

Wee Bites

Bread Basket
assortment of bread, butter, oil & balsamic
£5

Bar Snacks mixed olives, chilli bites £4.5 Smoked Mackerel Crumpet crème fraiche, dill £4.5

Haggis Bon Bons fruity brown sauce £6

To Start

Soup of the Day homemade warm bread	£8
Smoked Cheddar Souffle truffle & hazlenut salsa verde	£11
Orange Gin Cured Trout creme fraiche, beetroot, fennel cracker	£13
Chicken & Rabbit Terrrine fig jam, wild mushroom, burnt leek	£12.5
Salt Baked Heritage Carrot spiced yoghurt, pickles, dukkah	£11.5
North Sea Scallop lardo, sauce vierge	£17

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

Breast of Duck smoked tea poached plum, confit leg spring roll, sweet potato fondant	£28
Loin of Venison artichoke puree, coffee gel, crispy haunch, smoked mash	£31
Pan Fried Cod crispy potato, apple, celariac, cider & seaweed burre blanc	£25
Traditional Caesar Salad baby gem, parmesan, anchovies, croutons, dressing, bacon	£18
with panko prawns	£22
with chicken breast	£22
Squash Risotto pumpkin seeds, pickled pumpkin, rocket & parmesan salad	£18.5

From the Grill

Templar Burger Two 4oz Grace's Highland Beef patties homemade burger relish, lettuce, tomato, gherkin, homemade slaw	£18
8oz Fillet Steak field mushroom, plum tomato, hand cut chips	£42
10oz Ribeye Steak field mushroom, plum tomato, hand cut chips	£38
Peppercorn sauce Whisky sauce Red wine sauce	£3.5

Sides

Hand Cut Chips	£5
Parmesan Truffle Fries	£5
Rocket, Tomato, Balsamic & Parmesan Salad	£5
Crispy Tenderstem Broccoli	£6
almond, lime crème fraiche	

To Finish

Sticky Toffee Pudding candied pecan, vanilla ice cream	£10
Tiramisu tonka bean panna cotta, mascarpone mousse, coffee ice cream	£11
Chef Rachel's Banana Foster banana sponge, rum ice cream, candied almonds	£11
Swedish Apple Pie crème fraîche ice cream	£11
Strathdon Blue blue cheese fondue, thyme gel	£13.5
Selection of Homemade Ice Creams and Sorbets one, two, or three scoops	£3/£5/£7
Aberdeenshire Whisky Flight Glendronach 12. The Deveron 10. Ardmore Legacy	£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 and Tea	£4
with homemade Scottish tablet	
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.