

### MARKET MENU

# 2 COURSES £30.00 / 3 COURSES £37

 Bread (V, VG)
 £3.50

 Olives (V, VG, GF)
 £3.50

# STARTERS

Seasonal Soup of the Day (V)

Wood Pigeon Terrine, Perthshire Rhubarb, Braised Chicory, Saffron Milk Bread

Grilled Mackerel Fillet, Coconut & Chilli Salad, Avocado, Pickled Ginger (GF)

#### MAINS

Glazed Pork Cheek & Fillet, Braised Lentils, Harissa Sweet Potato (GF)

Seared Fillet of Sea Bass, Chickpea Samfaina, Foraged Nettle Puree (GF)

Ramen of Spring Vegetables, Crispy Spiced Tofu, Noodles, Poached Hens Egg (V)

#### DESSERTS

Orange & Olive Oil Cake, Candied Pistachio, Citrus Labneh

Valrhona Dulcey Chocolate, Green Apple, Miso, Palmier

Scottish & European Cheese, Chutney, Crackers & Bread

## SIDES

Seasonal Greens, Steamed Potatoes, Garden Salad, Chips, Creamy Mash, Truffle Mash

£5.50 each

Coffee & Petit Fours £7.50

### LIGHT LUNCHES & GRILL

#### SALAD & PASTA

Classic Caesar Salad	£14.50
Charred Tender Stem Broccoli, Hazelnuts, Chilli & Garlic (V, VG)	£13.50
Cavatappi Pasta, Romesco Sauce, Manchego (V)	£15.00
ADD TO ANY OF THE ABOVE add Grilled Chicken Breast (GF) add Fresh Fish (GF) add 100g Ribeye (GF)	£12.00 £15.00 £18.50

#### FRESH CIABATTAS

Served with Crisps, Salad & Homemade Pickles

Scottish Hot Smoked Salmon Herb Crème Fraiche, Dill Pickle	£15.50
Isle of Mull Cheddar (V) Spiced Kasundi Chutney, Rocket	£9.50
28 Day Aged Ribeye (100g) Beef Tomato, Horseradish Mayonnaise, Cos Lettuce	£16.50

### FROM THE GRILL

All our steaks are Scotch and dry aged for a minimum of 28 days from Donald Russell in Inverurie. Served with Bartlett Baby Potatoes, Salad & Bo Tree Peppercorn Sauce.

250g Ribeye (GF)	£43.50
250g Sirloin (GF)	£41.50
500g Chateaubriand (GF)	£99.00

Cromlix Homemade Prime Cut

Mini Burgers

Chips, Cheese, Salad, Relish £20.00

