

Marcliffe Seafood Menu

JUMBO RUSSIAN RED KING CRAB LANDED IN MURMANSK, RUSSIA

SERVED COLD WITH MAYONNAISE OR OLIVE OIL AND BALSAMIC
OR

THERMIDOR, PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER
STARTER £28.00 MAIN COURSE £49.00

SURF AND TURF – 6OZ FILLET OF BEEF WITH RUSSIAN RED KING CRAB
£58.00



SCOTTISH LOBSTER CAUGHT BY JONATHAN PENNY, ABERDEEN HARBOUR

THERMIDOR, PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER
HALF £28.00 (STARTER) WHOLE £49.00 (MAIN COURSE)

SURF AND TURF – 6OZ FILLET OF BEEF WITH A HALF LOBSTER OF YOUR CHOICE
£58.00



EXTRA LARGE NORTH SEA LANGOUSTINES CAUGHT BY JIMMY BUCHAN, AMITY

GRILLED WITH PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER
STARTER £28.00 (5) MAIN COURSE £49.00 (9)

SURF AND TURF – 6OZ FILLET OF BEEF WITH 5 LANGOUSTINES
£58.00



SEAFOOD PLATTER

LANGOUSTINES, KING CRAB, ROASTED SCALLOPS, COLD SMOKED SALMON, CRISPY KING PRAWNS
STARTER £28.00 MAIN COURSE £49.00

ALL OF THE ABOVE ARE AVAILABLE WITH LARGER STEAKS
All the above dishes are served with a choice of new potatoes or fries and green salad

PLEASE BE AWARE THERE WILL BE A SUPPLEMENT FOR THE SEAFOOD MENU FOR GUESTS ON A DINNER, BED AND BREAKFAST RATE
STARTER - £15 MAIN COURSE - £25

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.