

**Aberdeenshire Restaurant Week**

**2 Courses £20.00**

**3 Courses £27.50**

**To Start**

Soup of the Moment, Served with Ythan Bakery bread. (v/vg/df/gf)

Cullen Skink, Served with Oatcakes. (gf)

Katsu Breaded Chicken Skewers, Rice Noodle Salad, Mango Chutney. (gf)

Smoked Salmon & Crab Fishcakes, House Salad, Tartar Aioli. (gf)

**The Main Event**

Pork Duo, Bone-in Pork Chop, Slow cooked Pork Belly, Truffle Mash, Dijon & Mulled cider. (gf)

Spinach, Chickpea & Sweet Potato Dhal, Coconut Rice, Mango, Poppadom's.

House 6oz Steak Burger - Bacon Jam, Burger Sauce, Monterey Jack Cheese,

Sliced Gherkin, Fries & Onion Rings. gf)

Red Thai Chicken Burger, Mango, lime & Basil Mayo, Thai Salad, Vegetable Samosa, Fries. (gf)

Falafel Burger, Tzatziki, Harissa Mayo Fries & Onion Rings. (gf)



**Buchan Classics**

Battered or Breaded Haddock - Fries & Peas Two ways, Tartar Sauce. (gf)

Beef Steak Pie - Diced Shoulder Steak, Rich Gravy, Puff Pastry & Fries.

Buchan Macaroni - House Salad, Garlic Bread. (v)

Panko Chicken Goujons, House Salad, Fries, Garlic Mayo. (gf)

Wholetail Scampi – Fries & Peas Two Ways, Tartar Sauce.

**To Finish**

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Biscoff Cheesecake, Biscoff Ice Cream.

Black Forest Tart, Cherry Ice Cream, Cherry Brandy Syrup (gf)

Double Chocolate Cookie Dough Sundae.

Honey Parfait, Poached Pear, Honeycomb & Lemon. (gf)

Affagato, Espresso & Vanilla Ice Cream

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

As all dishes are freshly made to order please allow time for preparation & cooking, this could sometimes be up to 30 minutes. Thank so much for your patience.