

## SOMETHING SWEET

Marcliffe Grand Christmas pudding - **£10.00**  
*roasted plums, glayva, toffee ice cream*

Clementine and chocolate parfait - **£10.00**  
*burnt orange, meringue*

Port-soaked stilton - **£12.00**  
*walnut and raisin loaf, fig chutney*

Salted caramel millionaire shortbread tart - **£10.00**  
*vanilla chantilly*

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

Blackberry creme brulee – **£10.00**  
*cassis sorbet*

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

Tea, coffee and mince meat pies

## 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.*

**AILSAS 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.*

*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.*



## DINNER



## STARTERS

Pressed chicken and leek terrine - **£11.00**  
*prune ketchup, celeriac remoulade*

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

Beef shin consommé braised beef parcel - **£12.00**  
*winter chanterelle, chermoula spice*

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

Gin cured seatrout and seaweed roulade - **£13.00**  
*apple and potato salad, bitter leaves caviar*

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

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

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

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## MAIN COURSES

Butter roasted turkey breast - **£28.00**  
*crispy leg galette, creamed sprouts, thyme roasted potatoes, chipolatas, jus*

Pan fried monkfish - **£31.00**  
*saffron potatoes, winter vegetable broth, cavolo nero*

Slow cooked pork belly - **£26.00**  
*pickled cabbage, black pudding, apricot, masala wine jus*

Pumpkin, pear and chestnut strudel - **£24.00**  
*goats cheese, charred aubergine caviar*

Duck breast - **£32.00**  
*celeriac terrine, salt baked celeriac, granola*

Crowdie gnocchi - **£24.00**  
*Heritage beetroot, Pickled Apple, burnt Apple puree*

Shetland cod - **£28.00**  
*leek chowder, foraged sea herbs, mussel cream*

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*

## 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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