

MENU



STARTERS

Garden vegetable scotch broth – **£9.00**
homemade Balmoral bread

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

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

Scottish smoked salmon terrine – **£14.00**
yuzu, crème fraiche, caviar, apple

Ardverikie Estate pigeon – **£13.00**
bitter chocolate, blackberries, jus

Potato panna cotta – **£11.00**
herb emulsion, Wye Valley asparagus

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

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



MAIN COURSES

Roast corn fed chicken – **£27.00**
barley risotto, variegated kale

Royal Deeside venison loin – **£29.00**
savoy cabbage, croquette, artichoke

Peterhead monkfish tail on the bone – **£31.00**
braised oxtail, salt baked celeriac

Shetland cod – **£28.00**
leek chowder, forged sea herbs, mussel cream

Loch Etive seatrout – **£27.00**
compressed cucumber, dill potato, oyster velouté

Homemade ricotta and chive tortellini – **£26.00**
wild mushrooms and parmesan watercress velouté

Butternut squash fondant – **£24.00**
golden raisin, chickpea, pulled jackfruit and confit cherry vine tomatoes

FROM THE GRILL

Certified Scotch Beef matured for a minimum of 28 days.

Fillet steak: 8oz – **£53.00**

Ribeye steak: 10oz – **£48.00**

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

SAUCES

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

SIDES

Chunky chips

Creamy mashed potatoes

Tender stem broccoli

Cesar salad

Onion rings

All sides – **£6.00**



DESSERTS

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

54% chocolate fondant – **£12.00**
chocolate soil, white chocolate ice cream

Lemon meringue pie – **£10.00**
blackcurrant sorbet, blackcurrant gel

Forced Rhubarb crème brulee – **£10.00**
rhubarb sorbet

Agen prune and apple caramelised rice pudding – **£9.00**

Chef 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.*

GOLDEN CROSS: *A vegetarian, soft goat's milk cheese produced in Whitesmith, East Sussex. A delicious unpasteurised mould.*

CORRA LINN: *A cheddar-style cheese made by hand from raw milk of Lacaune sheep on a family farm in Lanarkshire, Scotland. It is aged for a minimum of 12 months, resulting in a firm, crumbly texture with pleasant nutty notes and subtle earthy undertones.*

SUPPLIERS

Turriffs of Montrose; Caber Coffee; Cockburns Dingwall; John Ross Jnr;
Clarks Speciality Foods; Simpsons Game; Braehead Foods; Blue Flag Seafood.

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting the Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.

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

