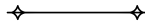


THE CONSERVATORY

LUNCH



TO BEGIN

Soup of the Day 11
warm rowie

Scallop 28
Bouillabaisse, Buckie crab, squid, rouille

Beef Tartare 24
kimchi, cauliflower, fried egg yolk

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

MAINS

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

Halibut 35
saffron and mussel broth, fennel, kale

Lobster and Crab Risotto 34
cherry tomatoes, chilli

Cauliflower 22
cheese risotto, pickled walnuts, shaved parmesan

DESSERTS

Opera Gateaux 12
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.