

CUT FROM THE GRILL

Our steaks are premium cuts and 28-days dry aged, Blackgate signature Butchers from Aberdeenshire.

SIRLOIN STEAK 8OZ /227g

RIBEYE STEAK 8OZ / 227g

All steaks served with grill tomato, mushroom & watercress.

SAUCES £3 each.

Béarnaise /Green peppercorn /red wine sauce /garlic butter.

Chefs recommended to take a side dish & sauce with the steak.

SIDES £4.50 EACH

Truffle Creamy Mashed Potato | creamy Garlic Spinach | Triple cooked hand cut chips

A LA CARTE

The Culinary Experience

STARTERS

OLIVE OIL POACHED DUCK EGG - mushroom s/w soldiers, chives, cress and blue cheese velouté £11 (NF)

ESCARGOT – slow braised in red wine & green peppercorn sauce, spinach, fennel, served with herb garlic toast £14

SEARED HAND-DIVED KING SCALLOPS GRATIN - mushroom, parsley and white wine velouté £19 (NF)

SEARED FOIE GRAS DE CANARD ESCALOPE – brioche, winter berries compote, pancetta & quail egg, £25

MAIN COURSES

SEARED FILLET OF STONE SEA BASS – herb crushed new potatoes, bacon, parsley, saffron shellfish velouté £32

GRESSINGHAM DUCK BTRAST PUFF-CRUST - potato fondant, spinach, mushroom duxelles and orange Jus £32

ROASTED RACK OF LAMB – with Bourguignon pie, sweet potato dauphinoise, mushrooms, bacon, rosemary Jus £36

COTE DE BOEUF “sharing for two people” chips, tomato, mushroom with béarnaise, red wine jus and garlic butter £85

DESSERTS

Please select from the dessert menu

SUNDAY ROAST

Available on Sundays from 11:45am till 7:30pm.

1 course £20 | 2 courses £29 | 3 courses £35.

STEAK & WINE NIGHT

Available on Wednesdays: 5pm till 10pm. Any steak with 175ml glass of house wine.

1 course £28 | 2 courses £34 | 3 courses £42