



# SKYLARK

BRASSERIE

---

## DIETARIES

---



# MODERN, SCOTTISH-INSPIRED CUISINE FOR ALL TASTES

Nestled within Marcliffe, Skylark has become a destination for relaxed dining and memorable gatherings. Combining contemporary style with the warmth and service Marcliffe is known for, it offers an experience that is both refined and welcoming.

Showcasing the finest local and Scottish ingredients, our menus celebrate quality, seasonality and flavour. Join us to dine, connect and enjoy moments that stay with you long after the last course.

A discretionary 12.5% service charge will be automatically applied



VEGETARIAN

## VEGETARIAN

### BRUNCH

Served daily 10-11:30am

#### Greek Yogurt 8

homemade granola, honey and Rora Dairy  
Greek yogurt

#### Vegetarian Skylark Grill 14

sausage, haggis, button mushrooms, cherry  
tomatoes, egg of choice, potato rosti, baked  
beans, buttered sourdough, Skylark ketchup

#### Smashed Avocado 13

hot harissa honey, soft poached hen's egg,  
buttered sourdough, dressed rocket

#### Posh Mushrooms on Toast 13

wilted spinach, buttered sourdough, soft  
poached hen's eggs

#### Pumpkin Spiced French Toast 12

chocolate, caramel, whipped cream

### LUNCH & DINNER

Lunch daily 12-3pm | Dinner daily 5-9pm

#### STARTERS

#### Soup of the Day 8

bread and butter

#### Camembert Rôti 10

honey glazed, baked camembert

#### Pomegranate and Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

#### Crushed Potato Skins 12

soured cream, cheddar

#### Tempura Tenderstem 8

ginger, soy, honey

## MAINS

### Vegetarian Burger 17

cheddar, lettuce, burger sauce, fries

### Cauliflower Cheese Risotto 17

shaved parmesan, soft poached hen's egg

### Cacio e Pepe 22

parmesan and cheddar sauce, black pepper

### Pomegranate and Feta Salad 18

rocket leaf, almond vinaigrette, croutons, basil, balsamic

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Creamed Sweetcorn

jalapeños, pecorino Romana cheese

### Green Beans

brown butter, flaked almonds

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips

## SWEETS

### Treacle Tart 11

orange, clotted cream

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### White and Dark Chocolate Cake 12

salted caramel, popcorn

### Apple Crumble 12

custard

### Pumpkin Pie Cheesecake 12

espresso ice cream

### Warm Cookies 10

chocolate sauce, vanilla ice cream





VEGAN

## VEGAN

# BRUNCH

Served daily 10-11:30am

### Coconut Yogurt 7

homemade granola, maple, coconut

### Vegan Skylark Grill 12

sausage, haggis, button mushrooms,  
cherry tomatoes, scrambled 'egg',  
potato scone, baked beans

### Smashed Avocado 13

hot harissa and maple, toasted loaf,  
dressed rocket

### Posh Mushrooms on Toast 13

wilted spinach, toasted loaf

# LUNCH & DINNER

Lunch daily 12-3pm | Dinner daily 5-9pm

## STARTERS

### Soup of the Day 8

bread, soft spread

### Pomegranate and Vegan Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

### Tempura Tenderstem 8

ginger, soy, maple

## MAINS

### Vegan Burger 17

Violife cheddar, lettuce,  
barbecue sauce, fries

### Cauliflower Steak 17

sweet potato wedges, tenderstem  
broccoli, maple, chilli flakes

### Pomegranate and Vegan Feta Salad 18

rocket leaf, almond vinaigrette,  
croutons, basil, balsamic

## SIDES 6

### Sweet Potato Wedges

paprika

### Green Beans

olive oil, flaked almonds

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips

## SWEETS

### Treacle Tart 11

orange

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream





GLUTEN-FREE

## GLUTEN-FREE

# BRUNCH

Served daily 10-11:30am

### Greek Yogurt 7

homemade granola, Rora Dairy Greek yogurt, honey

### Ham Benedict 11

gluten-free muffin, butcher's ham, soft poached hen's egg, Hollandaise sauce

### Smoked Salmon Royale 12

John Ross Jr salmon, soft poached hen's eggs, gluten-free muffin, Hollandaise sauce

