



# Menu

*Restaurant week 2025  
3<sup>rd</sup> – 16<sup>th</sup> November*

*2 courses £28*

*3 courses £34*

## Starter

### **Roast Scallop**

celeriac cream, brown butter, apple

### **Cullen Skink Velouté**

smoked haddock, confit potato, chive oil

### **Fraserburgh Crab**

warm crumpet, brown crab emulsion, white crab, lemon & dill

## Main

### **Roast North Sea Hake**

mussel beurre blanc, potato pavé, roasted cauliflower

### **Peterhead Cod**

brown shrimp & caper butter, crushed potatoes, charred leeks

### **Roast Monkfish Tail "Meunière"**

lemon brown butter, parsley, brioche crumb, buttered greens

## Sweet

### **Sea Buckthorn Tart**

burnt meringue, crème fraîche

### **Crowdie Cheesecake**

bramble compote, toasted oat crumble, heather honey

### **Dark Chocolate & Highland Whisky Mousse**

salted caramel, roasted barley ice cream

*Please ask a member of staff should you require allergen information.  
Seafood may contain small bones or shell fragments.  
Vegetarian alternatives are always available.*