

## EVENING MENU

### Starters

*Chefs Soup of the Day* £3.25  
made using only the freshest ingredients

*Traditional Haggis, White Pudding & Stornaway Black Pudding* £5.45  
served with a whisky sauce

*Oak Smoked Scottish Smoked Salmon* £5.75  
with lemon & fresh cracked black pepper

*Scottish Smoked Haddock & Leek Tart* £5.95  
with salad & herb dressing

*Warm Salad of Chopped White Asparagus, Chestnut Mushrooms & Spring Onion* £6.45

*Hand Dived Scallops* £7.95  
on a bed of cauliflower puree with crispy Parma ham & truffle shavings

### Mains

*Avocado & Smoked Sun Blushed Tomato Salad* £8.95  
with watercress, rocket & baby coriander shoots, toasted pine nuts & a lime dressing  
add hot smoked salmon £11.95

*'Scottish Salmon Two Ways'* £14.95  
'hot smoked' salmon & herb butter crusted salmon, served with chargrilled fennel, fresh pea & herb salad

*'Inverourie Gold Beef Burger'* £12.95  
served with slow roasted tomato, red onion marmalade, rocket salad, pomme neuf chips & homemade salsa

*Free Range Chicken Breast, Braised then Pan Fried* £14.95  
served with spring greens, asparagus, crushed Jersey royal potatoes & finished with a rosemary jus

*Pan Fried Seabass Fillet* £13.95  
with an olive polenta, smoked sun blush tomato pesto & basil pesto

*'Le Monde Fish Supper'* £15.95  
tempura monkfish complemented with lobster butter, chunky chips & a lemon thyme pea puree

*Prime Scottish Sirloin Steak* £18.95  
served with horseradish mash, whole slow roasted plum tomato & Portobello mushroom  
Add peppercorn sauce £1.25

*Chateaubriand for 2 People* £49.95  
Fillet of beef marinated in spices & served with thick chips, bean sprouts, peppers,  
pak choi & chilli peppers & Béarnaise sauce on the side

### Dessert £4.95

*Slow Poached Rhubarb*  
with marshmallow ice cream & crème anglaise

*Vanilla Poached Pears*  
with a ginger & chilli syrup & plum sorbet

*Raspberry & Mascarpone Tartlet*  
with vanilla pod ice cream