### Steak and Eggs 16

sunny-side-up eggs, choice of Hollandaise or Skylark steak sauce

### Smashed Avocado 13

hot harissa honey, soft poached hen's eggs, toasted loaf, dressed rocket

### Posh Mushrooms on Toast 12

wilted spinach, toasted loaf, soft poached hen's eggs

# LUNCH

Lunch served daily 12-3pm

## SMALL PLATES

### Soup of the Day 8

gluten-free roll and butter

### Chowder 12

leeks, potatoes, smoked haddock, soft poached egg

### Pomegranate and Whipped Feta 10

gluten-free loaf, almond vinaigrette, basil, balsamic

### Prawn Pil Pil 14

garlic butter, chilli, parsley, butter-soaked gluten-free loaf

### Orkney Scallop 19

Morayshire crab, crème fraîche, lemon, black pepper

### Crushed Potato Skins 12

soured cream, cheese, bacon

## GRILL

### Fillet Steak 8oz 45

### New York Strip 10oz 44

all served with a choice of sauce: peppercorn, garlic and herb butter, cowboy butter or bourbon glaze

## BIGGER PLATES

### Fillet of Halibut 29

pea and leek risotto, Sauce Jacqueline

### Ultimate Cheeseburger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 22

grilled chicken, lettuce, Cajun fries

### Pomegranate and Feta Salad 18

rocket leaf, almond vinaigrette,  
croutons, basil, balsamic

## SWEET PLATES

### Treacle Tart 11

orange, clotted cream

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Creamed Sweetcorn

jalapeños, pecorino Romana cheese

### Green Beans

brown butter, flaked almonds

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips

GLUTEN-FREE

# DINNER

Served daily 5-9pm

## STARTERS

### Soup of the Day 8

gluten-free roll and butter

### Chowder 12

leeks, potatoes, smoked haddock, soft poached egg

### Pomegranate and Whipped Feta 10

gluten-free loaf, almond vinaigrette, basil, balsamic

### Prawn Pil Pil 14

garlic butter, chilli, parsley,  
butter-soaked gluten-free loaf

### Orkney Scallop 19

Morayshire crab, crème fraîche, lemon, black pepper

### Crushed Potato Skins 12

soured cream, cheese, bacon

## GRILL

### Fillet Steak 8oz 45

### New York Strip 10oz 44

### Porterhouse 12oz 46

all served with a choice of sauce:  
peppercorn, garlic and herb butter,  
cowboy butter or bourbon glaze



## MAINS

### Pork Belly 29

fillet, slow cooked cheek 'hotpot', sweetcorn

### Fillet of Salmon 33

squid, cauliflower, crushed baby potatoes,  
lemon, capers

### Fillet of Halibut 31

pea and leek risotto, Sauce Jacqueline

### Ultimate Cheeseburger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 22

grilled chicken, lettuce, Cajun fries

### Pomegranate and Feta Salad 18

rocket leaf, almond vinaigrette,  
croutons, basil, balsamic

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Creamed Sweetcorn

jalapeños, pecorino Romana cheese

### Green Beans

brown butter, flaked almonds

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips



DAIRY-FREE

## DAIRY-FREE

# BRUNCH

Served daily 10-11:30am

### Coconut Yogurt 7

homemade granola, honey, coconut

### Ham Benedict 11

butcher's ham, soft poached hen's egg,  
toasted muffin, oil-based Hollandaise sauce

### Smoked Salmon Royale 12

John Ross Jr salmon, soft poached hen's eggs,  
toasted muffin, oil-based Hollandaise sauce

