



## Daytime Dining

### Starters

|  |    |
|--|----|
| Soup of the day<br>homemade bread roll                                       | £5 |
| Chilli spiced cauliflower tempura<br>vegan mayonnaise, Barrs cola chilli jam | £7 |
| Sauteed mushrooms on toast<br>poached hens egg, Parmesan, truffle oil        | £7 |

### Mains

|   |     |
|---|-----|
| Classic Caesar salad<br>anchovies<br>Add chicken & bacon £3   | £9  |
| Breaded hake goujons<br>crushed peas, lemon, tartare sauce, handcut chips                                     | £11 |
| Grace's 4oz beef slider<br>tomato, gherkin, beetroot celeraic remoulade, skinny fries                         | £8  |
| Maryculter club sandwich<br>chicken, bacon, lettuce, tomato, omlette, Mackies crisps                          | £10 |
| Sutherlands of Portsoy Salmon platter<br>gravlax, hot & cold smoked, pickled shallots, capers, buttered bread | £11 |

### Sandwiches

|   |    |
|---|----|
| Egg mayonnaise  | £5 |
| Roast beef & horseradish  | £6 |
| <i>Add a bowl of soup £2</i><br>all served with vegetable crisps & choice of white or brown bread |    |

### Desserts

|   |    |
|---|----|
| Blackberry mousse<br>shortbread                                 | £6 |
| Sticky toffee pudding<br>butterscotch sauce & vanilla ice cream | £7 |
| Apple crumble tart<br>ginger custard                            | £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.

Ghillies Lunch  
Lochnagar cheddar  
Potted ham hock  
Scotch egg  
Toasted haggis bread  
Frozen grapes  
Figs & chutney

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.