

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

It changes like the mood of our chefs on any given day

£7

RILLETTE OF SALMON

Beetroot cured, hot smoked, golden beetroot dressing, crab toast, crème fraiche

£13

WEST COAST SCALLOPS

Pan fried scallops, crispy squid, cauliflower, curry

£15

DUCK LIVER PARFAIT

Apricot relish, pistachio brioche, radish salad

£12

ASPARAGUS

Grilled Charleton farm asparagus, poached duck egg, truffle hollandaise, parma ham

£12

HAM HOCK

Ham hock rillettes, pineapple, relish, gingerbread

£12

CAESAR

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

Starter £10

Main Course £15

With Tempura King Prawns

Starter £14

Main Course £19

VEGETARIAN SELECTION

GRILLED ASPARAGUS, CRISPY HENS EGG AND HOLLANDAISE SAUCE

Starter £10

Main Course £19

HERITAGE TOMATO SALAD, BOCCONCINI, AGED BALSAMIC, GRIDDLED BRIOCHE

Starter £10

Main Course £19

RED ONION AND RICOTTA CHEESECAKE, TOMATO AND SMOKED PAPRIKA

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

8 oz £33 10 oz £40 16 oz £60

CHATEAUBRIAND (24 oz) 2 persons ONLY

£79

SIRLOIN STEAK

10 oz £30 12 oz £37 16 oz £45

10 oz FILLET BURGER, CHEESE AND BACON

£22

RIB EYE STEAK

10 oz £30 12 oz £37 16 oz £45

LAMB CUTLETS (4)

£22.00

All Chargrilled items are served with Tempura Onions, Organic Watercress and a choice of Béarnaise, Peppercorn or Diane Sauce, Home Made Fries, Sweet Potato Fries, Baked Potato or New Potatoes
We don't charge extra for sauce or potatoes of your choice, NEITHER should anywhere else, so please tell them
J Stewart Spence, Owner

COD AND LANGOUSTINE

Crispy langoustine, gnocchi, chorizo, squash, spinach and garlic butter
£23

LEMON SOLE

Grilled fillet, goujon, sauté potatoes, crushed peas, warm tartare sauce
£22

GIGHA HALIBUT

Brandade, truffle toast, white asparagus, mushrooms and white wine sauce
£24

RIBBLE VALLEY CHICKEN

Potato and black pudding boulangere, leg boudin, asparagus and truffle
£21

RUMP OF ABERDEENSHIRE LAMB

Spring onion and potato croquette, Grelot onion, asparagus and salsa verde
£19

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. Suppliers: Turriffs of Montrose; Caber Coffee; 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 IN OUR STAFF FUND – J S SPENCE, OWNER**