### Skylark Grill 13

sausage, streaky bacon, haggis, button  
mushrooms, cherry tomatoes, egg of choice,  
baked beans, potato scone, toasted loaf,  
Skylark ketchup

### Steak and Eggs 17

sunny side up eggs, tater tots, choice of  
oil-based Hollandaise sauce or Skylark steak  
sauce

### Smashed Avocado 13

hot harissa honey, soft poached hen's eggs,  
toasted loaf, dressed rocket

# LUNCH

Lunch served daily 12-3pm

## SMALL PLATES

### Soup of the Day 8

bread, soft spread

### Pomegranate and Vegan Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

### Prawn Pil Pil 14

olive oil, chilli, parsley, toasted loaf

### Tempura Tenderstem 8

ginger, soy, honey

## GRILL

### Fillet Steak 8oz 45

### New York Strip 10oz 44

all served with a choice of sauce:  
dairy-free pepper sauce or  
bourbon glaze

## BIGGER PLATES

### Haddock and Chips 24

crushed minted peas, lemon, tartare sauce  
available breaded or battered

### Ultimate Burger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 23

fried chicken, pickles, lettuce, Cajun fries

### Pomegranate and Vegan Feta Salad 18

rocket leaf, almond vinaigrette, croutons,  
basil, balsamic

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Green Beans

olive oil, flaked, almonds

### Pomegranate and Vegan Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips

## SWEET PLATES

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream

## DAIRY-FREE

# DINNER

Served daily 5-9pm

## STARTERS

### Soup of the Day 8

gluten-free roll and butter

### Pomegranate and Vegan Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

### Prawn Pil Pil 14

olive oil, chilli, parsley, toasted loaf

### Tempura Tenderstem 8

ginger, soy, maple

## GRILL

### Fillet Steak 8oz 45

### Ribeye Tomahawk 14oz 47

### Porterhouse 12oz 46

all served with a choice of sauce:  
dairy-free pepper sauce or  
bourbon glaze

## MAINS

### Pork Belly 29

fillet, slow-cooked cheek, charred sweetcorn

### Haddock and Chips 24

crushed minted peas, lemon, tartare sauce

Available breaded or battered

### Ultimate Burger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 23

grilled chicken, lettuce, Cajun fries

### Pomegranate and Vegan Feta Salad 18

rocket leaf, almond vinaigrette, croutons,  
basil, balsamic

### Crying Tiger 42

New York strip, honey, ginger, soy marinade,  
tenderstem broccoli

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Green Beans

olive oil, flaked, almonds

### Pomegranate and Vegan Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips



GLUTEN &  
DAIRY-FREE

## GLUTEN & DAIRY-FREE

### BRUNCH

Served daily 10-11:30am

#### Coconut Yogurt 7

homemade granola, honey, coconut

#### Ham Benedict 11

butcher's ham, soft poached hen's egg,  
gluten-free muffin, oil-based Hollandaise  
sauce

#### Smoked Salmon Royale 12

John Ross Jr salmon, soft poached hen's eggs,  
gluten-free muffin, oil-based Hollandaise  
sauce

#### Steak and Eggs 17

sunny-side-up eggs, tater tots, choice of  
oil-based Hollandaise sauce or Skylark steak  
sauce

#### Smashed Avocado 13

hot harissa honey, soft poached hen's eggs,  
gluten-free toasted loaf, dressed rocket

