

DINNER



STARTERS

Chilled pea veloute, ham hock and langoustine - **£15.00**

Smooth chicken liver parfait - **£14.00**
brioche, burnt orange

Scottish smoked salmon terrine - **£14.00**
yuzu, crème fraîche, apple

Potato panna cotta - **£11.00**
herb emulsion, asparagus

Marcliffe cheddar cheese souffle - **£14.00**
walnut, celery, grapes

Lobster ravioli - **£16.00**
baby gem, shellfish bisque

Steak tartare - **£14.00**
potato terrine, caviar, sour cream

Hand dived Orkney scallops - **£18.00**
cauliflower, hazelnut butter

French onion soup - **£12.00**
gruyere crouton

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



MAIN COURSES

Lamb rump - **£32.00**

king oyster mushroom, ewes curd, black cabbage

Shetland cod – **£28.00**

leek chowder, foraged sea herbs, mussel cream

Crowdie Gnocchi - **£24.00**

charred courgette, broad beans, purple sprouting broccoli

Peterhead monkfish - **£31.00**

pomme puree, sea truffle butter sauce

Homemade squash agnolotti - **£26.00**

parmesan, rocket, sage butter

Marcliffe beef burger - **£20.00**

smoked cheddar, tomato, caramelised onion, skinny fries

½ Scottish lobster - **£32.00**

Ginger and lime butter, garden herb salad

FROM THE GRILL

Aberdeen Angus beef

Fillet steak: 8oz – **£53.00**

Ribeye steak: 10oz – **£48.00**

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

SAUCES

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

SIDES

Onion rings

Chunky chips

Tender stem broccoli

Caesar salad

Truffle mashed potatoes

Skinny fries

Rocket, parmesan, balsamic dressing

Green beans, shallots, pancetta

All sides – **£6.00**

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



DESSERTS

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

Chocolate tree – **£12.00**
chocolate fondant, chocolate soil, white chocolate ice cream

Raspberry creme brulee – **£10.00**
mint sorbet

Honey parfait - **£10.00**
honeycomb, orange sorbet, bee pollen meringue

Chef's selection of homemade ice creams and sorbets – **£8.00**
(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)
apple chutney, quince, grapes and walnut bread

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.

AILSA CRAIG: Creamy taste with a hint of goat, melts in the mouth - delicious.

SMOKED DUNLOP: A Traditional Ayrshire Dunlop is a hard-pressed cheese not unlike cheddar but more moist. When young it is mild with a nutty flavour and smooth, close texture. As it matures it develops a good strength with a slight sharpness.

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 12.5% discretionary service charge will be added to your bill. This goes directly to the team as a thank you for their service. If you'd prefer this not be applied, just let us know.

