



**Dinner**  
**December 2018**

Ugie smoked salmon gravadlax beetroot and horseradish relish, Ythan bread and butter	£8
Smoked duck roulade, fig, plum and apple chutney, toasted brioche	£7
Mini baked Highland brie, cranberry relish, Ythan soldiers	£7
Glazed pork belly, black pudding, apple puree	£7
Today's soup, cheese and chive scone	£4
oOo	
Roast Aberdeenshire turkey, glazed sprouts chipolatas in streaky bacon, skirlie, roast potatoes	£15
Buchan venison daube, creamed potato red cabbage, Crimond vegetables, red wine sauce	£16
Belmaduthy lamb loin, walnut crumb crushed potato, Crimond carrots, mint sauce	£22
Monktail kiev, potato terrine, wilted greens, lemon parsley cream	£16
Choose from: 6oz dry aged Aberdeenshire fillet or 10oz dry aged Aberdeenshire ribeye handcut chips, flat cap mushroom, cherry vine tomato, crispy onions	£26
Hazelnut and spinach roast, wild mushroom Crimond vegetables, hollandaise	£12



## Puddings and Cheese

Christmas pudding, brandy custard	£6
Apple and cherry crumble, crème anglaise	£6
Milk chocolate and orange cheesecake	£6
Mulled wine panna cotta, ginger shortbread	£6
Cheeseboard, oatcakes, house chutney	£8
Our cheeseboard is recommended by our lovely local deli Food For Thought in New Deer	

oOo

Coffee and mini mince pie	£3.50
---------------------------	-------

## 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, lovely match with the cheesecake.	
Pedro Ximénez, San Emilio, Solera Familiar, Andalucia	£4.50
Sweet notes of fig and notes of chocolate and cocoa – true indulgence paired with the Christmas pudding	
Monbazillac, Semillion, Chateau Septy, France	£4.50
Nectar from France —sweet and silky, ideal with the panna cotta.	
Sticky Mickey, Late Harvest Sauvignon Blanc, Eradus	£4.50
A real sweetie in both name and nature, lends itself well to the crumble.	

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, Grahams Dairy, Ugie Salmon, Ewan Morrice Butcher, Buchan Fish, Methlick Salad Leaves, Springwood Wagyu, Rora Dairy, Peterhead Fish Company