#### Posh Mushrooms on Toast 13

wilted spinach, gluten-free loaf, soft poached  
hen's eggs

### LUNCH

Lunch served daily 12-3pm

### SMALL PLATES

#### Soup of the Day 8

gluten-free roll, soft spread

#### Pomegranate and Vegan Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

#### Prawn Pil Pil 14

olive oil, chilli, parsley, toasted loaf

#### Tempura Tenderstem 8

ginger, soy, maple

### GRILL

#### Fillet Steak 8oz 45

#### New York Strip 10oz 44

all served with a choice of sauce:  
dairy-free pepper sauce or  
bourbon glaze

## BIGGER PLATES

### Haddock and Chips 24

gluten-free breadcrumbs, crushed minted  
peas, lemon, tartare sauce

### Ultimate Burger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 23

grilled chicken, lettuce, Cajun fries

### Pomegranate and Vegan Feta Salad 18

rocket leaf, almond vinaigrette, croutons,  
basil, balsamic

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Green Beans

olive oil, flaked almonds

### Pomegranate and Vegan Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips

## SWEET PLATES

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream

## GLUTEN & DAIRY-FREE

# DINNER

Served daily 5-9pm

## STARTERS

### Soup of the Day 8

gluten-free roll, soft spread

### Pomegranate and Vegan Whipped Feta 10

bruschetta, almond vinaigrette,  
basil, balsamic

### Prawn Pil Pil 14

olive oil, chilli, parsley, toasted loaf

### Tempura Tenderstem 8

ginger, soy, maple

## GRILL

### Fillet Steak 8oz 45

### Ribeye Tomahawk 14oz 47

### Porterhouse 12oz 46

all served with a choice of sauce:  
dairy-free pepper sauce or  
bourbon glaze

## MAINS

### Pork Belly 29

fillet, slow-cooked cheek, charred sweetcorn

### Haddock and Chips 24

gluten-free breadcrumbs, crushed minted peas,  
lemon, tartare sauce

### Ultimate Burger 23

steakette, lettuce, tomato, burger sauce, fries

### Hot Honey Chicken Burger 23

grilled chicken, lettuce, Cajun fries

### Pomegranate and Vegan Feta Salad 18

rocket leaf, almond vinaigrette, croutons, basil,  
balsamic

### Crying Tiger 42

New York strip, honey, ginger, soy marinade,  
tenderstem broccoli

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Green Beans

olive oil, flaked almonds

### Pomegranate and Vegan Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips



HALAL

HALAL

## BRUNCH

Served daily 10-11:30am

### Greek Yogurt 7

homemade granola, Rora Dairy Greek yogurt, honey

### Smoked Salmon Royale 12

John Ross Jr salmon, soft poached hen's egg, Hollandaise sauce

### Vegan Skylark Grill 12

sausage, haggis, button mushrooms, cherry tomatoes, scrambled 'egg', potato scone, baked beans

