

# MAIN MENU

## STARTERS

- TOMATO & BASIL SOUP <sup>(V)</sup> ..... 4.5  
Herb crème fraiche & croutons
- CULLEN SKINK ..... 5  
Warm roll & butter
- SMOKED SALMON ROULADE ... 6.5  
Rocket, beetroot & tomato salad
- PORK, DUCK & CRANBERRY TERRINE ..... 6.5  
Oatcakes & spiced apple chutney
- CHILLI NACHOS ..... 6.5  
Tortilla chips topped with melted cheese, beef chilli, jalapenos, salsa & sour cream
- HAGGIS & BLACK PUDDING BON BONS ..... 6.5  
Chilli Jam
- PRAWN COCKTAIL ..... 6  
Salsa & brown bread
- DANTES CHICKEN ..... 6  
Sweet Chilli

## SALADS

- CLASSIC CAESAR SALAD ..... 10  
Gem lettuce, croutons, parmesan, bacon lardons & Caesar dressing  
*add cajun chicken* ..... 11.5
- PRAWN SALAD ..... 12  
With marie rose sauce & salsa

## SIDES

- CHIPS..... 2.5
- SKINNY FRIES ..... 2.5
- SWEET POTATO FRIES ..... 3
- GARLIC BREAD ..... 2.5
- ONION RINGS ..... 2.5
- COLESLAW ..... 1.5
- MIXED SIDE SALAD ..... 2.5
- MIXED SEASONAL VEGETABLES ..... 2.5

## MAINS

- STEAK & GUINNESS PIE ..... 13  
Puff pastry, seasonal vegetables & boiled potatoes or chips
- RANCHERS CHICKEN ..... 13.5  
Chargrilled chicken breast, bacon, bbq sauce, cheese, with coleslaw & skinny fries
- ROAST ABERDEENSHIRE TURKEY..... 14  
Chipolatas, skirlie, seasonal vegetables, roast potatoes & gravy
- ROAST BUTTERNUT SQUASH RISOTTO <sup>(V)</sup> ..... 11.5  
Saffron & cherry tomato topped with pine nuts
- ROAST RIB EYE OF BEEF ..... 15  
Yorkshire pudding, seasonal vegetables, roast potatoes, skirlie & gravy
- CHICKEN ALFREDO <sup>(VO)</sup> ..... 12  
Spiced chicken, mushrooms, tagliatelle, onions & parmesan cheese
- CLASSIC SIZZLING FAJITAS  
Served with warm tortilla wraps, sour cream, salsa, guacamole, grated cheese & your choice of marinated:
- Chicken*..... 14
- Vegetables (V)*..... 10
- MACARONI CHEESE <sup>(V)</sup> ..... 9.5  
with salad & skinny fries
- CRISPY CHICKEN GOUJONS ..... 12  
Skinny fries & coleslaw with bbq or sweet chilli dip

## STEAKS

- Served with a beef tomato, flat cap mushroom, onion rings & chips*
- 8OZ SIRLOIN STEAK ..... 24
- 8OZ RIB EYE STEAK ..... 22
- add garlic butter* ..... 1
- add peppercorn or blue cheese sauce* ..... 2

## BURGERS

- Served in a brioche roll with chips, salad & coleslaw*
- HAND PRESSED SCOTTISH BEEF BURGER ..... 11
- CHARGRILLED CHICKEN ..... 11
- add cheese, bacon or fried onions* ..... 1 each
- add chilli or blue cheese* ..... 2 each
- HOMEMADE MEXICAN SWEET POTATO & BLACK BEAN BURGER <sup>(V)</sup> ..... 10

## FISH

- THE FERRYHILL HADDOCK & CHIPS ..... 13.5  
Fresh North Sea Haddock, garden peas & tartare sauce
- WHOLE TAIL SCAMPI ..... 12.5  
Breaded scampi, garden peas, chips & tartare sauce
- SUPREME OF SALMON ..... 14.5  
Pea & mint puree, sautéed potatoes, cherry vine tomatoes & pesto

WE STRIVE TO SOURCE FRESH, LOCAL AND SEASONAL INGREDIENTS FROM ABERDEEN & THE SURROUNDING AREAS. ALLERGEN INFORMATION & GLUTEN FREE OPTIONS AVAILABLE ON REQUEST. SOME DISHES MAY CONTAIN TRACES OF NUTS.

<sup>(V)</sup> Suitable for Vegetarians

<sup>(VO)</sup> Vegetarian Option Available

🕒 Dish may take longer to cook

