

## TO START

---

House made Aberdeenshire Pork & Black Pudding Scotch Egg, HP Sauce Vinaigrette	£6.50
Cullen Skink	£6.00
Ballochbuie Gin Cured Scottish Salmon, Mustard Sauce	£6.95
Charred Asparagus, Crispy Poached Organic Egg, Truffle Hollandaise	£5.95
Beetroot Hummous, Broadbean Fritter, Feta	£5.95
Shetland Mussels Mariniere, Balmoral Fir Oil	£6.50
Soup of the Day	£5.50

## MAIN COURSE

---

Roast Loin of House Smoked Balmoral Venison, Celeriac Puree, Asparagus, Redcurrant Gravy	£16.95
Balmoral Beef Burger, Bacon & Lochnagar Cheese, Hand Cut Chips	£10.95
Vegan Cheese Burger	£10.95
Roast Free Range Chicken Supreme, Truffled Wild Mushrooms, Pomme Puree, Sage, Thyme & Balmoral Heather Jus	£10.95
Battered Peterhead Haddock Goujons, Hand Cut Beef Dripping Chips, Minted Mushy Peas, Tartare Sauce	£9.95
Oban Sea Trout Fillet, Grapefruit Hollandaise, Rocket, Fennel & Watercress Salad	£11.95
Caesar Salad	£7.95
♦ Add John Ross Jr Hot Smoked Salmon	+£3.50
♦ Add Tarragon Roasted Free Range Chicken	+£3.50
Spinach Tagliatelle, Balmoral Herb Garden pesto, Spring vegetables	£9.95

## DESSERT

---

Queen of Puddings	£4.95
Balmoral Blend Tea Scented Creme Brulee on a Dundee marmalade base, Shortbread	£5.50
Chocolate & Salted Caramel Pot	£4.50
Souffle of the Day	£6.50
Scottish Cheese Selection – Auld Lochnagar ( <i>Aberdeenshire</i> ) Strathdon Blue ( <i>Tain</i> ) Drumloch Cheddar ( <i>Ayrshire</i> )	£7.50