



**THE
MARCLIFFE**
HOTEL AND SPA

Appetisers

LOCAL NORTH SEA SHELLFISH BISQUE – £12

with a lobster and crab ravioli

HOMEMADE SOUP – £8

with house baked bread or gluten-free bread

SCALLOPS – £17

pan-fried scallops, crispy padrón pepper,
romesco, paella cracker, rocket pesto

CRAB – £15

Scottish white crab, pickled cucumber, apple, radish, crème fraîche

RABBIT – £15

confit rabbit and pancetta terrine, charred baby corn,
asparagus, black garlic aioli

PEA ARANCINI (VE) (GF) – £13

pickled fennel and watercress salad, sundried tomato hummus

WOOD PIGEON – £15

berry textures, goats curd, hazelnut jus

CAESAR

Marcliffe classic Caesar salad, crispy pancetta,
shaved parmesan, croutons

starter – £12 main course – £18

with panko king prawns

starter – £16 main course – £24

TRIO OF VEGETARIAN DISHES

Twice-baked Cheese Soufflé

tomato and red pimento relish

starter – £13 main course – £24

Beetroot, Sweet Potato and Feta Cake

starter – £13 main course – £24

Cauliflower Steak

pickled shimeji mushroom, pomegranate, coriander

starter – £13 main course – £24

Suppliers: Turrieffs 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

Certified Scotch Beef from McIntosh Donald of Portlethen
matured for a minimum of 35 days

FILLET STEAK: 8oz £41 10oz £49

SIRLOIN STEAK: 10oz £40 12oz £45

RIB EYE STEAK: 10oz £40 12oz £45

CHATEAUBRIAND (24 oz) – 2 persons only £88
served with a red wine jus
(minimum 40 minute cooking time)

There is a £12 per person supplement for
Chateaubriand and the 10oz Fillet Steak for guests on DBB

10oz FILLET BURGER with cheese and bacon – £24

all chargrilled items are served with tempura onions, confit mushroom,
organic watercress and a choice of Béarnaise, peppercorn or garlic butter,
homemade fries, baked potato or new potatoes

Other Dishes

COD – £27

crispy new potatoes, curried onion purée, samphire,
brown shrimp, mussel velouté

SEA TROUT – £27

pan-fried fillet of sea trout, sea herbs,
warm tartare sauce, smoked haddock fishcake

LAMB – £29

roast lamb rump, crispy lamb shoulder, lamb fat fondant potato, basil pesto

PORK – £27

pork loin, fennel sausage, roast shallot, chard, broad beans

CHICKEN – £28

corn-fed chicken breast, wild garlic purée, baby leek,
mashed potato, Engevita crumb

Sides

Parmesan and Truffle Fries

Mixed Green Vegetables

Tenderstem Broccoli with hollandaise and almonds

Rocket and Parmesan Salad with aged balsamic

All sides – £4.50

Seafood Selection

The dishes below are only available when in season and with our local supplier. Please ask your server.

EXTRA LARGE NORTH SEA LANGOUSTINES

grilled with plain or garlic butter or chilli and ginger

Starter (five langoustines) – £32.00

Main Course (nine langoustines) – £60.00

SURF AND TURF – £62.00

6oz fillet of beef with five extra large langoustines

SEAFOOD PLATTER

langoustines, steamed Shetland mussels, roasted scallops, smoked salmon, king prawns, garlic butter and chilli ginger

Starter – £32.00 Main Course – £62.00

Larger steaks for the Surf and Turf are available.

All the above dishes are served with a choice of Jersey Royal potatoes or fries and green salad

Please be aware there will be a supplement for the Seafood Selection for guests on a dinner, bed and breakfast rate:

Starter – £25 Main Course – £35

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The 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.

Desserts Menu

Desserts

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

fudge sauce, vanilla bean ice cream, cider candy

OUR OWN HOMEMADE

ICE CREAMS AND SORBETS – £9 (three scoops)

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:

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

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

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

We also have an extensive list of Dessert Wines

Cheeseboard

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

pear and onion chutney, quince, grapes, candied pecans, biscuits and oatcakes

KINTYRE BLUE: Made using traditional methods, this is an indulgently soft and creamy blue cheese. The curds are worked to create the perfect texture, allowing the green-blue veins to develop uniformly throughout the cheese. The cheese is ripened for two months until the delicious mild blue flavour and soft creamy texture develops.

ST ANDREW'S CHEDDAR: Classically Scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional Cheddar.

AULD REEKIE: A delicately smoked cow's milk cheese with a lactic tang. Smoked over oak whisky barrels, this cheese has a lovely creamy and smoky taste with a cheddar-like texture.

MINGER BRIE: A brie-style cheese. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests.

GOLDEN CROSS: A vegetarian, soft goat's milk cheese produced in Whitesmith, East Sussex. A delicious unpasteurised mould-ripened creamy goat's cheese, coated in ash over an edible white mould.

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

We also have an extensive list of Vintage Ports which are perfect with cheese.

Coffees

Ethyco Fairtrade Coffee from Caber Coffee Co.

AFFOGATO – £8

A scoop of vanilla ice cream topped with a shot of hot espresso

ETHYCO FILTER COFFEE or SELECTION OF HERBAL TEAS – £4

with mints and traditional fudge

ESPRESSO – £3 CAPPUCCINO – £4

Flavoured Coffees – Vanilla, Caramel, Hazelnut, Gingerbread

IRISH WHISKEY AND LIQUEUR COFFEES – £11

not included in Dinner, Bed and Breakfast rate

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