



BRUNCH  
& LUNCH



# MODERN, SCOTTISH-INSPIRED CUISINE FOR ALL TASTES

Skylark is a bold new chapter in the Marcliffe story. A vibrant, stylish brasserie where the spirit of the skies meets the warmth of hospitality.

With a menu rooted in the finest locally sourced ingredients, Skylark invites you to linger, laugh and create memories that soar.

# BRUNCH

Served daily 10am-5pm

## **SKYLARK waffles** £12.50 (gf optional)

**SKYLARK waffle** – Ultimate crispy duck leg, fried duck egg, maple syrup

**Avo smash waffle** – Crushed avocado, honeyed sriracha, poached egg (v)

**Sweet enough waffle** – Banana, hazelnut crémeux, salted popcorn, whipped cream (v)

**Classic bacon waffle** – Smoked streaky bacon, maple syrup

**Berry bliss waffle** – Greek yogurt, mixed berries (v)

## **John Ross Jnr. smoked salmon** £11 (gf)

Katy Rodgers chive crème fraîche, shallots

## **Eggs benedict** £11

Toasted muffin, poached egg, maple cured ham, hollandaise sauce

## **Eggs florentine** £11

Toasted muffin, poached egg, spinach, hollandaise sauce

## **The brunch club sandwich** £15 (gf optional)

Chicken, crispy bacon, fried egg, crisp salad, mayo, koffman skinny fries

## **Vegetarian club sandwich** £14 (v) (gf optional)

Portobello mushroom, avocado, fried egg, crisp salad, mayo, koffman skinny fries

## **Smoked haddock chowder** £11 (gf optional)

Buttered leeks, Katy's Eggs free range hen's egg



# LUNCH

Served daily 10am-5pm

## **SKYLARK soup of the day** £8 (v) (gf optional)

Warm Balmoral bread, salted butter

## **Scottish buffalo mozzarella** £12 (v) (gf)

Heritage tomato, pickled red onion, Blackthorn sea salt

## **Niçoise salad** £11 (v) (gf)

Pink fir potatoes, fine beans, cherry tomatoes, soft boiled egg, olives

(Add seabream £5)

## **Caesar salad** £14 (gf optional)

Romaine lettuce, croutons, silver anchovies, streaky bacon, giant parmesan crisp

(Add chicken £5)

## **North Sea haddock fish finger sandwich** £16

Sourdough, baby gem, tartare sauce, koffman skinny fries

## **Bavette steak sandwich** £18

Served medium, dijonnaise, caramelised onions, rocket, koffman skinny fries



## **The Champion SKYLARK burger** £19.50 (gf)

8oz of dry aged steak burger, smoked cheddar, brioche bun,  
red onion, heirloom tomato, koffman skinny fries

## **Buttermilk chicken burger** £18

House spiced chicken, hot sauce, Asian slaw, koffman skinny fries

## **SKYLARK ham, egg and chips** £18

Maple cured ham, fried duck egg, beef dripping triple cooked chips,  
pineapple salsa

## **East coast cured charcuterie board** £16 / Two for £30

Bread, wafers, chutney, pickles



# SIDES

**Koffman skinny fries** £6 (gf)

(Add truffle and parmesan £2)

**Beef dripping triple cooked hand-cut chips** £7 (gf)

(Add truffle and parmesan £2)

