



To Start

Bread Basket <i>assortment of bread, butter, oil & balsamic</i>	£3
Soup of the Day <i>homemade foccaccia</i>	£8
Duck Liver Parfait <i>gingerbread, chutney</i>	£9
Thistly Cross Cured Salmon <i>pickled shallots, whisky, cucumber, lemon</i>	£13
Confit Chicken, Apricot & Pistachio Terrine <i>sourdough, red onion marmalade</i>	£11
Steamed Mussels <i>rustic bread, sauce of the day</i>	£13/18
Courgette & Spinach Croquettes <i>romesco sauce, toasted almonds, hot honey</i>	£8

To Follow

Balmoral Venison <i>smoked mash, sticky red cabbage, pickled beetroot, kale, red wine jus</i>	£29
Traditional Roast Turkey Dinner <i>chipolata, sprouts, skirlie, roast potatoes, seasonal vegetables gravy</i>	£24
Pan Fried Cod <i>potato fondant, roasted cauliflower, purée, shellfish bisque</i>	£25
Slow Cooked Scotch Beef <i>dauphinoise potato, seasonal vegetables, carrot purée, red wine jus</i>	£25
Traditional Caesar Salad <i>baby gem, parmesan, anchovies, croutons, dressing</i>	£18
with Panko Prawns	£22
with Chicken Breast	£22
with Bacon	+ £2
Beetroot Risotto <i>goats cheese bon bons, beetroot crisps</i>	£18

To Finish

Sticky Toffee Pudding <i>candied pecan, vanilla ice-cream</i>	£9
White Chocolate Cheesecake <i>clementine & mint compote</i>	£9
Michelle's Cloutie Dumpling <i>ginger crème anglaise</i>	£9
Black Forrest Gateau <i>kirsch, chantilly cream</i>	£9
Selection of Homemade Ice-creams and Sorbets <i>one, two, or three scoops</i>	£3/£5/£7
Scottish Cheeseboard <i>homemade chutney, oatcakes, quince</i>	£13
Aberdeenshire Whisky Flight <i>Glendronach 12, The Deveron 10, Ardmore Legacy</i>	£14

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.

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

From the Grill

8oz Ribeye Steak	£32
8oz Fillet Steak	£39
<i>Both served with roasted tomato, field mushroom, hand cut chips</i>	
Grace's Highland Beef Burger	£19
<i>Applewood smoked cheese, streaky bacon, gherkin, slaw, hand cut chips</i>	

Sides and sauces

Hand Cut Chips	All £4
Skinny Fries	
Brussel Sprouts & Roasted Roots	
Rocket, Tomato, Balsamic & Parmesan Salad	
Kilted Pigs	
Peppercorn Sauce	All £3
Red Wine Jus	
Garlic Butter	

Hot Beverages

Freshly Brewed Caber Coffee & Tea <i>with homemade Scottish tablet</i>	£4
Selection of herbal teas and speciality coffees available	£4
Liqueur Coffee	£9

A 10% service charge has been added to your bill.

This is split appropriately between ALL members of the team, both front and back of house.

If you wish to have this removed we will not be offended.