



2 courses - £30, 3 Courses - £37.5

WHILE YOU WAIT

Rosemary focaccia, olive oil, balsamic butter

STARTERS

- Cured duck breast, chicken liver pate, garden berry & red onion chutney, truffle brioche toast (GF*)
-
Market garden heritage beetroots, whipped goat's cheese, smoked almonds, pickled shallots (VE*,V,GF)
-
'Stable's' prawn cocktail, dill smoked salmon, avocado, Bloody Mary sorbet, melba toast (GF*)
-
Cullen skink fishcake, smoked haddock, creamy chive & onion sauce, lemon
-
Native breed beef short rib, kohlrabi remoulade, parsley caper, shallot, lemon (GF)
-
Burnt aubergine, coriander oil, garlic, labneh & pomegranate, pine nuts (VE*,V,GF)

MAINS

- Staffordshire lamb rump, red chard, girolles, potato puree, anchovy, lamb sauce, salsa verde (GF)
-
Gressingham duck breast, dauphinoise potato, clementine carrot, blackberries, five spice duck jus (GF)
-
North Sea halibut with parmentier potatoes, winter ratatouille, citrus chive beurre blanc (GF)
-
Stout braised short rib cottage pie, gremolata, sauteed greens (GF)
-
Dunwood Farm dry aged ribeye steak, homemade rosemary fries, pink peppercorn sauce (GF) - £8pp supplement
-
Peterhead Market fish & chips, chip shop curry sauce, tartare sauce, pease pudding
-
Whole lemon sole, brown butter caper sauce, sauteed potatoes, greens (GF*)
-
Salt baked beetroot risotto, thyme, barrel aged feta, almonds (VE*,V,GF)
-
Free range Dunwood Farm pork chop, chorizo, white beans, chard, garden sage & sherry vinegar dressing (GF)
-
Borlotti bean & root vegetable cassoulet, globe artichokes, salsa verde (VE,V,GF)
-
(to share) Dunwood Farm Tomahawk steak, homemade fries, greens, pink peppercorn sauce (GF) - £15pp supplement

ON THE SIDE

- Homemade rosemary skin on fries, aged parmesan, truffle mayonnaise (GF) - £4.5
-
Champ mashed potato (V,GF) - £4 - Roasted carrots, garlic Greek yogurt (VE*,V,GF) - £4.5
-
Garden salad & toasted seeds (VE,V,GF) - £4.5 - Greens, lemon extra virgin olive oil (VE*,V,GF) - £4

DESSERTS

- Vanilla creme brulee, vanilla short bread (V,GF*)
-
Sticky toffee & date pudding, butterscotch sauce, brandy snap, vanilla ice cream (V,GF*)
-
Spiced red wine poached pear, butter crumble, cinnamon clotted cream (V,GF*)
-
Orange chocolate whiskey mousse, warm milk chocolate sauce (VE,V,GF)
-
British artisan cheeseboard

We cook with all allergens in our kitchen. If you have an allergy or dietary requirement; please speak with a member of our team who will be happy to assist.

Where a menu item is marked with an asterisks * the dish can be altered to suit the dietary requirement. **V=Vegetarian, VE=Vegan, GF=Gluten Free**

A **10% discretionary service charge** is applied to all bills. We think our team are great, we hope you do too!