

**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 souffle - **£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, madarin 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

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## 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.*

*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.*