



Sample Sunday Lunch

TO START

Soup Of The Day
warm bread

Chicken Liver Parfait
spiced plum chutney, toasted brioche

Smoked Salmon
pumpkin seed tuille, pickled cucumber, crème fraiche

TO FOLLOW

Roast Sirloin of Beef

Roast Breast of Chicken

Nut Roast

all roasts are served with a Yorkshire pudding, seasonal vegetables, cauliflower cheese, garlic and thyme roast potatoes, gravy

TO FINISH

Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Lemon Tart
raspberry sorbet

Rice Pudding
seasonal jam

2 courses £35 3 courses £40

Our chefs work with local and artisan producers to gather the ingredients they require to showcase and present Aberdeenshire's finest produce at an award-winning level.

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.