



DINNER



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 local and Scottish sourced ingredients, Skylark invites you to linger, laugh and create memories that soar.

STARTERS

Chowder £12

leeks, potato, smoked haddock, soft poached egg

Grilled Peaches and Honey £9

goat's cheese bruschetta, balsamic dressing, toasted sunflower seeds

Masala Scallops £18

tikka sauce, yogurt, spiced onion, crushed poppadom

Beef Cheek Taco £12

soft shell, salsa, lime

Spring Tomato and Burrata £12

boozy garden pesto, basil, red onion

Haggis, Neeps and Tatties £11

Royal Lochnagar whisky sauce



MAINS

Chicken Katsu £23

Skylark katsu sauce, fragrant rice, citrusy fennel slaw

Haddock and Chips £24

crushed minted peas, malt vinegar, lemon, tartare sauce

Fillet of Sole £22

dulse seaweed butter, asparagus, lemon, capers

Belly of Pork £21

cauliflower cheese, beer and bacon jam, cider jus

Cheeseburger £22

Presly's of Oldmeldrum steakette, lettuce, tomato, burger sauce, fries

Crab and Lobster £34

tagliolini, butter, chilli, lemon



GRILL

Single cuts

Fillet 8oz £45

Ribeye 10oz £40

Sirloin 10oz £40

Larger cut

32oz T-bone Steak £80

to share between two

all served with hand-cut chips and a choice of sauce – peppercorn, chimichurri, Béarnaise or garlic and herb butter

Add on

garlic and chilli king prawns £8

scallops, seaweed butter, lemon £10

Sides £6

mac and cheese

creamed spinach, nutmeg

onion rings, salt and vinegar

tenderstem broccoli, chilli

house salad, dressing

Caesar wedge, aged parmesan

hand-cut chips

dauphinoise, garlic

Koffman fries



SWEETS

Castleton Strawberries and Cream £11

meringue, lemon curd, macerated strawberries, sorbet

Sticky Toffee Pudding £9

toffee sauce, vanilla ice cream

Chocolate Fondant £12

vanilla ice cream

Affogato £7

vanilla ice cream, single-shot espresso, shortbread

Skylark Cheeseboard £14

Blue Murder, St Andrews Cheddar, Morangie Brie, chutney and grapes



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 – Salt pans, 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