### Smashed Avocado 13

hot harissa and maple, soft poached hen's egg, toasted loaf, dressed rocket

### Posh Mushrooms on Toast 13

wilted spinach, toasted loaf, soft poached hen's eggs

### Pumpkin Spiced French Toast 12

chocolate, caramel, whipped cream

## LUNCH & DINNER

Lunch daily 12-3pm | Dinner daily 5-9pm

## STARTERS

### Soup of the Day 8

bread and butter

### Chowder 12

leeks, potatoes, smoked haddock, soft poached egg

### Camembert Rôti 12

honey glazed, baked camembert

### Pomegranate and Whipped Feta 10

bruschetta, almond vinaigrette, basil, balsamic

### Prawn Pil Pil 14

garlic butter, chilli, parsley, toasted

### Orkney Scallop 19

Morayshire crab, crème fraîche, lemon, black pepper

### Crushed Potato Skins 12

soured cream, cheese

## MAINS

### Fillet of Halibut 31

pea and leek risotto, Sauce Jacqueline

### Haddock & Chips 24

crushed minted peas, lemon, tartare sauce  
available breaded or battered

### Hot Honey Chicken Burger 23

fried chicken, sesame bun, pickles, lettuce,  
Cajun fries

### Vegetarian Burger 17

cheddar, lettuce, burger sauce, fries

### Aligue Pasta 28

brown crab sauce, white crab, squid,  
parmesan, parsley

### Pomegranate and Feta Salad 18

rocket leaf, almond vinaigrette, croutons,  
basil, balsamic

## SWEETS

### Treacle Tart 11

orange, clotted cream

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Creamed Sweetcorn

jalapeños, pecorino Romana cheese

### Green Beans

brown butter, flaked almonds

### Pomegranate and Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips





PESCETARIAN

## PESCETARIAN

### BRUNCH

Served daily 10-11:30am

#### Greek Yogurt 7

homemade granola, Rora Dairy Greek yogurt, honey

#### Smoked Salmon Royale 16

John Ross Jr salmon, Buckie crab, caviar, soft poached hen's egg, Hollandaise sauce

#### Pumpkin Spiced French Toast 12

chocolate, caramel, whipped cream

#### Smashed Avocado 13

hot harissa and maple, soft poached hen's egg, toasted loaf, dressed rocket

#### Posh Mushrooms on Toast 13

wilted spinach, toasted loaf, soft poached hen's eggs

### LUNCH & DINNER

Lunch daily 12-3pm | Dinner daily 5-9pm

#### STARTERS

#### Soup of the Day 8

bread and butter

#### Chowder 12

leeks, potatoes, smoked haddock, soft poached egg

#### Camembert Rôti 12

honey-glazed, baked camembert

#### Pomegranate and Feta 10

bruschetta, almond vinaigrette, basil, balsamic

#### Prawn Pil Pil 14

garlic butter, chilli, parsley, toasted loaf

#### Orkney Scallop 19

Morayshire crab, crème fraîche, lemon and black pepper

#### Crushed Potato Skins 12

soured cream, cheese

# SWEETS

## MAINS

### Fillet of Halibut 31

pea and leek risotto, Sauce Jacqueline

### Haddock and Chips 24

crushed minted peas, lemon, tartare sauce  
available breaded or battered

### Vegetarian Burger 17

cheddar, lettuce, burger sauce, fries

### Aligue Pasta 28

brown crab sauce, white crab, squid,  
parmesan, parsley

### Pomegranate and Feta Salad 18

rocket leaf, almond vinaigrette, croutons,  
basil, balsamic

### Treacle Tart 11

orange, clotted cream

### Sticky Toffee Pudding 12

butterscotch sauce, vanilla ice cream

### Apple Crumble 12

custard

### Warm Cookies 10

chocolate sauce, vanilla ice cream

## SIDES 6

### Sweet Potato Wedges

paprika, hot honey

### Creamed Sweetcorn

jalapeños, pecorino Romana cheese

### Green Beans

brown butter, flaked almonds

### Pomegranate and Feta Salad

almond vinaigrette, balsamic

### Tenderstem Broccoli

lemon, chilli flakes

### Koffman Fries

### Cajun Fries

### Home-cut Chips



# SUPPORTING OUR LOCAL AND SCOTTISH PRODUCERS

At Skylark, every ingredient tells a story of Scotland's land, sea and craft. By sourcing both locally and from further afield, we're able to secure the very best seasonal produce. We support family farms, heritage smokehouses and artisan makers who share our passion for quality and sustainability. This isn't just food, it's a celebration of community and provenance.

- 1 Katy's Eggs – Torphins, Banchory
- 2 Katy Rodgers Yogurt & Crème Fraîche – Knockraich Farm near Glasgow
- 3 Blackthorn Sea Salt – Saltpans, Ayr
- 4 Mackintosh Rapeseed Oil – Glendaveny
- 5 McWilliam Butchers – Aberdeen
- 6 John Ross Smoked Salmon – Aberdeen
- 7 Campbells Prime Meats – Linlithgow
- 8 The Bread Guys – Aberdeen
- 9 Presly's Butcher of Oldmeldrum - Aberdeenshire
- 10 Amity Fish - Peterhead
- 11 Turriff's Montrose Fresh Food Company - Angus
- 12 Simpsons Ice Cream - Buckie



