

Evening Bistro Menu (Only available Thur, Fri and Sat Nights)

<p>Home-made Soup of the Day Served with fresh crusty bread</p> <p style="text-align: right;">£5.45</p>	<p>Oat rolled fresh mackerel fillet Pan-fried in butter and served with a hot smoked heritage potato salad, dressed leaves and a gooseberry salsa</p> <p style="text-align: right;">£7.95 or £12.95 main</p>
<p>Medley of beetroots (v) Deep-fried in glass batter. served with dressed rocket and a choice of 3 dips: blue cheese/chilli, mango/garlic and chive creme fraiche</p> <p style="text-align: right;">£6.50</p>	<p>Pulled beef croquettes braised beef with chipotle chilli, tomato, orange and sherry, served with tomato chutney</p> <p style="text-align: right;">£6.95 or £12.95 main</p>



Our Char-Grilled locally sourced Steaks are hung and matured for a minimum of 20 days.

8oz Rib-Eye Steak Garni	£23.00
Char-grilled Scottish rib-eye cooked to your liking and served with roasted tomato and mushroom chunky chips onion rings and salad	

8oz Bavette Steak Frites	£18.00
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A full flavoured steak for those who enjoy a chew with their meat (comparable with rump steak). marinated in onions, parsley, cider vinegar and honey, cooked medium rare and served with fries, gherkins, salad and a choice of mustard, horseradish or chimchurri sauce.

Sauces:

Peppercorn sauce	£2.50
Garlic and herb butter sauce	£2.50
Chimichurri sauce	£2.50

Side Orders:

Fresh vegetables	£3.70
Mixed side salad	£3.20
Chunky chips	£3.75
Garlic bread	£3.75
Garlic Bread with Parmesan	£4.50

<p>Parma wrapped corn-fed chicken Filled with chorizo, sundried tomatoes, olives, and cream cheese, served on a bed of spinach and roast pumpkin risotto with basil oil, served with crusty bread</p>	£16.95
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<p>Shetland mussels Served with crusty bread or fries and a choice of sauces: marinère (cream) Breton (creme fraiche) and Keralan curry (Tamarind curry sauce which is dairy free)</p>	£10.95
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<p>Stone bass papillate Steamed in parchment with courgette, peppers and white wine, served with crushed heritage potatoes and chefs choice of vegetables and parsley sauce</p>	£17.95
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<p>Nut loaf welly (v, n) Nut loaf smothered in a tangy sauce and wrapped in puff pastry. served on wilted spinach, pumpkin puree and roasted garlic. As a traditional option it can come with crushed potatoes, buttered summer vegetables and parsley sauce</p>	£13.95
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<p>Cherripane cheesecake with a ground almond base marzipan filling and sour merelo cherry topping</p>	£7.50
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<p>Duo of sorbets Two scopes served with fresh fruit and fruit coulis. Ask your server for today's options</p>	£6.50
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<p>Poached pear in white wine served with and apricot and cardomon puree, meringue and white chocolate sauce</p>	£7.50
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<p>Strawberry balsamic Zabaglione Warmed strawberries in sherry</p>	£7.50
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<p>A selection of Cheese Local cheeses from the Devenick Dairy in Portlethen, served with a selection of artisan biscuits, grapes and celery</p>	£8.25
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4 choices

Please note all our food is freshly prepared, so a wait of 35 - 40 minutes can be expected.
Also, we have endeavoured to indicate where food contains nuts (n) and is gluten free (gf), but this cannot be guaranteed.
Please note Gratuity is not included and all Customer Tips go to the Staff. For parties of 10 or more a 10% service charge applies.
'Food Allergies and Intolerances: Before you order your food and drinks please speak to our staff if you want to know about our ingredients'.