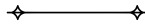


# THE CONSERVATORY

## SUNDAY LUNCH



### TO BEGIN

**Soup of the Day**

warm rowie

**Cheese Souffle**

St Andrews cheddar, roasted tomato sauce

**Shellfish Bisque**

lobster roll, citrus dressing

**Haggis, Neeps and Tatties**

bon bon, whisky sauce

**Wild Mushrooms on Toast**

Hollandaise sauce, soft poached egg

### SIDES 6

Braised sticky red cabbage

Honey roasted root vegetables, black pepper

Roast potatoes, sea salt, thyme

Creamy mashed potato, butter, chives

Green salad, in-house dressing

Kilted chipolatas, honey mustard

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.

### MAINS

**21-day aged Scotch Sirloin**

Presly & Co, Oldmeldrum

**Aberdeenshire Beef Wellington**

G McWilliam, Aberdeen

**Belly of Pork, Crackling**

Munro's, Dingwall

**Half Roast Garlic and Herb Chicken**

*all served with thyme and sea salt roast potatoes, honey roasted root vegetables, skirlie, cauliflower cheese, gravy, Yorkshire pudding*

**Cauliflower Cheese Risotto**

shaved parmesan, walnut ketchup, kale, sauteed tenderstem, micro herb

**GRILL ADD ON**

Garlic and herb roasted king prawns 8

Orkney scallops, lemon butter 12

### DESSERTS

**Opera Gateaux**

dark chocolate, caramel, white chocolate ice cream

**Baked Alaska**

raspberry ripple ice cream, honey, whisky

**Assiette of Desserts**

pumpkin spiced cheesecake

treacle tart with clotted cream

sticky toffee pudding with butterscotch, vanilla ice cream

**Cheeseboard**

Arran Kilbride, Blue Murder, Morangie Brie, smoked

Dunlop, Bonnet, quince, oaties, crackers



**2-COURSES 40 | 3-COURSES 55**