



Dinner Menu

Starters

Homemade Soup of the Day	£8.25
Crusty Bread (gf available)	
Home Made Cullen Skink fish, dairy	£9.95
World Famous Creamy Chowder - Buckie Smoked Haddock - Potato - Onion Crusty Bread or Oatcakes (gf available)	
Prawn Marie Rose Cocktail	£12.95
Oatcakes (gf available) fish, crustacean, egg,	
Crispy Fried Brie - Redcurrant Jelly - Salad Garnish	£9.50
cereals, egg, mustard	
Haggis Pakora, House Salad, Whisky & Peppercorn Mayo	£9.50
cereals, mustard, dairy, sulphites,	
Salt & Chilli Butterflied King Prawns, Garlic & Lemon Mayo	£13.50
crustacean, dairy,	
Creamy Garlic Mushrooms on Toasted Bread	£9.50
cereals, dairy,	

Mains

Meat/Poultry/Game

Scotch Beef Sirloin Steak (8oz)	£36.50
Supplied by Forbes Raeburn of Huntly	
Chips/Potatoes - Mushroom - Tomato - Onions Rings cereal	
Fresh Seasonal Vegetables £2.50	
Mushroom or Peppercorn Sauce £4	
Wild Venison Haunch	£28.50
Sourced from Red Deer in the Mountains and Glens of the Scottish Highlands	
Fondant Potato - Braised Red Cabbage - Tender stem Broccoli -Juniper and Redcurrant Jus, sulphites,	
Homemade Steak Pie cereals	£21.50
Scotch Beef supplied by Forbes Raeburn of Huntly	
Chips/ New Potatoes - Fresh Seasonal Vegetables	
Butterflied Chicken Breast	£21.50
Orchard Pig Cider & Mustard Sauce	
wrapped in Bacon - Skirlie - Roast Vegetables - Sauté Potatoes	
Grilled Burgers: Scotch Beef, or Chicken Breast (gf)	£19.50
served in a Brioche Style Bun with Chips, Homemade Coleslaw and Burger Sauce cereals, egg	
Add Melted Cheddar Cheese or Smoked Applewood £1 extra each dairy or Bacon £2.00 extra	
Add a slice of Aultbea Haggis cereals or Black pudding cereals £2 extra	
(*gf Bun available)	
The Highland Beef Burger (* gf Bun available)	£20.50
6oz Beef Burger (gf), Haggis, Bacon, Salad, Coleslaw, Chips, Peppercorn Sauce	
cereals, dairy, mustard, sulphites	

Homemade Lasagne cereals, mustard, dairy, sulphites, egg	£18.95
Chips - Dressed Salad - Slaw	
Breaded or Battered Chicken Goujons	£20.50
Chicken Breast - Slaw - Chips - Dressed Salad	
Dips: BBQ, Garlic Mayonnaise or Sweet Chilli £1.00 cereals, egg, mustard, sulphites	
Hunters Chicken	£21.50
Chicken Breast - Bacon - Cheese - BBQ Sauce - Salad - Chips - Coleslaw	
dairy, egg	
Gammon Steak	£19.50
Fried Local Free Range Egg- Chips - Garden Peas	

Fish - Seafood

Battered or Breaded Buckie Haddock fish, eggs ,cereals, dairy, mustard	£20.50
Chips - Garden Peas - Home Made Tartare Sauce	
North Sea Scampi	£20.50
Chips - Slaw - Dressed Salad - Home Made Tartare Sauce cereals, crustaceans, egg, mustard	
Baked West Coast Honey Glazed Salmon Fillet fish	£24.50
Sauté Potatoes - Tender stem Broccoli & Baby corn - Celeriac Puree & Honey Glaze	

Salads

Prawn Marie Rose & Cold Smoked Salmon	£19.50
crustaceans, fish, egg, mustard, dairy	
Honey Mustard Dressed Leaves, Tomatoes, Cucumber, Home Made Coleslaw, Potato Salad	
Chicken Caesar Salad	£19.50
cereals, egg, dairy	
Baby Gem Lettuce, Croutons, Crispy Bacon, Egg, Chefs Caesar Dressing	

Vegetarian and Vegan

Moving Mountain Vegan Burger	£18.50
Served on a Vegan Brioche Style Bun* with Red Onion, Tomato and Gherkin and Balsamic Dressed Salad Garnish cereals (gf Bun available)	
Macaroni Cheese (add Chorizo or Haggis (not vg) £1.50 extra)	£17.50
Served with Garlic Bread, Chips and Peas cereals, dairy	
Courgette Pancakes	£18.50
Served with Creamy Garlic Mushrooms, Melted Cheese egg, dairy	

Please let your server know if you have any food allergies, as we are more than happy, where possible, to cater for your dietary requirements.

*** Please note gf Bun — lupin, soya, sesame, mustard**
(Please note that we cannot guarantee gluten free oil in the fryers)

We use as many local suppliers where we can – Black pudding – Ritchies of Aultbea, Fruit and Vegetables- Gaulds Sandend, Meat – Raeburns Butchers, Huntly, Shellfish and Fish – Eat Mair Fish, Buckie, Eggs- Brackla Farm, Cawdor