

2 courses - £26.50 per person

3 courses - £33.50 per person

Add a touch of sparkle to your night with a glass of
Laurent-Perrier for £12



Tea & coffee available at £2.50 supplement

Latte / hot chocolate / mocha
available at £3.00 supplement

Allergen information: All of the products in the venue may
contain nuts, traces of nuts or nut derivatives.

(v) indicates a dish suitable for vegetarians.

Please consult a member of the team for
any dish allergen information.

*Some of our fish may contain bones, although all
efforts will have been made to remove them.

All prices inclusive of VAT. **Service not included.**

Starters

Smoked Salmon & King Prawn Salad
with Cucumber Ketchup & Saffron Aioli

Chicken Caesar Salad with Baby Gem, Caesar Sauce,
Provençale Textures & Beetroot Crostini

(v) Citrus Quinoa, Avocado & Sweet Potato Timbale topped
with Dehydrated Baby Beets & Vegan Feta Cheese

(v) Mediterranean Pimento & Tomato Soup
with Basil Oil & Crusty Bread

Main Courses

Beer Battered North East Fillets of Fish
with Chunky Chips, Tartare Sauce & Tossed Seasonal Salad

(v) Roasted Beef Tomatoes filled
with Mild Spiced Puy Lentils, Spinach & Cheese, garnished
with Fragrant Polenta Chips & Salsa Verde

Chargrilled Grampian Chicken, Pancetta & Parmesan on Brioche
with Basket of Chunky Chips, Seasonal Salad, Pesto Aioli
& Roasted Cherry Vine Tomatoes

Desserts

Sticky Toffee Pudding
with Local Strawberry Textures, Butterscotch Sauce & Vanilla Ice Cream

Baileys & White Chocolate Cheesecake
with Ginger Granola & Tempered Chocolate

Scottish Cheese Board
with Rustic Breads, Oatcakes & Fruit Chutney