



Sample Sunday Lunch Menu

***Sample Only ***

Please note this menu changes weekly

Brie wedges, cranberry relish, balsamic glaze	£9
Buchan pigeon and black pudding wellington, whisky sauce	£10
Spiced zaatar lamb tacos, mint Rora yoghurt, tomato salsa	£10
Bang Bang Amity langoustines, sesame, coriander, chilli	£11
Roast red pepper and lentil soup, Ythan bread and butter	£5
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Roast rump of Aberdeenshire beef (served medium) Yorkshire pudding, roast potatoes, honey glazed Crimond vegetables	£18
Stuartfield sugar baked sirloin of ham, cauliflower cheese creamed potato, Crimond vegetables	£18
Pan seared Ugie salmon, sauté potato, caper, samphire café du Paris butter	£20
Parma ham wrapped chicken breast, Applewood cheddar hasselback potatoes, smoked bacon succotash	£18
Aberdeenshire beef stroganoff, braised rice	£17
Wild mushroom, leek and blue cheese risotto, garden pesto	£15

If you require information regarding allergenic ingredients, please ask us

Puddings and Cheese

Bread and butter croissant fruit pudding, crème anglaise	£9
Orange posset, shortbread	£9
Banoffee Eton mess, toffee sauce, Chantilly cream	£9
Dark chocolate and mint tart, pistachio crumb, vanilla ice cream	£9
Cheeseboard, house chutney, Ythan oatcakes <i>Our cheeseboard is recommended by our lovely local deli - Food For Thought in New Deer</i>	£12

Ports and Pudding Wines

Corney and Barrow Ruby Port Try this with our cheeseboard, it's one of those classic pairings!	£4.40
Corney and Barrow 20-year-old Tawny Port A lighter alternative to the ruby, lovely match with the Eton mess	£5.90
Pedro Ximénez, San Emilio, Solera Familiar, Andalusia Sweet notes of fig and notes of chocolate and cocoa, great with the posset	£4.50
Monbazillac, Semillion, Chateau Septy, France Nectar from France —sweet and silky, delightful with the tart	£4.50
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus A real sweetie in both name and nature. Lovely with the bread and butter pudding	£4.50

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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, I.J McIntosh Butcher, Ewan Morrice Butcher, Macduff Shellfish
Methlick Salad Leaves, Rora Dairy, Amity Fish Company