

STARTERS

BREAD PLATTER £3.50
 homemade bread, olive oil, balsamic

HAM HOCK TERRINE £6
 parma ham, cranberry gel, pickled vegetables, toasted bread

HAGGIS BON BONS £6.50
 mash, neep purée, whisky sauce

CULLEN SKINK £6.50
 smoked haddock, potato, leeks, creamy broth

SOUP OF THE DAY £5.95
 using fresh market ingredients

 **PAN SEARED SCALLOPS £10**
 spiced pumpkin purée, apple salsa, maple bacon, crispy kale, sage crumb
 a supplement of £3 applies to all dinner inclusive guests

CURED SHETLAND SALMON £7
 smoked potato, horseradish, lemon gel, puff pastry tuile, dressed salad

WHIPPED BLUE CHEESE £6.00
 grapes, poached mulled wine pear, charred gem lettuce, walnuts

MAINS

HIGHLAND VENISON LOIN £18
 black pudding pressed potato, bacon creamy cabbage, artichoke purée, baby vegetables, bramble jus

SLOW BRAISED FEATHERBLADE OF BEEF £18
 clapshot mash, roast shallot, butternut squash purée, scottish ale jus

SEARED DUCK BREAST £17
 fondant potato, plum, sweet and sour red cabbage, jus

PETERHEAD LANDED COD £19.50 
 chorizo casserole, sun dried tomato mash, roasted baby onion

NORTH SEA HAKE £17 
 mussel meat, tartar mash, samphire, fennel, pea velouté

PAN-ROASTED CHICKEN £16
 shetland black potato, haggis, caramel tarragon sauce, spinach purée, seasonal vegetables

WILD MUSHROOM RISOTTO £14
 truffle, spinach and peas, parmesan crisps, rocket salad

GNOCCHI £14
 textures of beetroot - cream, roast pickled, crisps

SIDES

FRENCH FRIES
 ROOSTER WEDGES
 CREAMY MASH
 ONION RINGS
 ROASTED VEGETABLES
 HOUSE MIXED SALAD
 £3 EACH

STEAKS AND GRILLS

All our steaks have been matured for a minimum of 35 days from our butcher, Birtwistles

8 OZ ABERDEEN ANGUS FILLET STEAK £29
 a supplement of £15 applies to all dinner inclusive guests

8 OZ SIRLOIN STEAK £24
 a supplement of £10 applies to all dinner inclusive guests

8 OZ RIBEYE £21
 a supplement of £8 applies to all dinner inclusive guests

GAMMON STEAK £15
 with pineapple and fried egg

CHICKEN BREAST £16

SAUCES £1.95
 red wine jus
 chimichurri
 peppercorn
 garlic and herb butter

All grills served with chunky wedges, field mushroom, roasted tomato, onion jam, rocket salad

BAR FAVOURITES

NORTH SEA HADDOCK AND ROOSTER WEDGES £16
 tartare sauce, garden peas, lemon

SCOTCH BEEF HAND-PRESSED BURGER £16
 toasted bun, cos lettuce, tomato, gherkins, onion rings, french fries
 Add bacon or cheese for 50p each

CHICKEN TIKKA MASALA £16
 naan bread, rice, popadums, mint raita, mango chutney

ANGUS BEEF STEAK AND ALE PIE £16
 puff pastry, mash, roast vegetables

CAESAR SALAD £11
 caesar dressing, garlic focaccia croutons, anchovies, pancetta, shaved italian hard cheese. Add grilled chicken breast for £4

DESSERTS

CHOCOLATE AND CHERRY ICED PARFAIT £5.50
 chocolate soil, cherry gel, chocolate sponge

STICKY TOFFEE PUDDING £5.50
 toffee sauce, honeycomb, vanilla ice cream

DOUBLETREE COOKIE CHEESECAKE £5.50
 lemon sorbet, berry gel, cocoa nib shards

PANNA COTTA £5.50
 spiced apple, crumble, baby apple

SCOTTISH CHEESE SELECTION £8
 celery, chutney, grapes, mini oatcakes
 A supplement of £3 applies to all dinner inclusive guests

SELECTION OF ICE CREAMS AND SORBETS £5.50
 textures of chocolate and winter berries

 *Preserving our oceans for future generations, Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org*

For guests with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of staff.
 All prices are inclusive of VAT at the current rate.

We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff according to their wishes.