

DESSERTS

Souffle 17
dark chocolate, caramel, white chocolate ice cream

Baked Alaska 13
raspberry ripple ice cream, honey, whisky

Assiette of Desserts 15
pumpkin spiced cheesecake
treacle tart with clotted cream
sticky toffee pudding with butterscotch, vanilla ice cream

Cheeseboard 14
Arran Kilbride, Blue Murder, Morangie Brie, smoked
Dunlop, Bonnet, quince, oaties, crackers



We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting Marcliffe, however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.

A discretionary 12.5% service charge will be automatically applied.

TO BEGIN

Soup of the Day 11
warm rowie

Scallop 28
Bouillabaisse, Buckie crab, squid, rouille

Beef Tartare 24
kimchi, cauliflower, fried egg yolk



FROM THE FARM

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

Wood Pigeon 17
wild mushroom, barley, baked potato tea

Crab 21
crab butter, lemon, dill, black pepper

John Ross Jr of Aberdeen Smoked Salmon 17
sour cream, pickles, rowie



FROM THE BARBECUE

Butter Glazed Lobster Tail 32

Whole Langoustines 16
garlic butter

Orkney Scallops 19
lemon



FROM THE SEA

Halibut 35
saffron and mussel broth, fennel, kale

Lobster and Crab Risotto 34
cherry tomatoes, chilli

Moules Frites 29
white wine, garlic cream sauce, fries



FROM OUR KITCHEN

Venison 37
loin, slow-braised haunch hot pot, beetroot,
redcurrant jus

Duck 34
breast, confit leg, puy lentils, black pudding, honey-
glazed carrots, blackberry, port jus

Cauliflower 22
cheese risotto, pickled walnuts, shaved parmesan

SIDES 6

Green Beans
garlic, crispy bacon, brown butter

Honey-glazed Carrots

Green Salad
in-house dressing

Tenderstem Broccoli
garlic, chilli

Baked Potato
butter, chives, black pepper

Koffman Fries