



Aberdeenshire Restaurant Week

Honey roast Ugie salmon, lime and chive Rora yogurt, Forglen herbs
McWilliams haggis and brie beignet, peppercorn sauce, red onion marmalade
Portobello mushroom rarebit, Mull cheddar, Crimond leek crumb

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Peterhead seafood linguine
Amity langoustines, Ugie smoked haddock, Crimond kale and parsley

Pan roast Buchan pigeon, celeriac parmentier, bramble
creamed Savoy, beetroot

Home Farm lamb daube, creamed potato, skirlie
braised red cabbage, Winter greens

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If you require information regarding allergenic ingredients, please ask us

We are very proud of our relationship with and use of local suppliers including:
Netherton Farm Shop Ythan Bakery, Ugie Salmon, IJ McIntosh Butcher
Peters Ices, Ewan Morrice Butcher, Macduff Shellfish, Rora Dairy
Amity Fish Company, Forglen Herbs



Puddings

Steamed orange marmalade pudding whipped cream
Milk chocolate brownie sundae, cinnamon and toffee ice cream
Pomegranate and orange pavlova

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Two course £26

Three course £34

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