

sanddollar bistro menu

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

To Start

QUINOA

Feta cheese, broad beans, mint & toasted almonds, served on a bed of mixed salad with a lemon dressing and crusty bread (V)

SOUP OF THE DAY (V if served without parmesan)

Home-made pea, mint & spring onion soup with a parmesan crisp, served with crusty bread

SMOKED HADDOCK RISOTTO

Smoked haddock risotto balls, covered in breadcrumbs and fried, served on a bed of Rockette with chive crème fraiche & mango coulis

BRUSCHETTA

Toasted ciabatta bread topped with aubergine & tomato, basil, garlic, red onion & parsley

Mains

KATSU CHICKEN

Breaded chicken breast, served on a bed of coconut rice in a Japanese style curry sauce

COURGETTE RISOTTO

Arborio rice with cherry tomatoes & courgettes, served with crusty bread (V)

MAPLE GLAZED PORK BELLY

Twice cooked maple glazed pork belly, served with mustard mash & a bourbon BBQ sauce

SANDDOLLAR FISH CASSEROLE

Pieces of salmon, rock turbot & king prawns cooked in a rich tomato, herb and red wine sauce with potatoes, served with French bread

Desserts

APPLE AND PEAR STRUDEL

Apples and pears wrapped in puff pastry, served with Orkney vanilla ice-cream

VANILLA PANNA COTTA

Served with strawberry compote & citrus tuile

DUO OF SORBETS

With summer berries & a raspberry coulis

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.