

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

	Valentine's Pink Bubbles & Canapes	£6
	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>	£11
<i>dbb</i>	Chef's Terrine. House Chutney <i>Best with Bin 5 - Vouvray Demi-Sec, La Forcine £29</i>	£8
<i>dbb</i>	Vegetarian Risotto [V] <i>Best with Bin 9 - Chablis, Domaine des Malandes £49</i>	£7
	Dalhousie Mussels. Mussel Meat, Garlic Cream, Toasted Cheese <i>Best with Bin 4 - Muscadet sur Lie, Chateau Haute Cariziere £26</i>	£9
<i>dbb</i>	Black Pudding & Raspberries. Stornoway Black Pudding, Scottish Raspberries. <i>Best with Bin 16 - Chateau Mondain £35</i>	£7
<i>dbb</i>	Spinach & Ricotta Tortellini [V] Wild Mushrooms & Spinach Cream <i>Best with Bin 10 - Sancerre, Domaine Daulny £49</i>	£7
	Chilled Natural Oysters. Mignonette, Lemon	
	3 Oysters	£6
	½ Dozen Oysters	£11
	Dozen Oysters	£21
	<i>Best with Bin 9 - Chablis, Domaine des Malandes £49</i>	

ALL-TIME FAVOURITES

<i>dbb</i>	Prawn Cocktail. Marie Rose, Cucumber, Shredded Lettuce <i>Best with Bin 4 - Muscadet sur Lie, Chateau Haute Cariziere £26</i>	£7
	Smoked Salmon. Capers, Lemon <i>Best with Bin 6 - Picpoul de Pinet, Racine £33</i>	£9
<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 - Malbec £32</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

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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

	Chateaubriand for 2. Sharing Platter, 16oz Fillet of Beef, New Potatoes, Seasonal Vegetables, Rocket, Beef Gravy <i>Best with Bin 20 - Blason d'Issan, Margaux -Bordeaux £79</i>	£58
dbb	Steak Forestiere. Wafer Thin Steak, Mushroom, Bacon, Onion, Garlic Topping, Fries, Salad. <i>Best with Bin 15 - Massif D'uchaux Arhouse £35</i>	£18
	Fillet of Salmon. Crushed Potatoes, Seasonal Vegetables, White Wine & Dill Sauc e. <i>Best with Bin 9 – Chablis, Domaine des Malandes £49</i>	£20
dbb	Pork Strathcarron. Pork Fillet, Port & Mushroom Cream Sauce Seasonal Vegetables. <i>Best with Bin 19 - Barolo D.O.C.G., Manfredi £79</i>	£18
	Lamb Shank. Orkney Clapshot, Redcurrant and Mint Jus <i>Best with Bin 15 – Massif D'uchaux Arhouse £35 btl or £12 250ml</i>	£20
dbb	Vegetarian Risotto [V] <i>Best with Bin 9 - Chablis, Domaine des Malandes £49</i>	£16
dbb	Spinach & Ricotta Tortellini [V] Wild Mushroom and Spinach Cream <i>Best with Bin 10 - Sancerre, Domaine Daulny £49</i>	£16
dbb	Supreme of Chicken. Dauphinoise Potatoes, Seasonal Vegetables, Asparagus Cream Sauce <i>Best with Bin 18 - Chateau d'Argadens Bordeaux £41</i>	£20
dbb	Penne Pasta [V]. Tomato, Double Cheese, Wild Mushroom <i>Best with Bin 14 - Gouguenheim Malbec £32</i>	£16

ALL-TIME FAVOURITES

dbb	Fish & Chips. Peterhead Haddock, Chunky Chips, Peas, Lemon <i>Best with Cairngorm Gold Ale 500ml £4</i>	£15
dbb	Steak and Ale Pie. Seasonal Vegetables, Creamy Mash <i>Best with Orkney Dragon Head 500ml £4</i>	£16
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 - Malbec £32</i>	£15
dbb	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
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 With Diced Bacon <i>Best with Old Speckled Hen 500ml £4</i>	£16 £18

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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

Locally sourced and supplied by the Award Winning Bel's Butcher Edzell



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



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

Best with Steaks: Bin 29 – St Josef Highfield £59 for Rib-eye & Sirloin

Bin 26 – Chateau Moulinet Lasserre Pomerol £89 for Fillet

From the Cellar – 2012 Chateau du Tracy £129 or

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

SAUCES

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

SIDE ORDERS

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

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DESSERTS

	Chocolate Fondue for 2. Strawberry, Marshmallow, Biscuit Tuile	£12
	<i>Best with Compass Box Orangerie £8</i>	
dbb	Chef's Trifle. Sponge, Fruits, Jelly, Custard	£7
	<i>Best with Sherry (selection)</i>	
dbb	Seasonal Fruit Crumble. Custard	£7
	<i>Try with Magnum Highland Cream Liqueur £3</i>	
	Tiramisu. Chocolate Tuile	£8
	<i>Best with Disaronno £5</i>	
	Strawberry Cheesecake. Strawberry Yogurt Ice Cream	£8
	<i>Add more with Baileys Strawberry Liqueur £4</i>	

ALL-TIME FAVOURITES

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>	
	Selection of Scottish Cheeses. Celery, Biscuits, Chutney	£12
	<i>For extra £5 complement the Fine Cheeses Selection with a glass of Port</i>	
dbb	Finest Scottish Dairy Ice Creams and Sorbets. Today's Selection	£6
	<i>Best with Crème de Menthe £3</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. Traditional, Earl Grey or Green	£2
Speciality Tea by the Cup	£3
<i>Peppermint, Camomile or various other flavours</i>	
Coffee 2 Cup Cafetiere. (Decaffeinated available)	£5
Espresso/ Cappuccino / Latte / Hot Chocolate	£3

LIQUEUR COFFEE / 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

We welcome any ideas and your feedback will be much appreciated. Please do not hesitate to ask any member of our staff, we will all be happy to help you and discuss any matters.