



Poachers

To Start

Jerusalem artichoke velouté <i>truffle oil</i>	£6
Pressed terrine of autumnal game <i>wild mushrooms, toasted brioche</i>	£9
North Atlantic crab <i>watermelon, avocado, mango, foccacia toast, herb oil</i>	£12
Poachers special <i>confit potato, Ballater haggis, wilted spinach, duck egg</i>	£10
Hendricks cured salmon <i>cucumber, lemon, dill</i>	£11
Salad of salt baked beetroot <i>chicory, apple, goats cheese bon bon</i>	£8

From the Grill

All our grill items are supplied by H M Sheridan, Ballater, Royal Deeside

Steak burger <i>Applewood smoked cheese, streaky bacon, engine oil onions</i>	£18
8oz Ribeye	£29
10oz Fillet	£39
Pork cutlet	£25
All served with roasted vine tomato, field mushroom, mixed leaves & hand cut chips	
Garlic butter	All £3
Peppercorn sauce	
Béarnaise	
Red wine jus	
Café de Paris	

To Follow

Loin of Highland estate venison <i>braised red cabbage, chestnut purée, polenta, pickled bramble</i>	£23
Fillet of Peterhead landed halibut <i>carrot & anise purée, herb gnocchi, langoustine, Nyetimber citrus butter</i>	£24
Roast butternut squash risotto <i>toasted nuts & seeds, aged Parmesan crisp</i>	£17
Breast of local pheasant <i>Puy lentil, creamed mash, black haggis, pancetta, claret jus</i>	£20
Baked cauliflower <i>Granny Smith, beignet, carpaccio, fine herb salad</i>	£15

Sides

All £4

Buttered new potatoes
Hand cut chips
Skinny fries
Seasonal vegetables
Tomato, red onion, bocconcini & balsamic salad
Caesar salad *anchovies, bacon, croutons*

Invisible Chips

£4

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livelihoods are disappearing.

0% fat. 100% charity.

All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in.

Find out more at hospitalityaction.org

To Finish

Dark chocolate pave <i>black cherry sorbet, tuille</i>	£10
Coconut crème brûlée <i>exotic fruits</i>	£9
Lemon curd <i>white chocolate, meringue, bramble</i>	£8
Warm treacle tart <i>clotted cream, brandy snap</i>	£9
Selection of Scottish cheeses <i>Lochnagar Cheddar, Clava Brie, Blue Murder, Snochery Jock's oatcakes chef's chutney, frozen grapes</i>	£12
Matched Aberdeenshire whisky flight <i>Glendronach, Glen Deveron, Ardmore</i>	£13

Our chefs work with local and artisan producers to gather the ingredients they require to showcase Aberdeenshire's finest produce at an award-winning level. We hope you enjoy your dining experience in the hotel's historic setting. If you have any food allergies or intolerances, please inform a member of our staff about your requirements.

Hot Beverages

Freshly brewed Caber coffee & tea <i>with tablet</i>	£4
Selection of herbal teas and speciality coffees available	£4
Liqueur coffees	£8