

All our dishes are produced in-house using fresh, local ingredients where possible but good food is not 'fast food' so please be patient during busy periods

V denotes suitable for vegetarians

R denotes reduced portion

GF available gluten free – please ask your server

To the best of our knowledge none of our dishes contain GM ingredients. Whilst we take care to protect the integrity of our vegetarian dishes we must advise that all dishes are produced in a multikitchen environment. We cannot guarantee that any dish is trace free of nuts.

FOR ALLERGEN INFORMATION PLEASE ASK YOUR SERVER FOR OUR IDENTIFIABLE ALLERGEN MENU

STARTERS

Chef's Soup 4.45 V

made in-house, served with rustic multi cereal bread

Cullen Skink 6.95

traditional Aberdeenshire thick fish soup made with milk, smoked haddock, onions and tatties

Bread Platter to share 6.25 V

Selection of breads (multi cereal rustique, mediterranean sour dough, olive & oregano) with Aberdeenshires 'Ola Oils', (lemon, garlic, and chilli), balsamic vinegar & olive oil, with mixed olives

Garlic Mushrooms 5.35 V GF

button mushrooms flamed with marsala, in a creamy garlic sauce, with croutons

King Prawn Cocktail 7.25 GF

succulent Atlantic king prawns with cucumber, cherry tomato, and fresh pineapple on mixed leaves, with marie rose sauce and cheese sticks

Salt & Pepper Squid with garlic mayo or sriacha hot sauce 6.25

Black Pudding Dauphinoise 6.25

Layers of Angus black pudding, sliced potatoes and caramelised onions baked in a creamy garlic sauce, with Isle of Arran caramelised onion relish

Duo of Salmon 7.95 GF

Wonderful flavoursome, hot smoked flaky salmon and oak smoked salmon from the acclaimed Salar Smokehouse on the Isle of South Uist with sour cream and spiced beetroot chutney

Cod, Chorizo, and Red Pepper Fishcake 5.95

with tomato salsa,

MAINS

Mushroom Stroganoff with Rice 12.95 V

Pumpkin & Red Onion Tagine with Spiced Couscous 13.50 V

tomato based moroccan stew with sweet potato, apricots, & fennel

Butternut Squash, Lentil & Spinach Curry with sticky Thai Rice 13.25 V

Scampi Salad 11.95 R 9.25

Breaded whole tail scampi with house salad, coleslaw, and tartare sauce. Chips or tatties

Fish 'n Chips 12.25 R 9.95 GF

Two pieces of beer battered Atlantic haddock with chips, coleslaw, and house made tartare sauce

Moray Fish Pie 14.75 minimum 20 minutes cook time

Scottish smoked haddock, king prawns, and leaf spinach in a creamy cheese sauce made with marscapone and deeside's lairig ghru cheese, topped with dauphinoise potatoes, with veggies

Lemon Chicken Piccata with Chilli Linguine 14.20

medallions of chicken with garlic and capers in a tangy lemon sauce, served over tossed linguine with lemon, and chilli

Chicken Maryland 14.15

Breaded chicken Breast with bacon, sausage, banana fritter, coleslaw, and fries

Louisiana Chicken 13.99

Baked Chicken breast topped with pulled Perthshire pork, cheese, and bacon, with a smoky bbq sauce, served with corn fritter and skin on fries.

Bonnie Prince Charlie 14.35 R 11.50 GF

chicken fillets pan fried with apples, flamed with Drambuie and finished with cream, served with your choice of potatoes and fresh veggies

Beef Lasagne 11.95 R 8.95

An Italian classic, made with prime Angus beef mince, served with house salad, chips or garlic bread

Aberdeenshire Steak & Guinness Pie 13.95

prime Angus beef with onions in a rich dark stout gravy, topped with shortcrust pastry served with your choice of potatoes and today's veggies.

Kailkenny with Sausages 12.25

Aberdeenshire dish of mashed tatties with neeps, savoy cabbage, and cheese, baked in the oven.

Served with pork sausages & onion gravy. V option available with vegetarian sausages

GRILLS

Served with chips, onion rings and mushrooms

substitute sweet potato fries or skin on fries 1.00 add steak sauce 2.00

steak cooking times -

rare - seared on the outside, bloody and chilled on the inside

med rare - seared on the outside, still bloody, barely warm on the inside

medium - still slightly bloody, warm on the inside

med well - no blood, slightly pink on the inside

well done - cooked all the way through, no pink

Full Rack of BBQ Pork Ribs 16.95

served with skin on fries, coleslaw and corn on the cob

10 oz Scottish Ribeye steak 17.95 GF

served with chips or skin on fries, onion rings, tomato, and mushrooms

Gammon with egg 13.25 GF

10oz gammon steak with free range egg, tomato, mushrooms, onion rings, and chips

SIDE ORDERS

onion rings 2.50 skin on fries 3.25 sweet potato fries 3.50 bread basket 2.95

house salad 3.50 veggies 2.50 garlic bread 2.50 chips 2.50

BURGERS

Prime 6oz BUTCHER'S HANDMADE ANGUS BURGER

All burgers served on a toasted pretzel burger bun with chips, onion rings, & coleslaw or why not choose to **go naked** (no bun!) for a gluten free option

substitute sweet potato fries or skin on fries for £1.00 supplement

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| Stateside | 9.95 | lettuce, mayo, american mustard, tomato, onion, cheese & bacon, New York Deli relish |
| Gentleman Jack | 11.95 | jack daniels bbq sauce, lettuce, tomato, apple smoked cheddar, caramelised onions, bacon |
| Highlander | 11.95 | bacon jam, angus black pudding, smoked bacon |
| Po Cowboy | 12.25 | smoky bbq sauce, pulled pork and cheese |
| Chicken Jack | 11.75 | chicken fillet, tomato salsa ,lettuce, tomato, pepperjack cheese |
| Romano | 11.25 | V vegetable, mozzarella, and pesto breaded burger with New york deli relish, tomato, lettuce and onion |
| Pulled Pork Sandwich | 12.75 | Our own recipe Texan style pulled pork, made with Perthshire pork topped with melted cheese, in a toasted bun with bbq sauce |
| Hawaiian Pork Burger | 12.25 | pork and apple burger, with cheese, grilled pineapple, and tomato salsa |

KATY'S FREE RANGE EGGS, LUMPHANAN

KINCARDINE CASTLE PRESERVES & CHUTNEYS

OLA OILS, ABERDEENSHIRE

YORKES OF DUNDEE, BUTCHERS

STRACHANS OF ABOYNE

HIGHLAND FINE CHEESES

CAMBUS' O MAY CHEESE COMPANY

ISLE OF ARRAN CHUTNEYS

SALAR SMOKEHOUSE, SOUTH UIST

