

STARTERS

Soup of the Day <i>gf/ df</i> <i>fresh roll</i>	£6.50
Cullen Skink <i>fresh roll</i>	£9
Smoked Mackerel Rillette <i>gf</i> <i>wrapped in pickled cucumber,</i> <i>crème fraîche, dill, sourdough crostini, radish</i>	£11.50
Whipped Goats Cheese <i>gf*</i> <i>salt baked beetroot, pickled and toasted</i> <i>walnuts, beetroot, crackers, celery</i>	£10
Leek Terrine <i>gf/ df/ vg</i> <i>salsify, hazelnut and truffle pesto</i>	£9.50
Duck Liver Parfait <i>spiced plum chutney, brioche,</i> <i>pickled red onions</i>	£11
Wild Mushroom Sourdough <i>gf*/df*/ v</i> <i>poached egg, garlic cream</i>	£10.50

MAIN COURSES

Monkfish <i>gf/ df</i> <i>butter beans, romesco, crispy broccoli, kale</i>	£28
Pork Tomahawk <i>gf/ df*</i> <i>roast pineapple, katy's egg, fries</i>	£27
Venison Loin <i>gf*/ df</i> <i>potato fondant, kale, pickled blackberry,</i> <i>roasted onion, crispy onion, chive crumb,</i> <i>squash puree</i>	£33
Grelot Onion Tart <i>v</i> <i>cave aged cheddar, frisee,</i> <i>pickled red onions</i>	£19
Wild Mushroom Gnocchi <i>df*/ v/ vg*</i> <i>truffle, sourdough and thyme crumb,</i> <i>parmesan</i>	£19
Caesar Salad <i>gf*</i> <i>baby gem, croutons, anchovies, bacon,</i> <i>parmesan</i>	£14
Add Prawns	£5
Add Chicken	£5



FAVOURITES

Fillet Steak 8oz <i>gf/ df*</i> <i>roasted mushroom, garlic and thyme tomato</i>	£45
Battered Haddock & Chips <i>df</i>	£20
Jacob's Ladder Rib <i>gf*</i> <i>mash, spinach, creamed corn,</i> <i>crispy onions, pancetta, chives, BBQ glaze</i>	£29
Poachers Burger <i>df*</i> <i>caramelised onion jam, mayonnaise,</i> <i>garnish, slaw, fries</i>	£20

SAUCES

	£3.50
Peppercorn Sauce <i>gf</i>	
Red Wine Jus <i>gf/ df</i>	
Wholegrain Mustard Jus <i>gf</i>	

SIDES

Truffle Parmesan Fries <i>gf</i>	£6
Hand Cut Chips <i>gf/ df</i>	£6
Onion Rings <i>vinegar salt</i>	£6
Spiced Maple Glazed Carrots <i>df /gf/ vg</i>	£6
Crispy Broccoli <i>gf/ df*/ v/ vg*</i> <i>lime crème fraiche, almonds</i>	£6
Baby Casaer Salad <i>gf</i>	£7

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.



SAMPLE POACHERS