ABERDEENSHIRE

Restaurant Week 2026

Starters

SOUP OF THE DAY

Served with granary bread

LIGHTLY SPICED CHICKEN STRIPS

Chicken strips in a spiced panko breadcrumb, served with sweet chilli dip, on a bed of leaves

TRIO OF BON BONS

Haggis, black pudding and white pudding bon bons, served with a Drambuie sauce

VAN DYKE OF GALIA MELON

Filled with fruit and topped with blackcurrant sorbet

Mains

CHICKEN AND BLACK PUDDING

Chicken breast stuffed with black pudding in a peppercorn sauce, served with mashed potatoes and seasonal vegetables

BARBARY DUCK

Pan fried barbary duck resting on a bed of roasted peppers, onions and baby boiled potatoes, with a balsamic glaze

DUO OF ROASTS

Roast SIlverside and Roast Turkey duo served with Yorkshire pudding and all the trimmings

HADDOCK MORNAY

Locally caught haddock, served with a rich cheese sauce, mashed potatoes and vegetables

Dessert

ROULADE

Roulade of the day topped with Chantilly cream and coulis

CHEESECAKE

Cheesecake of the day served with Chantilly cream

STICKY TOFFEE PUDDING

Served with vanilla ice cream

BAKED ALASKA

Strawberry ice cream encased in merginue and baked in the oven accompanied with coulis



3 COURSES FOR £39.95

DISHES ARE PREPARED IN AN ENVIRONMENT THAT NUTS, EGGS, SHELLFISH OR GLUTEN ARE PRESENT, ALL DIETARY REQUIREMENTS INCLUDING VEGETARIAN AND VEGAN DIETS CAN BE CATERED FOR. PLEASE CONTACT FOR MORE DETAIL