



DINNER MENU

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.

SNACKS WHILE YOU BLETHER

Marinated gordal olives £7

Orange, rosemary, chilli rapeseed oil

Houmous and smoked garlic aioli £7

Flatbread

Corn ribs £5.50

Sticky Barbeque and shrimp sauce, coriander, toasted coconut

Deep fried courgette fritters £7

Lemon and honey, yoghurt dip

Haggis bon bons £7.50

Burnt apple puree

Bang bang chicken turnovers £7.50

Sesame dressing



STARTERS

SKYLARK soup of the day £8 (v)

Warm Balmoral bread, Netherland butter

John Ross Jr smoked salmon £11

Katy Rodgers chive creme fraiche, shallots

Smooth chicken liver parfait £9

Apple cider chutney, toasted homemade brioche

Scottish buffalo mozzarella £12

Heritage tomato, pickled red onion, Blackthorn sea salt

Smoked haddock chowder £11

Buttered leeks, poached free range hens egg

Steamed Shetland mussels £9 small / £15 large

Thistly cross cider, cream, herbs

Caeser salad £11

Romaine lettuce, croutons, silver anchovies, streaky bacon, giant parmesan crisp
(add chicken £5)

Hay smoked carrot £9 (v)

Tahnini coconut yoghurt, sultana's, hazelnut dukkha, lime and vanilla preserve



SCOTTISH CLASSICS

Inverurie lamb shepherds pie £20

Lamb cutlet, crushed peas

SKYLARK oatcrust chicken £19

Breast of chicken, crispy pancetta, wild mushroom sauce, topped with cheese and oat crumb, beef dripping triple cooked hand-cut chips

Beer battered haddock and chips £22

Tartare sauce, crushed peas, beef dripping triple cooked hand-cut chips

Peterhead sole £23

Burnt butter, baby spinach, brown shrimp, crispy caper, macadamia nuts, rusty potatoes



SKYLARK champion beef and black pudding sausages £18

Caramelised onion, creamy mash, red wine



MAINS

Slow braised beef cheek £22

Spring onion mash, sauce bourguignonne, crispy shallots

Pan fried wild mushroom gnocchi £16 (v)

Rocket, pecorino cheese

Pearl barley risotto £17 (v)

Butternut squash, Alex James's blue murder cheese, pickled pear

Buttermilk chicken burger £18

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



The champion SKYLARK burger £19.50

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

(Add virginia cured bacon £2)

Scotch ribeye steak - 10oz | 284g £35

Thyme & garlic tomato, beef dripping triple cooked hand-cut chips, watercress

(Sauces £3 - Peppercorn sauce or Béarnaise sauce)

Chipotle roasted butternut squash £18 (v)

rose harissa, vegan mayonnaise, candied pumpkin seed, shallot,
coriander and sumac



SIDES

Koffman skinny fries £6

(Add truffle and parmesan £2)

Beef dripping triple cooked hand-cut chips £7

(Add truffle and parmesan £2)

Schiehallion beer battered onion rings £6

Salt and vinegar seasoning

BBQ hispi cabbage £6

Herb and pumpkin seed pesto

Wee caesar salad £7

Little gem hearts, caesar dressing, croutons, parmesan

Tenderstem broccoli £6

Candied lemon. Chilli oil

House salad £7

Deep fried courgette fritters £6

Lemon and honey, yoghurt dip

Mash potatoes with spring onions £6



DESSERT

Lemon meringue pie £8

Blackcurrant sorbet

SKYLARK chocolate mousse £8 (g)

Flourless sponge, miso caramel, meringue

Vanilla crème brûlée £8

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

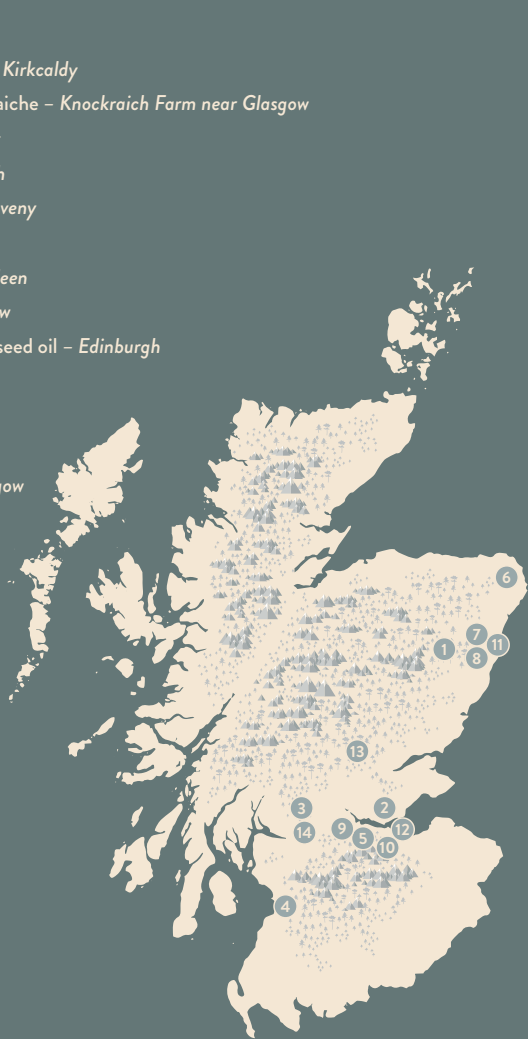
Cheese board £12

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 – *Saltpans, 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.



