



DINNER
SAMPLE 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

House made flatbread

Corn ribs £7

Sticky barbeque sauce, coriander, crispy onions

Add 1 or 2 more

Deep fried courgette fritters £7

Lemon and honey dip

Haggis bon bon £7.50

Haggis coated in panko breadcrumbs. Served with peppercorn sauce

Bang bang chicken turnovers £7.50

Peanut and coriander dipping sauce



STARTERS

SKYLARK soup of the day £8 (v)

Warm Balmoral bread, Salted Edinburgh Co. 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 £10

Heritage tomato, pickled red onion, Blackthorn sea salt

Smoked haddock chowder £11

Buttered leeks, poached heritage tomato, pickled red onion, blackthorn sea salt

Steamed Shetland mussels £9 / £15

Thistly cross cider, butter, cream, herbs (SM/LG)

Heritage beetroot £9

Whipped goats cheese, chilli honey, apple, candied walnuts

SKYLARK duck hash cake £11

Fried duck egg, gherkins



SCOTTISH CLASSICS

Inverurie lamb shepherds pie £18

Lamb Cutlet, crushed peas

Balmoral cornfed chicken £20

Haggis, Rosti potato, hispi cabbage, smoked streaky bacon,
peppercorn Whisky sauce

Beer battered haddock and chips £18

Tartare sauce, crushed peas, triple cooked chips

Peterhead sole £23

Burnt butter, baby spinach, brown shrimp, crispy caper

SKYLARK champion beef and black pudding sausages £17

Caramelised onion, creamy mash, red wine



MAINS

Slow Braised Beef Cheek £23

Spring onion mash, sauce bourguignonne, crispy shallots

Pan fried wild mushroom gnocchi £16 (v)

Rocket, pecorino cheese

SKYLARK fish and prawn pie £21

Chive potato topping, Cambus O'May cheddar gratin

Toasted pearl barley risotto £17 (v)

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

Buttermilk chicken burger £18

House spiced chicken thigh, buffalo hot sauce, strathdon blue cheese, pickled celery, baby gem lettuce, koffman skinny fries

Mozzarella burger £16 (v)

Honey'd sriracha, Heirloom tomato
baby gem lettuce, koffman skinny fries

The champion SKYLARK burger £19.50

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

Add virginia cured bacon £2

Chicken cranachan £18

Whisky-infused oat and honey crumble, raspberry compote,
toasted oats, heather honey

Scotch ribeye steak - 10oz | 284g £40

butter roasted onion, triple cooked hand-cut chips and watercress

Sauces £3 - peppercorn sauce or Béarnaise sauce



SIDES

Triple cooked hand-cut chips £6

Blackthorn sea salt

Koffman skinny fries £5

Add truffle and parmesan £2

Beef dripping tripple cooked hand-cut chips £7

Add truffle and parmesan £2

Schiehallion beer battered onion rings £6

AO salt and vinegar seasoning

BBQ hispi cabbage £6

Herb and pumpkin seed pesto or herb gremolata

Wee caesar salad £7

Little gem hearts, caesar dressing, croutons, parmesan

Tenderstem broccoli £6

Black garlic butter, candied lemon. Chilli flakes optional

House salad £7

Deep fried courgette fritters £6

Lemon and honey dip



DESSERT

Lemon meringue pie £8

Blackcurrant sorbet

SKYLARK chocolate mousse £8

Flourless sponge, miso caramel, meringue

Vanilla crème brulee £8

Buttered shortbread

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 and 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 Ugie Smoked Salmon, *Peterhead (Scotland's Oldest salmon smoke house)*
- 4 Katy Rodgers Yoghurt & Crème Fraiche, *Knockraich Farm near Glasgow*
- 5 Edinburgh Butter Company, *Newbridge, Edinburgh*
- 6 Macsween Haggis, *Loanhead, Edinburgh*
- 7 Blackthorn Sea Salt, *Salt pans, Ayr*
- 8 East Coast Charcuterie, *Edinburgh*
- 9 Mackintosh Rapeseed Oil, *Glendaveny*
- 10 Bandit Bakery, *Aberdeen*
- 11 McWilliam Butchers, *Aberdeen*
- 12 St Brides Poultry, *Strathaven, Glasgow*
- 13 Angus & Oink, *Aboyne, Aberdeenshire*
- 14 Cambus O'May Cheese, *Ballater, Aberdeenshire*



THE CHAMPIONS OF THAINSTONE

At Marcliffe, 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.



