



**Sample Sunday Roast**  
**(changed weekly)**

START

Plum tomato & red pepper soup

Ham hough terrine  
*pickles, oatcakes*

Smoked salmon platter

FOLLOW

Roast Aberdeenshire beef

Loin of pork  
*apple sauce, roasting juices*

Fillet of Sea Bream  
lemon butter sauce

Pea & leek risotto  
*pesto cream*

*All served with roast potatoes, Yorkshire pudding, roast vegetables and cauliflower cheese*

FINISH

Sticky toffee pudding  
*butterscotch sauce, salted caramel ice cream*

Castleton strawberry pannacotta

Selection of Scottish cheeses  
Cambus o'May Cheddar, Clava Brie, Strathdon Blue  
oatcakes, homemade chutney, frozen grapes

2 courses £28    3 courses £30

Our chefs work with local and artisan producers to gather the ingredients they require to showcase and present Aberdeenshire's finest produce at an award winning level.

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.