developing a strong, sharp and tangy flavour. Occasionally it has a slight blue vein but this just adds to the flavour.

CAIRNSMORE SMOKED: Produced by Galloway Farmhouse Cheese in Sorbie. Traditionally smoked using oak shavings. The flavour is rounded, nutty, warm and creamy. The oak smokiness gives a lasting smooth flavour on the palate.

MORANGIE BRIE: A fabulous artisan cows milk brie made in Tain in the Scottish Highlands. The brie is encased in an edible white rind and has a rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe.

GOLDEN CROSS: A vegetarian, soft goat's milk cheese produced in Whitesmith, East Sussex. A delicious unpasteurised mould ripened creamy goat's cheese, coated in ash over an edible white mould.

CHEESE WINES AND ARMAGNAC:

Bin 306 Barolo Paolo Scavino, Piedmont 2017 – £25.00 per 175ml glass

Bin 10 Laforet Pinot Noir 2020, Joseph Drouhin, Burgundy – £14.00 per 175ml glass

Janneau VS Grand Armagnac – £8.00 per 25ml glass

We also have an extensive list of Vintage Ports which are perfect with cheese.

Coffees

Ethyco Fairtrade Coffee from Caber Coffee Co.

AFFOGATO – £8

A scoop of vanilla ice cream topped with a shot of hot espresso

ETHYCO FILTER COFFEE or SELECTION OF HERBAL TEAS – £4

with mints and traditional fudge

ESPRESSO – £3 CAPPUCCINO – £4

Flavoured Coffees – Vanilla, Caramel, Hazelnut, Gingerbread

IRISH WHISKEY AND LIQUEUR COFFEES – £11

not included in Dinner, Bed and Breakfast rate

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