

STARTERS

Broccoli & Stilton Soup £14
blue cheese scone

Potato Gnocchi £16
Katy Rodgers crowdie, pea, black garlic tenderstem & Isle of Mull cheddar

Beef Tartare £24
kimchi, cauliflower, confit egg yolk

Langoustine £21
belly of pork & cheek, butternut squash

Scallop £27
bouillabaisse, Buckie crab, rouille

MAINS

Head to Tail Aberdeenshire Beef £37
onion, pickled walnut ketchup, jus

Rock Turbot £34
pea & leek risotto, sauce Jacqueline, chorizo

Surf & Turf £68
Aberdeenshire Scotch beef fillet, lobster, rosti, tenderstem broccoli

Lamb £36
loin & rib, sweetbread, pea, black garlic, jus

Beetroot £19
risotto, candied & pickled walnuts, goat's cheese,
wilted greens

DESSERTS

Rum Baba £13
dark rum & ginger, pineapple, vanilla ice cream

Dark Chocolate £11
salted parfait, rosemary sable, orange sorbet

Lemon Meringue Tart £13
raspberry sorbet

Yoghurt & Honey £12
caramelised walnuts, ice cream

Cheese £15
Blue Murder, St Andrews Cheddar, Morangie Brie
seasonal chutney, grapes & oatcakes

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 discretionary 12.5% service charge will be automatically applied.

