## **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

## JOHN ROSS JNR HOT SMOKED SALMON

Crab, crème fraiche, citrus and cucumber £13

#### WEST COAST SCALLOPS

Crispy chicken thigh, chorizo, butternut squash £16

## **CHICKEN LIVER PARFAIT**

Peach, gingerbread granola, hazelnut brioche £11

#### STEAMED MUSSELS

With a choice of white wine or tomato and chilli sauce

## SMOKED HAM HOCK PRESSE

Celeriac remoulade, roasted pear, radish

#### **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**

HERITAGE TOMATO, BOCCONCINI, BASIL, ROSEMARY AND SEA SALT FOCACCIA

Starter £10 Main Course £19

SPICED CHICKPEA AND COUS COUS SALAD, COURGETTE, PEPPER, CORIANDER

Starter £10 Main Course £19

TWICE BAKED CHEESE SOUFFLÉ, PIMENTO RELISH, ROCKET

Starter £10 Main Course £19

TRIO OF ABOVE VEGETARIAN DISHES

£19

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	CHATEAUBRIAND (24 oz	:) 2 persons <u>ONL</u> `
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8 oz £33 10 oz £40 16 oz £60 £79

SIRLOIN STEAK 10 OZ FILLET BURGER, CHEESE AND BACON

10 oz £30 12 oz £37 16 oz £45 £22

RIB EYE STEAK LAMB CUTLETS (4)

10 oz £30 12 oz £37 16 oz £45 £22

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

## **GOOSNARGH DUCK BREAST**

Confit leg and foie gras bon bon, potato terrine, green beans, turnip £23

## **GRILLED LEMON SOLE**

Green pea and smoked haddock risotto, asparagus, tenderstem broccoli and citrus dressing £21

## **NORTH SEA HALIBUT**

Crab crushed potatoes, crispy squid, sauce vierge, wilted spinach, samphire £24

## PETERHEAD MONKFISH & CRISPY LANGOUSTINES

Dill polenta, French style peas, pancetta, charred baby gem, salted lemon dressing £25

#### **PORK FILLET**

Belly of pork, black pudding and potato rosti, savoy cabbage, baby carrots, chanterelles and cider sauce

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McIntosh Donald; Graham's Dairies; Isabella's Preserves; King Foods; Cockburns Dingwall; McDuff Shellfish; Ramseys; Wild
Tastes; John Ross Jnr; Hand Dived Highland Shellfish; Johnston of Swarbrick, Aberdeenshire Larder

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