



**SAPLINBRAE**  
HOTEL & LODGES

### Sample Dinner Menu 2018

Charleton asparagus, Moray duck egg garden chive crumb, hollandaise	£7
Three cheese soufflé, poached pear, candied walnuts	£7
Hot and cold smoked Ugie salmon mini prawn cocktail, apple and fennel slaw	£8
Chicken liver pate, house chutney, toasted brioche	£7
Today's soup, Ythan bread and butter	£4
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North sea battered haddock, crushed peas handcut chips, tartar sauce, kitchen salads	£14
6oz Aberdeenshire beef burger, bacon, cheddar crispy onions, handcut chips, coleslaw	£14
Roast chicken breast, thyme, wild mushroom smoked bacon, parmesan, polenta cake	£15
Short rib of Stuartfield beef, barbeque glaze hasselback potato, celeriac slaw	£16
10oz dry aged Stuartfield sirloin, handcut chips caramelised red onion, asparagus, crispy egg	£28
Portobello mushroom burger, goats cheese, red pepper tomato relish, sweet potato fries	£12



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**Puddings and Cheese**

Milk chocolate torte, honeycomb, Peter's chocolate ice cream	£6
Strawberry cheesecake, meringue, marshmallow	£6
Sticky toffee pudding, vanilla ice cream	£6
Castleton berry pavlova, Chantilly cream	£6
Cheeseboard, oatcakes, house chutney <i>Tallegio, Montagnolo, Godminster Cheddar</i>	£8

Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer

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**Ports and Pudding Wines**

Corney and Barrow Ruby Port	£3.80
Try this with our cheeseboard, it's one of those classic pairings!	
Corney and Barrow 10-year-old Tawny Port	£4.80
A lighter alternative to the ruby. Well paired with the sticky toffee pudding	
Pedro Ximénez, San Emilio, Solera Familiar, Andalucia	£4.50
Sweet notes of fig and notes of chocolate and cocoa. Delightful with the torte!	
Monbazillac, Semillion, Chateau Septy, France	£4.50
Nectar from France —sweet and silky. Lovely with pavlova.	
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus	£4.50
A real sweetie in both name and nature. Perfect with the cheesecake.	

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

We are very proud of our relationship with and use of local suppliers including Netherton Farm Shop, Farmlay Eggs, Ythan Bakery, Ugie Salmon, IJ McIntosh Butcher, Buchan Fish, Methlick Salad Leaves, Springwood Wagyu, Rora Dairy, Prime Seafood, Ewan Morrice Butcher, Amity Seafood