



## SUNDAY ROAST

### TO START

Vegetable Broth

Traditional Prawn Cocktail

Blue Cheese Mushrooms  
*red onion marmalade, toasted sourdough*

### TO FOLLOW

Charles McHardy of Stonehaven Sirloin of Beef

Honey Glazed Gammon

Risotto of Cauliflower and Hazelnuts

*All served with roast potatoes, yorkshire pudding, mealie, roast vegetables and cauliflower cheese*

### TO FINISH

Raspberry Pannacotta  
*shortbread*

Rowie and Dundee Marmalade Pudding  
*crème anglaise*

Banoffee Tart  
*toasted marshmallow*

**2 courses £20 3 courses £25**

Our chefs work with local and artisan producers to gather the ingredients they require to showcase and present Aberdeenshire's finest produce at an award winning level.

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.