



Maryculter  
House

## Vegan Menu

### TO START

Green Pea & Watercress Soup  
*homemade bread roll*  
£9

Asparagus  
*pickles, wild garlic, onion*  
£10

Spring Salad  
*lamb's lettuce, grilled courgette, chicory, radish, asparagus, broad beans*  
£10

### FOLLOW

Nut Roast  
*new potatoes, wilted greens, gravy*  
£15

Roasted Cauliflower  
*golden raisins, pickled shallots, bitter leaves*  
£16

Spring Gnocchi  
*pea, watercress, courgette*  
£19

### FINISH

Fruit Salad  
*vanilla ice-cream*  
£9

Selection of Sorbets  
*1, 2, or 3 scoops*  
£3, £5, £7

Textures of Rhubarb  
*lemongrass sorbet*  
£11

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