

Signature

FESTIVE SET MENU

LUNCH & DINNER

12noon till 3:30pm. | 5pm till 10:30pm.
1 course £21 | 2 courses £30 | 3 courses £35.

DINNER’S - FRIDAY & SATURDAY

5pm till 10:30pm - 1 course £24 | 2 courses £35 | 3 courses £42

STARTERS

BUTTERNUT SQUASH VELOUTE & SAGE TORTELLINI chestnut, parmesan cheese crouton and basil oil(v)
SPINACH & SMOKED CHEDDAR SOUFFLÉ – with leek, candy walnuts, apple chutney, watercress salad (v)
PÂTÉ À L’ORANGE DUCK & PORK - quail egg, candy pistachio, apple chutney and grilled sourdough toast
ESCARGOT - sauteed snails in garlic butter, spinach, courgetti, wild mushrooms, served with garlic crostini (NF)
WOOD PIGEON PITHIVIER - savoy cabbage, mushroom, pancetta, onion puree (Please allow us to cook 15 minutes)
SCALLOPS & MUSSELS VOL-AU-VENT - leek, chicken mousse, mushrooms, parsley & white wine sauce
TRIO “Kind prawn, crab & salmon” dill emulsion, beetroot carpaccio, egg yolk bonbon & crispy sourdough (NF)

MAIN COURSES

FISH & SHELLFISH

All our fish locally comes directly from Brixham fishing harbour

SEARED FILLET OF CORNISH COD - king prawns, green beans, confit shallots, potato mash Beurre Blanc
CREAMY SEAFOOD TAGLIATELLE – fresh pasta, mussels, salmon, king prawn, cod, saffron creamy sauce
MONKFISH TIKKA & KING PRAWNS KERALA CURRY “Mild spiciness” coconut milk, rice and paratha

MEAT & GAME

Extraordinary cuts from some of Britain’s finest suppliers in Aberdeenshire

TRADITIONAL ROAST TURKEY BREAST - sausage & stuffing, pigs in blankets, roast potatoes & cranberry jus
SEARED GRESSINGHAM DUCK BREAST À L’ORANGE - potato dauphinoise, parsnip, carrot, orange sauce
DUO OF VENISON ‘Fillet & Mince” potato fondant, chateau carrot, broccoli, parsnip, green peppercorn jus (NF)
TWO WAYS OF LAMB “Rump & bourguignon” potato dauphinoise, honey glazed roots and red wine sauce (NF)

VEGETERIAN & VEGAN

Just mains £19 | 2 courses £28 | 3 courses £32

CREAMY RISOTTO PARMESAN- roasted roots, tomato fondue, parmesan tuile, poached egg, spinach (veg)
SWEET POTATO CURRY & RICE - mild, cauliflower, spinach & coconut milk curry sauce with chapati (vegan)

Key: (V) vegetarian | (VE) vegan | (GF) gluten free | (NF) nut free | (DF) dairy free

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