



## Daytime Menu

### Soup

- Soup of the day - with oatcakes or crusty bread - £4.75
- Award winning Traditional Cullen Skink - with oatcakes or crusty bread - £5.75
- Award winning Cullen Skink with a twist - with oatcakes or crusty bread - £6.00

### Open Sandwiches - crisps - coleslaw - salad garnish

- Avva Gin Cured Salmon - tonic jelly - cucumber - dill mayo - lemon £8.95
- Scottish Whipped Goats Cheese - beetroot - tomato - parsley - £7.50
- Beer Brined Chicken - avocado - jalapeno - rocket - beer dressing - £7.95
- House Smoked Haddock - mayonnaise - paprika - lime - gherkins - £8.50

### Light Bites

- ½ kg / 1kg West Coast Mussels - cider - cream - parsley - crusty bread - £8.50 / £12.95
- Smoked Ham Hock Terrine - beer pickled onions - blue cheese - bread wafers - £7.50
- Croque Monsieur - herb leaf salad - coleslaw - £7.50
- McWilliams of Aberdeen Haggis - Neeps & Tatties - whisky cream sauce - £7.25
- Sutherlands hot Smoked Salmon Risotto - dill - poached egg yolk - confit lemon -£8.50
- Vegetable Quiche of the Day - buttered new potatoes - herb leaf salad - £8.50
- Cumberland Ring Sausage - mash - onion gravy - garden peas - £10.95
- Beer battered North Sea Haddock - hand cut chips - homemade tartare sauce - mushy peas - £13.50
- Venison and Stilton Burger - toasted brioche bun - hand cut chips - beetroot relish - herb leaf salad - £13.50
- Seared Scallops - cauliflower puree - pear - hazelnuts - samphire - £10.50
- Market Place fish of the Day – Please ask your server

### Side Orders

- Hand cut chips - Mash - Onion rings - Seasonal vegetables - Mixed salad - £3.50 each

### Desserts

- Sticky Toffee Pudding - golden syrup jelly - toffee sauce - ice cream - £6.25
- Chocolate Torte - cherry compote - cherry sorbet - £6.50
- Vanilla Crème Brulee – shortbread -£5.50
- Dessert of the day – please ask server for details