

Our menu offers sensational contemporary classical dishes prepared using the finest ingredients found within Scotland and as local as physically possible delivered daily best quality seasonal ingredients. We are proud to work with fine food suppliers such as Braehead Foods. Meats such as prime centre cut fillet steak, exactly the centre of the fillet from grass fed Angus Beasts, supplied by our local award-winning Bel's Butcher Edzell, fruits and vegetables by Turriff's Montrose, dairy and free-range eggs by Graham's Dairy and Tillygloom Farm Brechin, finest seafood by Gourline Fish (Gourdon, coastal fishing village in Aberdeenshire). Our wine list has been specially selected to complement your meal and exclusively supplied by **fine wine** specialist, Cochrane & Co.



TO START

All dishes are served with fresh bread baked daily in our kitchen

	Scottish Traditional Soup of the Day	£7
<i>dbb</i>	Vegetarian Soup of the Day [V]	£6
	Shetland Scallops. Green Pea Puree, Stornoway Black Pudding <i>Best with Bin 32 - Highfield Estate Sauvignon Blanc £35</i>	£9
	Chef's Terrine. Toasted Brioche, House Chutney <i>Best with Bin 33 - Highfield Estate Riesling £36</i>	£8
<i>dbb</i>	Falafel and Spinach Patty [V] Pressed Chick Peas, Spices, Spinach, Melted Hard Cheese, Dressed Salad <i>Best with Bin 9 - Chablis, Domaine Chatelain £49 [V/Vn friendly]</i>	£7
	Smoked Salmon. Capers, Lemon <i>Best with Bin 7 - Picpoul de Pinet, Baron de Badassiere £33</i>	£8
	Asparagus Clementine [V] Asparagus, Free Range Poached Egg, Butter Cream. <i>Best with Bin 9 - Chablis, Domaine Chatelain £49 [V]</i>	£8
	Dalhousie Mussels. Mussel Meat, Garlic Cream, Toasted Cheese <i>Best with Bin 4 - Muscadet sur Lie, Chateau de La Malonniere £26</i>	£8
<i>dbb</i>	Black Pudding & Raspberries. Stornoway Black Pudding, Scottish Raspberries. <i>Best with Bin 16 - Chateau Mondain £35</i>	£7
<i>dbb</i>	Wild Mushroom Ravioli [V] Wild Mushrooms and Spinach Cream <i>Best with Bin 10 - Sancerre, Bouchard £49 [V/Vn friendly]</i>	£7

ALL-TIME FAVOURITES

<i>dbb</i>	Prawn Cocktail. Marie Rose, Cucumber, Shredded Lettuce <i>Best with Bin 9 - Chablis, Domaine Chatelain £49</i>	£7
<i>dbb</i>	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	£7
<i>dbb</i>	Vegetarian Haggis, Neeps & Tatties [V] Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	£7
	Caesar Salad. Seasonal Leaves, Croutons, Aged Parmesan, Anchovies	£7
	With Chicken	£8
	With Smoked Salmon	£9
	<i>Best with Bin 5 - Vouvray Demi-Sec, La Forcine £29</i>	

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For pre-booked **Dinner, Bed and Breakfast Package** menu choices marked "dbb"
2 course £20 3 course £25
Vegetarian Dishes marked "[V]". Please ask about our Vegan options

