



SUNDAY ROAST

TO START

Carrot & Coriander Soup

Blue cheese mushrooms
Toasted focaccia

Sutherlands Smoked Salmon
Lemon & capers

TO FOLLOW

Charles McHardy of Stonehaven Sirloin of Beef

Half roast chicken

Wild mushroom & roasted cauliflower
Pearl barley, garden pesto & asparagus

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

TO FINISH

Chocolate & Rum Gateau
Vanilla ice cream

Rhubarb Crumble & sauce anglaise

Strawberries with doughnuts
Whipped cream

2 courses £25 3 courses £28

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.