



SAMPLE
Dinner Menu

Buchan pigeon, spiced puy lentil, Castleton cherry	£7
Wild mushroom and tarragon soufflé red onion marmalade, candied walnuts	£7
Amity scallop and langoustine, pea and leek fricassee	£10
Chicken liver pate, house chutney, toasted brioche	£7
Today's soup, Ythan bread and butter	£4
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Roast salmon, garden herbs, Methlick rocket lemon langoustine, new season potato terrine	£16
Speyside pork fillet, parma ham, mashed potato chorizo, sweetcorn cream	£16
Pan seared duck breast, dauphinoise potato heritage carrots, plum and orange sauce	£18
Hilton of Culsh lamb daube, creamed potato roast vegetables, red wine sauce	£17
10oz dry aged Stuartfield sirloin, handcut chips sherry sauce, cajun onion rings, heritage tomato salad	£28
Wild mushroom, rocket and goats cheese risotto balsamic glaze, Methlick leaves	£11



Puddings and Cheese

Milk chocolate brownie, chocolate sauce, salted caramel ice cream	£6
Charred peach, peach curd, meringue, Rora yoghurt ice cream	£6
Black forest delice, blueberry compote	£6
Castleton berry pavlova, Chantilly cream	£6
Cheeseboard, oatcakes, house chutney <i>Cropwell Bishop Organic Stilton, Clava Brie, Wookey Hole 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 Try this with our cheeseboard, it's one of those classic pairings!	£3.80
Corney and Barrow 10-year-old Tawny Port A lighter alternative to the ruby. Well paired with the black forest delice.	£4.80
Pedro Ximénez, San Emilio, Solera Familiar, Andalucia Sweet notes of fig and notes of chocolate and cocoa. Delightful with the brownie!	£4.50
Sauternes 2012 Halves, Bordeaux, France Perfectly-pitched balance of luxuriant, ripe fruit and fresh, upbeat acidity.	£4.50
Monbazillac, Semillion, Chateau Septy, France Nectar from France —sweet and silky. Lovely with pavlova.	£4.50
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus A real sweetie in both name and nature. Perfect with the peach melba.	£4.50

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.

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