

sanddollar jazz menu

£39 per person

To Start

FRENCH ONION SOUP

served with gruyere cheese crouton

CURRIED HADDOCK FISH CAKE

with black pudding and apple purée

ASPARAGUS AND BLUE CHEESE SPRING ROLLS

with pickled carrot and soft hen's egg (v)

SMOKED HAM HOCK TERRINE

served with English mustard mayo, apple chutney and oatcakes (gf) (gf oatcakes available)

Mains

PAN ROASTED DUCK BREAST

with black pudding potato rosti, caramelised figs, red currant jus and Savoy cabbage (gf)

FILLET OF HAKE

served with a watercress sauce, caper mashed potatoes and langoustine fritter

MOROCCAN SPICED LAMB CHOP

served with Harrisa couscous, roasted courgettes, a tzatziki sauce and garlic flat bread

ROAST HALF AUBERGINE

stuffed with quinoa, sweet potato, butternut squash and smoked cream cheese, served with avocado chips and spicy roast veg (v, gf)

Desserts

FERRERO ROCHER CHEESE CAKE

with Nutella topping, served with Orkney vanilla ice-cream (n)

RHUBARB AND APPLE CRUMBLE

served with elderflower crème anglaise

TRIO OF SORBETS (df)

with fresh berries

CHEESE AND BISCUITS (supplement £4.00)

Local cheeses from the Devenick Dairy in Portlethen, served with apple chutney, oatcakes, 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.