MAIN COURSES

	Tournedos Rossini. 8oz Fillet of Beef, Pate, Madeira, Mushroom Duxelle, Dauphinoise Potatoes, Port Wine Jus, Seasonal Vegetables <i>Best with Bin 17 - Abadia Milagro Rioja Crianza £34</i>	£29
<i>dbb</i>	Steak Forestiere. Wafer Thin Steak, Mushroom, Bacon, Onion, Garlic Topping, Fries, Salad. <i>Best with Bin 35 - Highfield Estate Pinot Noir £45</i>	£18
	Lamb Shank. Orkney Clapshot, Redcurrant and Mint Jus <i>Best with Bin 15 – Cotes du Rhone Rouge Colombo £35 btl or £12 250ml</i>	£20
	Salmon and Prawn Mornay. Grilled Salmon, Prawns and Champagne Cheese Sauce. <i>Best with Bin 9 - Chablis, Domain Chatelain £49</i>	£20
<i>dbb</i>	Pork Strathcarron. Pork Fillet, Port & Mushroom Cream Sauce. Seasonal Vegetables. <i>Best with Bin 19 - Barolo D.O.C.G., Manfredi £49</i>	£18
<i>dbb</i>	Broad Bean & Asparagus Risotto [V] Broad Beans, Asparagus Spears, Roasted Garlic. <i>Bin 9 - Chablis, Dmne Chatelain £49 [V/Vn friendly]</i>	£16
<i>dbb</i>	Wild Mushroom Ravioli [V] Wild Mushroom and Spinach Cream <i>Best with Bin 10 - Sancerre, Bouchard £49 [V/Vn friendly]</i>	£16
<i>dbb</i>	Falafel and Spinach Patty [V] Pressed Chick Peas, Spices, Spinach, Melted Hard Cheese, Dressed Salad <i>Best with Bin 9 - Chablis, Domaine Chatelain £49 [V/Vn friendly]</i>	£16
	Chicken Highlander. Supreme of Chicken, Highland Haggis, Colcannon Potatoes, Whisky Jus . <i>Best with Bin 18 - Clos des Lilas £39</i>	£20
<i>dbb</i>	Penne Pasta [V]. Tomato, Double Cheese, Wild Mushroom <i>Best with Bin 35 - Highfield Estate Pinot Noir £45</i>	£16

ALL-TIME FAVOURITES

<i>dbb</i>	Fish & Chips. Peterhead Haddock, Chunky Chips, Peas, Lemon <i>Best with Cairngorm Gold Ale 500ml £4</i>	£15
<i>dbb</i>	Steak and Ale Pie. Seasonal Vegetables, Creamy Mash <i>Best with Orkney Dark Island Reserve 330ml £10</i> <i>The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	£16
<i>dbb</i>	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	£15
<i>dbb</i>	Vegetarian Haggis, Neeps & Tatties [V] Vegetarian Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old</i>	£15
<i>dbb</i>	Glenesk Beef Burger 8oz. Tomato, Onion, Cheddar, Crispy Bacon, Coleslaw, Chips or Fries. <i>Best with Bin 16 – Chateau Mondain £35</i>	£16
<i>dbb</i>	Triple Cheese Macaroni [V] Durum Wheat Macaroni, Cheddar, Mozzarella, Parmesan, Salad With Diced Bacon	£16 £18
	<i>Best with Orkney Dark Island Reserve 330ml £10</i>	

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2 course £20 3 course £25
Vegetarian Dishes marked “[V]”. Please ask about our Vegan options

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.

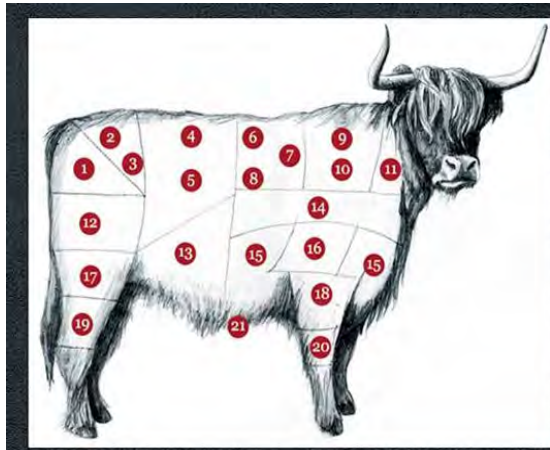
FROM THE GRILL

All our meats are locally sourced



We are proud to work in partnership with the Award Winning Bel's Butcher

8 oz Sirloin Steak	£22
10 oz Rib Eye Steak	£23
8 oz Centre Cut Fillet Steak	£29
Surf and Turf	£42
8 oz Fillet Steak, Scallops, King Prawns	



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

All steaks served with Hand Cut Chips, Tomato, Mushroom, Onion Rings

Best with Steaks:

