



Please inform your server of any allergens or dietary restrictions prior to ordering.

Dishes marked with allergens may need to be altered to suit needs.

As all dishes are freshly made to order please allow time for preparation and cooking, this could sometimes be up to 30 minutes depending on dish. Thank you for your patience.

Aberdeenshire Restaurant Week

2 Course £23.95/3 Course £28.95

To Begin...

Soup of the Moment – Ythan Bakery Bread (V,GF)

BBQ Brisket Potato Skins – Chipotle Mayo

Prawn & Lime Mayo – Ythan Brown Bread (GF)

Marinated Goats Cheese – Pickled Roots – Beets (V,GF)

The Main Event

Chicken Penne – Tomato Garlic Sauce – Garlic Bread – House Salad (GF)

8oz Flat Iron Steak – Mushroom – Tomato – Fries – Pepper Sauce (GF)

Pork Duo, Belly|Chop – Pearl Barley Risotto – Seasonal Vegetables – Cider Sauce

Smoked Haddock Risotto – Poached Egg – Crispy Leeks – Seasonal Vegetables (GF)

Beetroot & Goats Cheese Dumplings – Walnuts – Truffle Oil – House Salad (V)

To Finish...

Sticky Toffee Pudding – Butterscotch Sauce – Vanilla Ice Cream – Honeycomb

Mixed Berry – White Chocolate Waffle

Mocha Panna Cotta (GF)

St Clements Sundae (GF)