



Maryculter
House

Daytime Dining

Starters

Soup of the day <i>Homemade bread roll</i>	£5
Crispy poached hens egg <i>Garlic wild mushrooms, toasted loaf</i>	£8
Stonehaven Haggis bon bons <i>Neeps & tatties, whisky sauce</i>	£8
Oriental style cauliflower <i>Vegan mayonnaise</i>	£7
Warm salad of heritage tomatoes <i>Fried goats curd, sun blush pesto</i>	£7

Mains

Classic caesar salad <i>Anchovies</i> <i>Add chicken & bacon £3</i>	£9
Maryculter lamb hotpot <i>Rosemary & garlic focaccia</i>	£10
Breaded scampi <i>Crushed peas, lemon & tartare sauce</i>	£10
Graces 4oz beef slider <i>House relish, tomato, gherki, coleslaw</i>	£8

Sandwiches

Egg mayonnaise & cress	£5
Isle of Mull cheddar & chutney	£5
Homebaked ham & wholegrain mustard	£6
Add a bowl of soup £2 <i>All served with vegetable crisps & coleslaw, choice of white or brown bread</i>	
Highland steak sandwich <i>Mushroom, red onion marmalade toasted focaccia & skinny fries</i> <i>Add Isle of Mull cheddar £1</i>	£9

Desserts

Strawberry Crumble <i>Custard</i>	£8
Sticky toffee pudding <i>Butterscotch sauce & vanilla ice cream</i>	£7
Classic lemon tart <i>Raspberry sorbet</i>	£9

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

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