

Dinner at THE VIEW

We take great pleasure in welcoming you into THE VIEW restaurant where you will enjoy a gathering of fine delights lovingly put together by Graham Campbell and his team.

Executive Chef, Graham Campbell, has enjoyed a successful career where his passion for food, coupled with creative flair and attention to detail, has won him applaud and lead him to take part in the BBC series: "The Great British Menu 2015" and his current and regular airing on STV's "Live at Five".

Using the finest ingredients available around Scotland, Graham has prepared a menu that combines classic dishes with a sensational, contemporary twist that are best enjoyed within the period décor of THE VIEW restaurant and we are proud to be one of the last truly period style around the locality.

In addition, our wine list has been specially selected to complement your meal and we are proud to offer an extensive drinks menu to suit all tastes and preferences.

On behalf of all the team at THE VIEW, please enjoy your dining experience.



We welcome all feedback and suggestions, and we invite to speak to a member of our team if you have any questions regarding your experience with us.

Food described in all our menus may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance of any kind please advise a member of the team who will be pleased to advise you.

TO START

<i>dbb</i>	Soup of the Moment	£5
	Smoked Salmon	£8
	Capers, Gherkins, Lemon & Chive Oil	
	Lobster Ravioli	£8
	Saffron, Lemongrass, Spinach	
	Angus Pig Cheek	£8
	Puff Rice, Raisin, Parmesan	
	Shetland Scallops	£9
	Sweetcorn, Bisque, Crostini	
<i>dbb</i>	Black Pudding	£7
	Hash Brown, Duck Egg, Bernaise Sauce	
<i>dbb</i>	Tiger Prawns	£7
	Baby Gem, Cucumber, Bloody Mary Marie-Rose	
<i>dbb</i>	Chieftain Haggis	£7
	Neeps and Potatoes, Single Malt Whisky Cream	
	<i>With a dram</i>	£10

TO FOLLOW

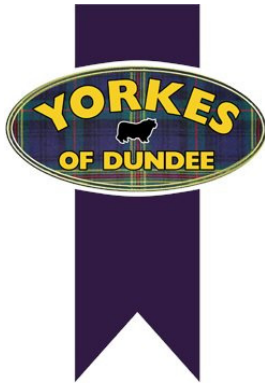
<i>dbb</i>	Belly of Pork	£17
	Leek, spring Onion, Apple, Smoked Ham Hock Croquette	
<i>dbb</i>	Breast of Chicken	£17
	Haggis, Neeps, Tatties, Glencadam Sauce	
<i>dbb</i>	Peterhead Haddock	£15
	Chunky Chips, Mushy Peas, Lemon	
	Wild Sea Trout	£22
	Tenderstem, Fennel, Scallop Veloute	
	Fish Pie	£18
	Peterhead Fish, Leek, Cream Parmesan Gratin	
	Beef Wellington	£26
	Truffle Mash, Spinach, Parma-ham, Roasted Shallots, Horseradish Jus	

VEGETERIAN MENU

		starter	main
<i>dbb</i>	Salt Baked Cauliflower	£7	£14
	Golden raisins, Curry, Carrot		
<i>dbb</i>	Beetroot	£7	£14
	Fig, Goats Curd, Truffle Honey		
<i>dbb</i>	Pearl Barley Risotto	£8	£16
	Foraged Mushroom, Sage, Chicory		

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For pre-booked Dinner, Bed and Breakfast Package menu choices marked "dbb"
2 course £20 3 course £25

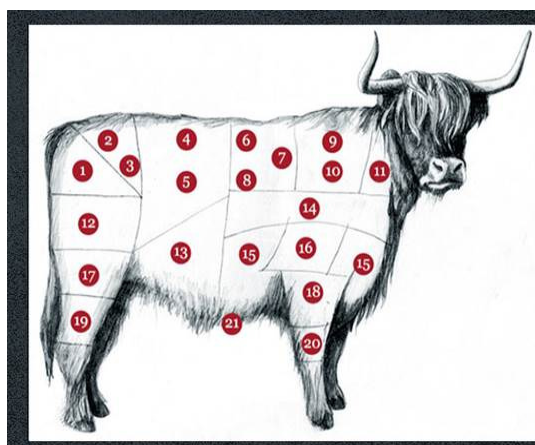


YORKES BUTCHERS MEAT

Established in 1985 Yorkes of Dundee offer a combination of old-school Scottish cuts with modern quality standards. All meat is bought direct from farmers at the local livestock markets to supply the purpose-built cutting plant and bakery based in Angus

