

APPETISERS AND STARTERS

NORTH SEA SHELLFISH BISQUE – £13

Lobster and langoustine roll, tomato oil

MUSCADE PUMPKIN VELOUTÈ – £9 (V) (VG)

Patty pan squash, sage pesto

WEST COAST SCALLOPS – £17

Cauliflower, foraged salty fingers, beurre blanc

SALSIFY AND LEEK – £12 (V) (VG)

Salsify and leek terrine, pink fir potato, nduja, capers

SHETLAND SALMON – £13

Citrus cured salmon, pomelo, Exmoor caviar,
Katy Roger's crème fraiche

ESTATE PIGEON – £15

Crapaudine beetroot, parsley root, quince, port reduction

SOUFFLE – £13 (V)

Isle of Mull twice baked souffle, 36 months aged
parmesan, celery, walnut

ROE DEER – £15

Roe deer tartare, shimeji mushroom, Katy's hen egg,
lingonberry, wild rice

Suppliers: Turriffs of Montrose; Caber Coffee; McIntosh Donald; Isabella's Preserves; King Foods; Cockburns Dingwall; Amity Fish and Shellfish; John Ross Jnr; Johnston of Swarbrick; Aberdeenshire Larder; Clarks Speciality Foods; Simpsons Game; Braehead Foods; Blue Flag Seafood

MAIN COURSES

FROM THE GRILL

PRESLY BUTCHERS OF OLDMELDRUM 28
DAY DRY AGED ABERDEEN ANGUS STEAKS

FILLET STEAK: 8oz £41

SIRLOIN STEAK: 10oz £40

RIB EYE STEAK: 10oz £40

Add Extra Large Langoustines to any Steak

3 Langoustines – £18

6 Langoustines – £36

All Chargrilled items are served with
Portobello Mushroom, Confit Onion Bone
Marrow Crumb, Pont Neuf

Choose from sauces:

Peppercorn Sauce, Bearnaise Sauce, Blue
Cheese Sauce, Red Wine Jus

DRY AGED MARCLIFFE BEEF (FILLET)

BURGER – £24

Maple cured bacon, smoked tomato ketchup,
Tain cheddar, jenga chips

OTHER COURSES

CORN FED CHICKEN – £28

Skirlie mousse, crispy chicken wing, king oyster mushroom, vadouvan jus

SALT BAKED HERITAGE ROOTS – £24 (V) (VG)

Winter root vegetables, kale, pinenuts, piquillo, black garlic

LIONS MANE MUSHROOM – £25 (V) (VG)

Jerusalem artichokes, viola aubergine, truffle cream

GRACE'S ROYAL DEESIDE BLACK FACED LAMB – £29

Fermented garlic, potato puree, Maderia lamb jus

PETERHEAD LARDER MONKFISH – £27

12hrs pork belly, Cavolo Nero, fennel, chicken jus

ROCK TURBOT – £27

Samphire, hispi cabbage, black quinoa cracker, clam sauce

ARDVERIKIE VENISON – £29

Venison fillet, turnips, kale, Autumn truffle, juniper jus

SIDES

ALL SIDES - £4.50

Creamy Mash – Pont Neuf – Tenderstem Broccoli – Caesar Salad – Onion Rings

DESSERT MENU

BANANA CARAMEL – £10

Banoffee cheesecake, salted caramel, toffee ice cream,
banana tuille, warm banana friand

WHITE CHOCOLATE AND KIWI – £10

White chocolate mousse, poppy seed sponge, dark
chocolate truffle, kiwi gel, raspberry sorbet

PASSION FRUIT AND MANGO – £10

Passion fruit and mango tart, coconut lime sorbet,
spiced pineapple salsa, jelly

MARCLIFFE STICKY TOFFEE PUDDING – £10

Candied pecan, vanilla ice cream

SELECTION OF BRITISH CHEESES

£15 (five cheeses) **£10** (three cheeses)

Homemade chutney, frozen grapes,
Snochery Jocks Oatcakes

OUR OWN HOME MADE

ICE CREAMS AND SORBETS – £9

Ice Creams: Vanilla, Chocolate, Strawberry,
Pistachio, Mango

Dairy Free: Coconut & Vanilla,

Vegan: Vanilla

Sorbets: Coconut and Lime, Raspberry, Passion Fruit

Frozen Yoghurts: Raspberry, Blueberry



DESSERT WINES AND COFFEES

DESSERT WINES:

Bin 433 Palliser Estate Noble Riesling,
Martinborough, 2016 – £16.00 per 125ml glass

Bin 435 Tokaji Aszu, 5 Puttonyos,
Disznoko 2010 – £18.00 per 125ml glass

Bin 436 Musat de Beaumes de Venise,
Southern Rhone 2019 – £14.00 per 125ml glass

CHEESE WINES AND ARMAGNAC:

Bin 306 Barolo Paolo Scavino,
Piedmont 2017 – £25.00 per 175ml glass

Bin 10 Laforet Pinot Noir 2020,
Joseph Drouhin, Burgundy – £14.00 per 175ml glass

Janneau VS Grand Armagnac – £8.00 per 25ml glass

COFFEES:

Ethyco Fairtrade Coffee From Caber Coffee Co.

AFFOGATO – £8

Vanilla ice cream topped with a shot of hot espresso

ETHYCO FILTER COFFEE OR SELECTION OF
HERBAL TEAS

With mints and traditional fudge – £4

ESPRESSO – £3 CAPPUCCINO – £4 LATTE – £4

IRISH WHISKEY AND LIQUEUR COFFEES – £11

Not included in Dinner, Bed and Breakfast Rate