

# À LA CARTE

## STARTERS

ASPARAGUS & OLIVE OIL POACHED EGG – green herb purée, Parmesan, béarnaise – £12  
DUO OF AUBERGINE – couscous, roasted aubergine caviar, tomato fondue, crispy tortilla (vegan) – £12  
ROASTED WOOD PIGEON – spiced carrot purée, green olive tapenade, potato galette, blood orange – £13  
HAND-PICKED CRAB & SMOKED SCOTTISH SALMON – asparagus, egg yolk croquette – £14  
ESCARGOT GARLIC CRUMB – sautéed snails, wild mushrooms, spinach and parsley sauce – £14  
SEARED KING SCALLOPS – black pudding, quail egg, truffle béarnaise, potato crisps & apple – £18

## CHEF'S SPECIAL

GRILLED FILLET OF MACKEREL – cherry tomato tarte tatin, pickled red radish, olive tapenade – £12

## MAINS

### FISH & SHELLFISH

SEAFOOD ARRABBIATA LINGUINE “king prawns, squid, salmon, mussel” spicy tomato sauce – £24  
SEARED FILLET OF STONESEA BASS – pancetta, poached egg, leek mash, parsley mussel sauce – £26

### MEAT & GAME

COQ AU VIN “GUINEA FOWL” fillet braised in red wine with bacon, wild mushrooms, herbs polenta cake – £26  
PEPPER-CRUSTED FILLET OF VENISON – sweet potato, parsnip purée, heritage vegetables, game jus – £28  
MUSTARD-CRUSTED RACK OF LAMB – with shepherd’s pie, potato dauphinoise, roots, red wine jus – £38

### VEGETARIAN & VEGAN

DUO OF AUBERGINE – couscous, aubergine caviar, tomato fondue, crispy tortilla, salad leaves – £19

## SUNDAY ROAST

Traditional Sunday roast with Yorkshire pudding, duck fat roast potatoes, cauliflower gratin, seasonal vegetables, red wine sauce.  
Available Sundays 12pm – 8pm. (One child eats free per table from the kids’ menu).

## WEDNESDAY PRESTIGE STEAK NIGHT

Available Wednesdays 12:30pm – 10pm. (Please ask your server for more details).

## FROM THE GRILL – A CUT ABOVE THE REST

Our beef is 28-day dry-aged from Blackgate Signature Butchers, Aberdeen.

### SHARING FOR TWO

*Côte de Boeuf* – £75  
*Chateaubriand* – £72

### INDIVIDUAL CUTS

*Fillet 8oz / 220g* – £36  
*Sirloin 8oz / 227g* – £29  
*Ribeye 10oz / 280g* – £32

All steaks served with triple-cooked chips, tomato, mushroom, watercress salad, and your choice of sauce.

SAUCES *Béarnaise / Peppercorn*  
*Red Wine Jus / Garlic Butter / Café de Paris Butter*