**Schiehallion beer battered onion rings** £6

Salt and vinegar seasoning

**BBQ hispi cabbage** £6 (gf)

Herb and pumpkin seed pesto

**Wee caesar salad** £7 (gf optional)

Little gem hearts, caesar dressing, croutons, parmesan

**Tenderstem broccoli** £6 (gf)

Candied lemon, chilli oil

**House salad** £7 (gf)

**Deep fried courgette fritters** £6 (gf)

Lemon and honey, yoghurt dip



# DESSERT

## Lemon meringue pie £8

Blackcurrant sorbet

## SKYLARK chocolate mousse £8 (gf optional)

Flourless sponge, miso caramel, meringue

## Vanilla crème brûlée £8 (gf optional)

Buttered shortbread

## Vegan chocolate delice £8 (v)

Amarena cherry, vanilla chantilly cream

## Croissant bread and butter pudding £8

Warm anglaise

## Marcliffe sticky toffee pudding £8

Toffee sauce, vanilla ice cream

## Cheese board £12 (gf optional)

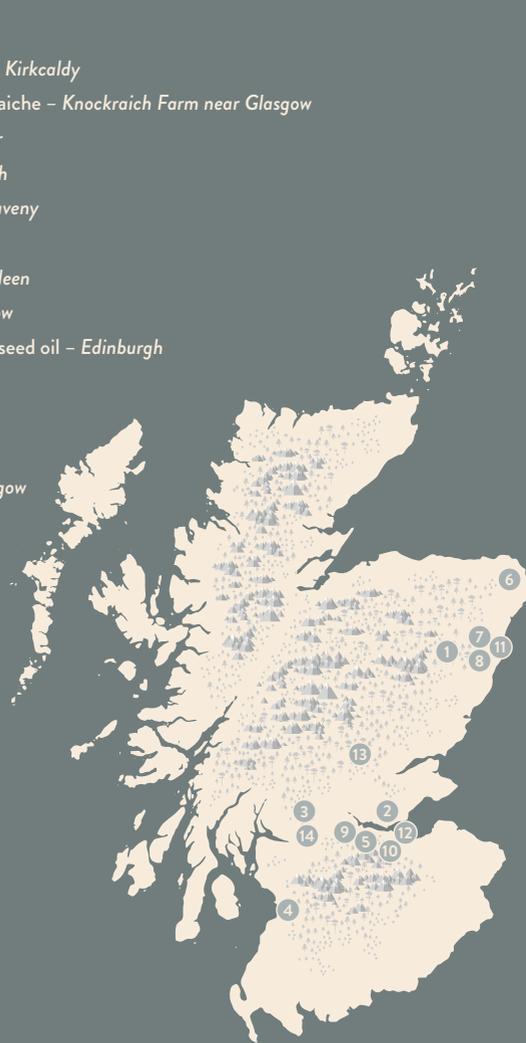
Selection of three Scottish cheeses, chutney, grapes



# SUPPORTING OUR LOCAL PRODUCERS

At Skylark, every ingredient tells a story of Scotland's land, sea and craft. By sourcing locally, 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 Scottish Mozzarella – *Boglily Farm, Kirkcaldy*
- 3 Katy Rodgers Yoghurt & Crème Fraiche – *Knockraich Farm near Glasgow*
- 4 Blackthorn Sea Salt – *Salt pans, Ayr*
- 5 East Coast Charcuterie – *Edinburgh*
- 6 Mackintosh Rapeseed Oil – *Glendaveny*
- 7 McWilliam Butchers – *Aberdeen*
- 8 John Ross Smoked Salmon – *Aberdeen*
- 9 Campbells Prime Meats – *Linlithgow*
- 10 Carrington Farm cold pressed rapeseed oil – *Edinburgh*
- 11 Bread Guys – *Aberdeen*
- 12 Gilmour Butchers – *East Lothian*
- 13 Ochil Foods – *Crieff Perthshire*
- 14 Lomond Foods – *Port Dundas Glasgow*



# THE CHAMPIONS OF THAINSTONE

We believe in celebrating Scotland's finest produce. In December 2025, Marcliffe proudly purchased two champion heifers at Thainstone Mart's Aberdeen Christmas Classic, bringing award-winning quality straight to your plate.

Both animals were raised by renowned Scottish stockmen and have now been expertly prepared by local butchers in Keith to ensure the highest standards of flavor and tenderness.

You'll find this exceptional beef featured in our:

*Skylark Champion burgers and*

*Skylark Champion beef and black pudding sausages.*

A true taste of Aberdeenshire heritage.