Bin 18 - Clos des Lilas £39 for Rib-eye & Sirloin

Bin 25 - Lamberti Amarone della Valpolicella £79 for Fillet

From the Cellar - 2012 Chateau du Tracy £129 or

2010 Château Loudenne Médoc £129 for Surf'n'Turf

dbb **Chicken Breast** with side of your choice £18

Supreme of Scottish Salmon with side of your choice £20

Best with Bin 19 - Highfield Estate Chardonnay £38

SAUCES

Red Wine Jus £3 / Peppercorn £3 / Whisky Cream £3 / Blue Cheese £3

SIDE ORDERS

Chips £3/ New Potatoes £3/ Mash Potatoes £3/ Seasonal Salad £3/ Vegetables £3

DESSERTS

<i>dbb</i>	Chef's Trifle. Sponge, Fruits, Jelly, Custard <i>Best with Sherry (selection)</i>	£7
<i>dbb</i>	Apple and Forest Berry Crumble. Custard <i>Try with Magnum Highland Cream Liqueur £3</i>	£7
	Chocolate Panna Cotta. Shortbread <i>Best with Compass Box Orangerie Whisky Infusion £8</i>	£9
<i>dbb</i>	Toffee Banana. Fried Fritter, Hot Toffee, Ice Cream <i>Best with Red Squirrel Gingernut Liqueur £5</i>	£7

ALL-TIME FAVOURITES

<i>dbb</i>	Sticky Toffee Pudding. Toffee Sauce, Vanilla Ice Cream <i>Try with Armagnac £8</i>	£7
<i>dbb</i>	Traditional Cranachan. Cream, Whisky, Honey, Raspberries, Oats <i>Best with Glayva £4</i>	£7
	Selection of Scottish Cheeses. Celery, Biscuits, Chutney <i>For extra £5 complement the Fine Cheeses Selection with a glass of Port Or try with Orkney Dark Island Reserve 330ml £10 The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	£9
<i>dbb</i>	Finest Scottish Dairy Ice Creams. Today's Selection <i>Best with Crème de Menthe £3</i>	£6

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

Sunday Menu

TO START

	Soup of the Day [V]	£6
	Smoked Salmon. Capers, Lemon	£8
	<i>Best with Bin 7 - Picpoul de Pinet, Baron de Badassiere £33</i>	
dbb	Prawn Cocktail. Marie Rose, Cucumber, Shredded Lettuce	£7
	<i>Best with Bin 9 - Chablis, Domaine Chatelain £49</i>	
dbb	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	£7
	Caesar Salad. Seasonal Leaves, Croutons, Aged Parmesan, Anchovies	£7
	With Chicken	£8
	With Smoked Salmon	£9
	<i>Best with Bin 5 - Vouvray Demi-Sec, La Forcine £29</i>	

MAIN COURSES

	Chef's Sunday Roast and All the Trimmings.	£
dbb	Fish & Chips. Peterhead Haddock, Chunky Chips, Peas, Lemon	£15
	<i>Best with Cairngorm Gold Ale 500ml £4</i>	
dbb	Steak and Ale Pie. Seasonal Vegetables, Creamy Mash	£16
	<i>Best with Orkney Dark Island Reserve 330ml £10</i>	
	<i>The Extraordinary Orcadian Ale Aged in Whisky Casks</i>	
dbb	Haggis, Neeps & Tatties. Highland Haggis, Turnip, Mash Potatoes, Glencadam Whisky Sauce. <i>Best with a Dram. For extra £3 add our local Glencadam 10 year old or Bin 14 - Los Haroldos Roble Malbec £28</i>	£15
dbb	Glenesk Beef Burger 8oz. Tomato, Onion, Cheddar, Crispy Bacon, Coleslaw, Chips or Fries. <i>Best with Bin 16 - Chateau Mondain £35</i>	£16
dbb	Triple Cheese Macaroni [V] Durum Wheat Macaroni, Cheddar, Mozzarella, Parmesan, Salad	£16
	With Diced Bacon	£18
	<i>Best with Orkney Dark Island Reserve 330ml £10</i>	

DESSERTS

dbb	Chef's Trifle. Sponge, Fruits, Jelly, Custard	£7
	<i>Best with Sherry (selection)</i>	
dbb	Apple and Forest Berry Crumble. Custard	£7
	<i>Try with Magnum Highland Cream Liqueur £3</i>	
dbb	Sticky Toffee Pudding. Toffee Sauce, Vanilla Ice Cream	£7
	<i>Try with Armagnac £8</i>	
dbb	Traditional Cranachan. Cream, Whisky, Honey, Raspberries, Oats	£7
	<i>Best with Glayva £4</i>	
dbb	Finest Scottish Dairy Ice Creams. Today's Selection	£6
	<i>Best with Crème de Menthe £3</i>	