

Restaurant Menu

Start Wi

**SMOKED LOCH FYNE SALMON** • Beetroot pickle, horseradish mayonnaise, watercress

**PAVE OF CHEVRE CHEESE**• Red pepper sauce, nuts & seeds, spiced pastry **(V)**

**SCOTTISH CHICKEN LIVER PARFAIT** • Toasted Brioche, Agen Prune, Orange chutney

**CRISP TURKEY SCHNITZEL** •Apple, capers, lemon and Strathdon blue cheese

**ROASTED CELERIAC SOUP** • Balmoral bread & butter **(V)**

Haud Gaun

**GRILLED MARKET FISH** •Creamed potato, tender stem broccoli, lemon pickle, crispy capers, lobster & crayfish sauce

**ABERDEEN ANGUS FEATHERBLADE OF BEEF**• Cranberry, Cauliflower beignet, Chantenay carrots, smoked Ayrshire bacon, red wine jus

**SCOTTISH PHEASANT BREAST** • pomme puree, Chestnut stuffing, morteau sausage, peppercorn sauce

**RAVIOLI OF WILD MUSHROOMS**• Roast butternut squash puree, Normandy Brie, truffled olive oil potatoes **(V)**

Aberdeen Angus Steaks

35-day dry aged steaks from Neil Menzies of Braemar, served classically with café de paris butter, house relish, hand cut chips and parmesan salad

**RUMP**• 8oz – Add £3.75

**SIRLOIN** • 10oz – Add £10

**FILLET** • 8oz – Add £13

**T-BONE** • 14oz – Add £13

**RIBEYE** • 10oz- Add £10

**CHATEAUBRIAND Sharing for 2 only** • 18oz – Add £20

Puddins

**STICKY TOFFEE SPONGE** • Vanilla & Clementine ice cream, lemon caramel sauce

**CLASSIC VANILLA RICE PUDDING** • Mulled figs, crumble

**SCOTTISH CHEESES** • Wafers, Arran oatcakes, chutney, poached fruits

# Courses £32.50 2 Courses £29.50