



To Start

Bread Basket <i>assortment of bread, butter, oil & balsamic</i>	£3
Soup of the Day <i>homemade warm bread</i>	£8
French Onion Soup <i>Gruyere crostini</i>	£9
Shetland Steamed Mussels <i>white wine, garlic</i>	£9/£15
Asparagus & Parma Ham <i>poached egg, hollandaise sauce</i>	£10
Heritage Tomato Salad <i>wild garlic pesto</i>	£9
Rabbit & Pancetta Roulade <i>apricot gel, pickled vegetables</i>	£11

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 Follow

Chicken Breast <i>skirlie new potatoes, carrot fondant, seasonal vegetable, thyme jus</i>	£25
Lamb Rump <i>garden peas, wild garlic salsa verde, potato terrine, seasonal vegetables</i>	£26
Lemon Sole Veronique <i>grapes, vermouth, tarragon, sea vegetables, lyonnaise potatoes</i>	£25
Balmoral Game Venison <i>loin, croquette, herb mash, seasonal vegetables, red wine jus</i>	£28
Traditional Caesar Salad <i>baby gem, parmesan, anchovies, croutons, dressing</i>	£18
with Panko Prawns	£22
with Chicken Breast	£22
with Bacon	+ £2
Mushroom & Wild Garlic Risotto <i>rocket salad</i>	£18

From the Grill

Grace's Highland Beef Burger <i>Applewood smoked cheese, streaky bacon, gherkin, slaw, hand cut chips</i>	£19
8oz Fillet Steak <i>Field mushroom, plum tomato, chunky chips</i>	£39
8oz Ribeye Steak <i>Field mushroom, plum tomato, chunky chips</i>	£33
Peppercorn sauce	All £3.5
Whisky sauce	
Red wine jus	
Blue cheese sauce	

Sides and sauces

Hand Cut Chips	All £4.5
Parmesan Truffle Fries	
Roasted Seasonal Vegetables	
Rocket, Tomato, Balsamic & Parmesan Salad	
Macaroni Cheese	
Garlic Buttered Hasselback Potatoes	

To Finish

Sticky Toffee Pudding <i>candied pecan, vanilla ice-cream</i>	£9
White Chocolate Cheesecake <i>Castleton strawberries</i>	£9
Rhubarb & Frangipane Tart <i>crème fraîche</i>	£9
Plum & Gin Pavlova <i>chantilly cream, gin sorbet</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</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.

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.