All our meat in our menu is dry hung for 35 days
All our steaks served with Beef Tomato, Chunky Chips and Chestnut Mushrooms

8 oz Sirloin Steak	£22
10 oz Rib Eye Steak	£23
8 oz Centre Cut Fillet Steak	£29
10 oz Centre Cut Fillet Steak	£37
Surf and Turf	£39
6 oz Fillet Steak, Tiger Prawns, Scallop, Cafe de Paris butter Chunky Chips, Beef Tomato, Tobacco Onions	
Chateaubriand for 2	£59
Limited availability	
<i>dbb</i> Prime Beef Burger	£15
Red onion Marmalade, Smoked Cheese, Crispy Bacon, Brioche Bun, Chunky Chips	
<i>dbb</i> Lamb Burger	£16
Mint mayo, Red onion Marmalade, Gherkin, Baby Gem, Brioche Bun, Chunky Chips	
<i>dbb</i> Yorkes Pie of the Moment	£16
Seasonal Vegetables, Chive Mash, jus pot	



A CUT ABOVE THE REST

- (1) Topside (2) Pops Eye (3) Rump (4) Fillet
(5) Sirloin (6) Fore Rib (7) Rib eye (8) Prime Rib
(9) Feathersteak (10) Flat Iron (11) Neck
(12) Silverside (13) Bavette (14) Thin Rib
(15) Brisket (16) Thick rib (17) Fleshyend
(18) Gullet (19) Osso Bullo (20) Shin (21) Onglet

SAUCES

Peppercorn £3 / Cafe de Paris Butter £3 / Béarnaise £3 / Blue Cheese Butter £3

SIDE ORDERS

Chunky Chips £3 / New Potatoes £3 / Side Salad £3 / Tobacco Onions £3 / Sweet Slaw £3
Homemade Bread Basket & Selection of Butters £2

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TO FINISH

<i>dbb</i>	White Chocolate Parfait Strawberries, Mascarpone, Meringue	£7
<i>dbb</i>	Warm Sticky Toffee & Apricot Pudding Toffee Sauce, Vanilla Ice Cream	£7
<i>dbb</i>	Cranachan Panacotta Oats, Whisky, Raspberry, Honey	£6
	70% Chocolate Velouté Short Bread, Liquorice Root Ice Cream	£8
<i>dbb</i>	Lemon Posset Lemon Balm sorbet, Honey Comb, Orange Tuile	£7
	Baked Alaska Sponge, Jam, Peach Ice Cream, Italian Meringue	£8
<i>dbb</i>	Selection of Daily Made Ice-Creams Please ask your Server What's on Today	£5
	Arran Cheese Trolley Celery, Chutney, Biscuits	£3 per Cheese
	<i>Selection of Ports</i>	<i>from £5</i>

TEA / COFFEE / CHOCOLATE

Served with our very own homemade **Glencadam Fudge or Tablet**
(also available to take away in a gift box for £5)

Tea Pot for one. <i>Traditional, Earl Grey or Green</i>	£2
Tea by the Cup. <i>Traditional, Earl Grey, Green, Peppermint, Camomile or various other flavours</i>	£2
Coffee 2 Cup Cafetiere. <i>(Decaffeinated available)</i>	£5
Espresso/ Cappuccino / Latte / Hot Chocolate	£3

LIQUEUR COFFEE / SPECIAL SINGLE MALT LIQUEUR COFFEE

Freshly Brewed Coffee flavoured with Liqueur
and topped with Fresh Double Cream

Grouse Scotch - Whisky	£6	Irish Coffee - Jameson	£7
Highland - Drambuie	£7	Irish Cream - Baileys	£7
Highland Special - Glenmorangie	£8	Martell French - Brandy	£8
Local Fettercairn Malt	£8	Calypso - Tia Maria	£7
Local Glencadam Malt	£7	Italian - Amaretto	£7
Jack Daniel's Tennessee	£7	Seville - Cointreau	£7