

## **LUNCH MENU**

2 courses 21.50 3 courses 26.00

Celeriac soup with a kale and hazelnut pesto
Invercauld Estate venison ragu with polenta and pangritata

Macduff brown crab risotto with preserved lemon and chilli Crumbed market fish with tartar sauce and herb salad

Bitter orange marmalade steamed pudding with custard Aboyne apple and stem ginger fool with meringue

Charred kale with anchovy and rosemary dressing 5.50 Seaweed buttered carrots 5.50 ~ Chips and mayonnaise 5.50



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the OR code for more information.

If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.