STARTERS

Treacle cured salmon **£14**
Orange, cucumber, dill, crème fraiche, caviar

Confit duck & pistachio terrine **£14**
Pineapple, date, coconut, sourdough

Goats cheese mousse **£12**
Heritage beetroot, red onion, radish, endive

Roast butternut squash velouté **£11**
Leek, potato

MAIN COURSES

North Sea cod loin **£29**
Saffron potato, mussels, curried spices, sea beets, broad beans, shellfish velouté

Short saddle of lamb **£32**
Celeriac, seeded granola, heritage carrot, Roscoff onion, lamb jus

Caramelised cauliflower risotto **£24**
Apple, dukkha spice, parmesan

Supreme of chicken **£28**
Hispi cabbage, bacon pomme anna, chicken croquette, chicken jus

FROM THE GRILL

Fillet 8oz **£45**
Ribeye 10oz **£35**
Pont Neuf, field mushroom, Roscoff onion, bone marrow crumb, choice of sauce

Sauces
Diane, peppercorn, bearnaise, mushroom, red wine or blue cheese

SIDES £6

Onion Rings

Chunky Chips

Tenderstem broccoli

Truffle mashed potatoes

Skinny Fries

DESSERTS

Hazelnut & white chocolate parfait
Candied hazelnuts, coffee ice cream £10

Chocolate tree & hazelnut mille feuille
banana ice cream £10

Douglas fir custard tart
blood lime sorbet, lime caviar £10

Rhubarb & custard £10

CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£12.00** (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 center 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.

A discretionary 12.5% service charge will be automatically applied.

DINNER