



**SAPLINBRAE**  
HOTEL & LODGES

**Dinner Menu**

West Coast scallops, cucumber and pomegranate, pomegranate glaze	£14
Ham and smoked Applewood cheddar croquettas, romesco sauce	£10
Home Farm spiced lamb kofta, red pepper hummus, mint Rora yoghurt	£10
Goats cheese and red onion marmalade filo tart, balsamic glaze	£9
Today's soup, Ythan bread and butter	£5

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Honey, soy and ginger brisket of Aberdeenshire beef, coriander chilli, lime and spring onion noodles, sesame	£18
Chicken, Speyside smoked ham and cider puff pie Crimond vegetables, creamed potato	£18
Oven baked Fraserburgh sea trout, hassleback potato, samphire pine nut, olive and tomato butter	£20
Speyside pork fillet, haggis bon bon, fondant potato wild mushroom and pea fricassee, peppercorn sauce	£20
10oz Aberdeenshire ribeye steak, cafe du Paris butter caesar salad, cherry vine tomatoes Sides: skinny fries or handcut chips; peppercorn sauce or garlic mushrooms	£32
Sweet potato, butternut squash and spinach wellington baby roast potatoes, braised red cabbage, blue cheese sauce	£16

**If you require information regarding allergenic ingredients, please ask us**

## Puddings and Cheese

Steamed marmalade pudding, Drambuie custard	£9
Rhubarb and plum crumble, vanilla ice cream	£9
Passionfruit and white chocolate semi freddo, passionfruit sorbet	£9
Chocolate tiffin cheesecake, rum and raisin ice cream	£9
Cheeseboard, oatcakes, house chutney	£12
<i>Our cheeseboard is recommended by our lovely local deli - Food For Thought in New Deer</i>	

## Ports and Pudding Wines

Corney and Barrow Ruby Port	£7.00
Try this with our cheeseboard, it's one of those classic pairings!	
Corney and Barrow 20-year-old Tawny Port	£10.00
A lighter alternative to the ruby, lovely match with the crumble	
Oglivy Cassis, Hatton of Oglivy Farm, Forfar	£6.00
A sweet blackcurrant liqueur, great with anything chocolate	
Pedro Ximénez, San Emilio, Solera Reserva, Jerez, Spain	£9.00
Sweet notes of fig and notes of chocolate and cocoa, great with the cheesecake	
Monbazillac, Semillion, Chateau Septy, France	£9.00
Nectar from France —sweet and silky. Delightful with the semi freddo	
Chenin Blanc Noble Late Harvest, Joostenberg Paarl, South Africa	£9.00
A sweetness balanced by fresh acidity. Lovely with anything!	

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We are very proud of our relationship with and use of local suppliers including: Netherton Farm Shop  
Ythan Bakery, Ugie Salmon, IJ McIntosh Butcher, Fit the Fungus, Peters Ices  
Ewan Morrice Butcher, Macduff Shellfish, Methlick Salad Leaves, Rora Dairy, Amity Fish Company