

Our menu changes daily according to the seas, the catch and the seasons

Aperitifs

Gabriela Manzanilla Jerez 5 Fish Shop Negroni 10 Vintage Gusbourne Brut 12

Cape Wrath & Cumbrae oysters

Natural: mignonette & lemon 4 Dressed: fermented green chilli 4 Champagne tempura & mayonnaise 4

Snacks

MacDuff brown crab crumpet 4 Salt cod mousse, grilled sourdough 4 East Coast Cured fennel salami 5.5 Sourdough & butter 3.5

Grilled sprouting broccoli with fresh cheese, wild garlic & almond	
Partan Bree: velvet crab soup	
Scorched line-caught mackerel with Braemar rhubarb & radish	
Highland beef tartare with smoked oyster mayonnaise	
	18.5
Wild nettle gnocchi with charred spring onion & lemon	
Poached Saithe with peas, broad beans & olive	
Shetland mussel with East Coast cured nduja & tomato	
Stonehaven lobster tagliarini with chili, garlic & chervil	
	36
BBQ whole Plaice with Shetland mussels & samphire	
Monkfish tail with cauliflower, pine nuts & sorrel	50
Rib of Highland beef with lobster scampi & tarragon dressing	
add ½ lobster	POA
Grilled Stonehaven lobster with wild garlic per	100g see blackboard
Whole undressed MacDuff crab per	100g see blackboard

Ayrshire new potatoes with seaweed butter 4 Chips & burnt lemon aioli 4 Garden herbs & salad leaves 5 Cabbage, broccoli & Arran mustard 5

Fife strawberries & yoghurt sorbet	6
65% Island dark chocolate ice cream & Blackthorn sea salt	6.5
Braemar rhubarb with set cream & madeleines	7
Clava brie with malt loaf & leaves	9.5

