

DINNER



STARTERS

Wild mushroom & truffle velouté - **£12.00**
roast king oyster mushroom, chive oil

Citrus cured salmon - **£14.00**
hot smoked rillette, horseradish yoghurt, puffed rice

Hand dived Orkney scallop - **£18.00**
black pudding, parsnip puree, parsnip crisp, foraged sea herb

Ham hock, leek ballotine - **£12.00**
spiced apple chutney, burnt apple puree, toasted brioche

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

Fillet of beef tartare - **£14.00**
*pickled walnut ketchup, pickled blackberry, sourdough crouton,
*nasturtium**

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

MAIN COURSES

Rump of Scotch lamb - **£30.00**
braised lamb shoulder bon bon, jerusalem artichoke puree, roast artichoke, pomme fondant, lamb jus

Shetland cod - **£30.00**
roast cauliflower, cauliflower puree, confit potato, smoked anchovy

Fillet of hake - £26.00
new potato, mussels, grape, curry velouté, samphire

Smoked celeriac risotto - **£24.00**
stilton, salt baked celeriac, endive

Butternut squash ravioli - **£24.00**
wilted spinach, pickled squash, pumpkin & sage espuma, sage crisp

Marcliffe beef burger - **£20.00**
smoked cheddar, tomato, bacon, caramelised onion, skinny fries

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**

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DESSERTS

Marcliffe sticky toffee pudding - **£10.00**
vanilla ice cream, toffee sauce

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

Spiced apple crème brûlée - **£10.00**
compressed apple, apple sorbet

Hazelnut and white chocolate parfait - **£10.00**
candied hazelnuts, mandarin gel, coffee ice cream

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)
served with apple chutney, quince, grapes and walnut bread

BLUE MURDER: *A bold blue cheese from Highland Fine Cheeses in Tain, Scotland. Its creamy white paste is laced with fine blue veins, offering a sweet, velvety texture — perfect with peated whisky or a 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 with a gooey, rich centre and a cheerful orange, annatto-tinged rind. Fully ripe, it's soft, aromatic, and delicious — though not quite as pungent as its name suggests.*

AILSA CRAIG: *A delightful creamy taste with a hint of goat that melts in the mouth - delicious.*

SMOKED DUNLOP: *A traditional Ayrshire cheese, similar to cheddar but moister. Young Dunlop is mild, nutty, and smooth, developing a fuller, slightly sharp flavour as it matures.*

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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.