



Maryculter
House

Daytime Dining

Starters

Soup of the day Homemade bread roll	£5
Poached Odmoston Farm duck egg Garlic wild mushrooms, toasted loaf	£8
Chilli spiced cauliflower Vegan mayonnaise	£7
Warm salad of heritage tomatoes Fried goats curd, sun blush pesto	£7

Mains

Classic caesar salad Anchovies Add chicken & bacon £3	£9
Royal Deeside venison hotpot Rosemary & garlic focaccia	£10
Breaded scampi Crushed peas, lemon & tartare sauce	£10
Graces 4oz beef slider House relish, tomato, gherkin, coleslaw	£8
Moules marnierre & parmesan, skinny fries <i>Shetland mussels, white wine shallots, garlic</i>	£10

Sandwiches

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

Desserts

Castleton Strawberries Ice-cream or pouring cream	£7
Sticky toffee pudding Butterscotch sauce & vanilla ice cream	£7
Treacle tart & clotted cream	£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.