

POACHERS

Wee Bites

Homemade Bread
butter, seasonal houmous
£7

Cured Meat Platter (DF)
mixed olives & chilli bites
£10

Spiced Lamb, Quails' Scotch Egg (DF)
curried mayonnaise
£5

To Start

Green Pea & Watercress Soup (GF*) <i>homemade bread roll</i>	£9
Spring Salad (V/VG*) <i>lamb's lettuce, grilled courgette, chicory, radish, asparagus, broad beans, wild garlic pesto</i>	£10
Satay Crab (GF) <i>pickled mooli, radish, compressed cucumber, caramelised peanut</i>	£12
Pan Roasted Wood Pigeon (GF) <i>foraged leek, burnt leek puree, pickled onion</i>	£13
Slow Poached Katy's Egg (GF) <i>asparagus, wild garlic, parmesan, hollandaise</i>	£12

To Follow

Halibut (GF*/DF*) <i>roasted cauliflower, golden raisin, vadouvan velouté, monks beard</i>	£32
Duo of Lamb (GF) <i>two bone lamb rack, braised lamb belly, morels, pea, spring greens, wild garlic pesto</i>	£30
Moules Frites (GF/DF*) <i>mussels in harissa cream sauce, paprika salted skinny fries</i>	£23
Beetroot Tarte Tatin (V) <i>whipped crowdie, bitter leaf salad, pickled shallot, beetroot vinaigrette</i>	£19
Spring Gnocchi (V/VG*/DF*) <i>pea, watercress, parmesan, courgette</i>	£19

From the Grill

Poachers' Burger <i>two 4oz beef patties, beef fat mayo, smoked cheddar, streaky bacon, caramelised onion jam, slaw, skinny fries</i>	£20
8oz Fillet Steak (DF/GF) <i>grilled tomato, roasted mushroom, hand cut chips</i>	£44
10oz Ribeye Steak (DF/GF) <i>grilled tomato, roasted mushroom, hand cut chips</i>	£40
14oz Pork Tomahawk (DF/GF) <i>grilled pineapple, fried egg, hand cut chips</i>	£27
Sauces	
Peppercorn Sauce (GF)	
Red Wine Jus (GF/DF)	£3.50
Wholegrain Mustard Sauce (GF)	

Sides

Maple & Sesame Glazed Piccolo Parsnips (GF/DF/VG)	£6
Hand Cut Chips (GF/DF/VG)	£6
Truffle & Parmesan Fries (GF/DF*/V)	£6
Crispy Tenderstem Broccoli (GF/DF*/V), <i>crème fraîche, dukkah</i>	£6
Caesar Salad (GF*)	£7

Allergen Glossary

Gluten Free – GF Vegetarian – V
Dairy Free – DF Vegan – VG
Food Dishes with * can be adapted to allergy requirements

Desserts

White Chocolate Panna Cotta (GF*) <i>kaffir lime, basil oil</i>	£11
Textures of Rhubarb (VG*/GF/DF) <i>meringue, lemongrass sorbet</i>	£11
Lemon Sponge <i>earl grey ice cream, blueberry compote</i>	£10
Affogato (GF)	£7
Selection of British Cheeses <i>oatcakes, chutney</i>	£12.50
Selection of Ice Creams Selection of Sorbet (VG) <i>1, 2 or 3 scoops</i>	£3, £5, £7

Hot Beverages

Freshly Brewed Caber Coffee and 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.

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.