

# CONSERVATORY @ THE MARCLIFFE

## APPETISERS

### LOCAL NORTH SEA SHELLFISH BISQUE

With a lobster and crab ravioli

£9

### HOMEMADE SOUP

With a selection of our own baked rolls or gluten free bread

£7

### SALMON AND CRAB

Butter poached salmon, hot smoked, crab, heritage tomatoes, lemon

£13

### SHETLAND SCALLOPS

Crispy beef shin, butternut squash, parmesan, truffle salsa

£16

### RIBBLE VALLEY DUCK

Smoked duck breast, confit leg rilette, gingerbread granola, peach, apple

£12

### SPINACH, PUMPKIN AND SAGE RISOTTO

Spiced seeds, parmesan, soft herbs

£10

### CORN FED CHICKEN AND HAM HOCK PRESSE

Apricot ketchup, tomato and apple relish, radish, crispbread

£11

### CAESAR

Marcliffe classic Caesar salad with crispy pancetta, shaved parmesan & croutons

Starter £10

Main Course £15

With Panko King Prawns

Starter £14

Main Course £19

### VEGETARIAN SELECTION

#### COUSCOUS, QUINOA AND FETA SALAD

Starter £10

Main Course £20

#### SMOKED CHEESE SOUFFLÉ, TOMATO AND PIMENTO

Starter £10

Main Course £20

#### GOATS CHEESE AND PUFF PASTRY TART, APPLE RELISH

Starter £10

Main Course £20

#### TRIO OF ABOVE VEGETARIAN DISHES

£20

Should vegetarians have a specific dish they would like to order, we will do our utmost to oblige

**We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.**

**PLEASE TURN OFF MOBILE PHONES BEFORE ENTERING THE RESTAURANT  
NO TWEETING WHILE EATING!**

**FROM THE CHARGRILL**  
**CERTIFIED SCOTCH BEEF FROM McINTOSH DONALD OF PORTLETHEN**



MATURED FOR A MINIMUM OF 35 DAYS



**FILLET STEAK**  
8 oz £34      10 oz £41      16 oz £61

**CHATEAUBRIAND (24 oz) 2 persons ONLY**  
£82

**SIRLOIN STEAK**  
10 oz £31      12 oz £38      16 oz £46

**10 oz FILLET BURGER, CHEESE AND BACON**  
£22

**RIB EYE STEAK**  
10 oz £31      12 oz £38      16 oz £46

All Chargrilled items are served with Tempura Onions, Organic Watercress and a choice of Béarnaise, Peppercorn or Garlic Butter, Home Made Fries, Baked Potato or New Potatoes  
We don't charge extra for sauce or potatoes of your choice

**PETERHEAD MONKFISH**

Beetroot risotto, cauliflower, samphire, crispy langoustines, citrus dressing  
£25

**GRILLED SHETLAND LEMON SOLE**

Smoked haddock ravioli, herb crushed potatoes, white wine sauce, broccoli  
£22

**CORNISH SEA BASS**

Chorizo, tomato and red pepper cassoulet, crab and sweetcorn beignet, wilted spinach  
£22

**HIGHLAND DEER**

Crispy haunch bon-bon, Pommes Anna, braised red cabbage, beetroot, celeriac  
£24

**ROAST BREAST OF TURKEY**

Chestnut and oatmeal stuffing, chipolata, cranberry relish  
£18

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**I DO NOT BELIEVE IN A SERVICE CHARGE, HOWEVER IF YOU WISH TO LEAVE A GRATUITY ALL STAFF SHARE – J S SPENCE, OWNER**