

Dinner Menu

Additional options for dietary requirements

Nibbles

Bread £5.50 | Olives £5.50 | Harissa Nuts (N,P) £5.50

Starters

Miso Broth, Sesame Salad, Furikake (S,Se) £12.50

Heritage Tomato Tart, Basil Pesto, Black Olive Caramel, Tomato Consommé (Sd) - £16.00 Denhead Farm Scottish Asparagus, Morel Mushrooms, Black Garlic, Cromlix Estate Wild Garlic (Sd) - £16.00

Main Courses

Red Wine & Beetroot Risotto, Pickled Beetroot, Toasted Hazelnut, Feta (N,Sd) - £28.50

Crispy Bombay Jersey Royal Potato, Marsala Sauce, Spiced Papadam, Cromlix Wild Garlic Naan (N) - £32.00

Miso Glazed Aubergine, Green Tahini Sauce, Black Garlic Hummus, Fresh Chilli, Charcoal Lavosh (G,S,Se) - £32.00

Sides

Seasonal Greens, Steamed Potatoes, Garden Salad (Mu,Sd), Chips, Herb Mash, Truffle Mash - £6.00

Salads

Dressed Baby Gem Salad, Hummus Caesar (Sd) - £17.50
Charred Tenderstem Broccoli, Chilli, Garlic (Se) - £16.50
Beetroot & Chicory Salad, Beetroot Quinoa, Feta (N,Sd) - £18.50
Add Grilled Cajun Chicken Breast - £12.50
Add Fresh Fillet of Sea Bream (F) - £15.00
Add 100g Ribeye (Sd) - £18.50
Add Spiced Tofu (Sd) - £10.00

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 (Mu,Sd) & Bo Tree Peppercorn Sauce.

250g Ribeye (Sd) - **£44.00** 250g Sirloin (Sd) - **£42.00** 500g Chateaubriand for two (Sd) - **£99.00**

Allergen Key - Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L) Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P) Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)