

Market Menu

2 courses £30.00 / 3 Courses £37

Bread (V, VG)	£3.50
Olives (V, VG, GF)	£3.50

STARTERS

Cream of Jerusalem Artichoke & Potato Soup

Game Bird Terrine, Pear, Glazed Grapes, Smoked Hazelnut Granola, Pain de Mie

Roquefort AOC, English Chicory, Figs, Quince, Apple & Mâche Salad

MAINS

Partridge, Pork Cheek, Red Wine & Beetroot Risotto, Garden Kale

Fillet of Seabream, Crushed Salad Potatoes, Langoustine & Butternut Sauce

Roast Cauliflower, Spiced Cous Cous, Poached Hens Egg

DESSERTS

Fresh Figs, Cromlix Honey, Mascarpone Cremeaux, Hazelnut & Choux

Valrhona Guanaja 70% Chocolate Rice Tart, Mango & Passionfruit Ice-Cream

Selection of British & European Cheese, Bread & Crackers

SIDES

*Seasonal Greens, Steamed Potatoes, Garden Salad, Chips,
Herb Mash, Truffle Mash* **£6.50 each**

Coffee & Petit Fours **£7.50**

LIGHT LUNCHES & GRILL

SALADS & PASTA

Classic Caesar Salad	£14.50
Tenderstem Broccoli, Hazelnuts, Chilli & Garlic (V, VG)	£14.50
Orecchiette Pasta, Mushroom & Taleggio Sauce (V)	£15.00
ADD TO ANY OF THE ABOVE	
add Grilled Cajun Chicken Breast (GF)	£12.00
add Fresh Fish (GF)	£15.00
add 100g Ribeye (GF)	£18.50

FRESH CIABATTAS

Served with Crisps, Salad & Homemade Pickles

Scottish Hot Smoked Salmon Herb Creme Fraiche Dill Pickle	£15.50
Dunlop Cheddar Spiced Kasundi Chutney	£9.50
28 Day Aged Ribeye (100g) Beef Tomato, Horseradish Mayonnaise, Cos Lettuce	£16.50

FROM THE GRILL

All our steaks are 30 day dry aged Scotch beef from Donald Russell in Inverurie. All served with Seasonal Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

250g Ribeye (GF)	£43.50
250g Sirloin (GF)	£41.50
500g Chateaubriand (GF)	£99.00
Cromlix Homemade Prime Cut Mini Burgers Chips, Cheese, Salad & Relish	£20.00