

sanddollar bistro menu

2-courses £26 and 3-courses £32 per person

To Start

CHICKEN LIVER PATE

Made in house and served with a home-made chutney and mini oatcakes

SOUP OF THE DAY

Ask server for today's choice

WHIPPED GOAT'S CHEESE

Goat's cheese, served with caramelized beetroot, walnut salad and sage fritters (N, V)

CHILLI & CORRIANDER TEMPURA SQUID

Served with a watercress salad, with a lime dressing and basil mayonnaise

Mains

PANCETTA WRAPPED CHICKEN

Breast of chicken, stuffed with herb & garlic cream cheese, served with a roasted red pepper sauce, potato fondant and jalapeño poppers

LEMON HERB CRUSTED FILLET OF HAKE

Served in a watercress sauce with crab mash and a smoked haddock arancini

WILD MUSHROOM RISOTTO

Mixed forest mushrooms, white wine and Parmesan cheese, cooked in a creamy risotto rice topped with a poached egg and a salsa verde dressing

8oz CHARGRILLED SCOTTISH SIRLOIN STEAK (SUPPLEMENT £8.00)

Served with chunky chips, tomato, mushrooms & onion rings, a choice of a peppercorn or steak Diane sauce

Desserts

WARM CHOCOLATE & NUT BROWNIE

Served with torched marshmallows, a chocolate sauce and with vanilla ice-cream (N)

HOMEMADE PROFITEROLES

Filled with sweet Cardamom cream and topped with toasted almonds (N)

ITALIAN AFFROGATTO

Two scoops of vanilla ice-cream, served with a double shot of Italian aroma coffee

CHEESE AND BISCUITS (SUPPLEMENT £4.00)

Local cheeses from the Devenick Dairy in Portlethen, served with fruit chutney, a selection of artisan biscuits, grapes and celery

All our food is freshly prepared, so a wait of 30 minutes can be expected. Also, we have endeavored to indicate where food contains nuts (n), vegetarian (v), vegan (vg) and is gluten free (gf) but this cannot be guaranteed.

Gratuity is not included, and all tips go to the staff.

Food Allergies & Intolerances - please speak to our staff if you want to know about our ingredients.