To start

Marbled guinea fowl terrine pistachio & apricot marmalade	9.95
Smoked hare loin confit leg fritter, celeriac textures	10.95
Pan fried North sea cod pickled seafood salad	10.95
Goats cheese, rocket & pine nut ravioli cauliflower cheese purée	9.95
Roast butternut squash soup thyme soda bread croutons	6.75
To follow	
Loin of Highland venison rosemary & butterbean purée, roasted root vegetables, pan gravy	24.75
Mossie's pork soya fillet, honey glazed belly with potato and Stornoway black pudding cake & braised cabbage	23.95
Baked lemon sole fillets with prawn mousseline purple potatoes, sautéed greens, dill & caper butter sauce	23.95
North sea halibut tapenade crust, spaghetti of vegetables, potato & spring onion sauce	26.95
Woodland mushroom & spinach mille feuille vegetable casserole	17.95
From the grill	
All our 8oz Aberdeenshire beef steaks are matured to our specification by Presly's of Oldmeldrum and served with hand cut chips, vine cherry tomatoes, flat cap mushroom and a choice of red wine sauce, pepper sauce or garlic butter	
Sirloin	26.95
Rib eye	26.95
Prime fillet	33.50
Side orders Buttered seasonal vegetables Mix leaf salad, house dressing Hand cut chips	
Mashed potatoes	4.00

To finish

Warm walnut & ginger steamed pudding cinnamon & maple syrup ice cream, warm fresh egg custard		8.95
Pear soufflé ice cream & cognac caramel		9.50
Roast peach panna cotta damson & plum jam		8.95
Ardmore & chestnut iced parfait chestnut brittle		8.95
Chateau Petit Vedrines, Sauternes desert wine	125ml	8.00
Selection of Scottish cheeses homemade chutney, grapes, wafers and Mitchells oatcakes		9.50
Dow's LBV port	50ml	4.50
Teas and coffees		
Teas and coffees Breakfast, herbal, earl grey teas		4.50
		4.50 4.50
Breakfast, herbal, earl grey teas Freshly ground Columbian coffee Espresso Cappuccino		
Breakfast, herbal, earl grey teas Freshly ground Columbian coffee Espresso		
Breakfast, herbal, earl grey teas Freshly ground Columbian coffee Espresso Cappuccino Latte		4.50