



Soup of the day <i>homemade bread roll</i>	£5
Mushrooms on toast <i>Odmoston farm poached duck egg, shaved parmesan</i>	£7
Platter of Portsoy salmon <i>crème fraiche, lemon, buttered bread</i>	£12
Rob Roy pork sausages <i>wholegrain mash, caramelised onions, "best" gravy</i>	£10
North sea haddock goujons <i>chunky chips, crushed peas, tartare sauce</i>	£11
Sheridan slider <i>4oz burger, skinny fries, coleslaw</i>	£9
Classic Caesar salad <i>add chicken</i>	£9 <i>add £3</i>
Steak ciabatta <i>skinny fries, coleslaw add cheese</i>	£9 <i>add £1</i>
Maryculter club <i>coleslaw and vegetable crisps</i>	£11
Lochnagar cheddar and pear chutney sandwich <i>coleslaw and vegetable crisps</i>	£5
Butchers ham and wholegrain mustard sandwich <i>coleslaw and vegetable crisps</i>	£5
<b>SIDE ORDERS</b>	
Chunky or skinny fries	£3

## Dessert

Sticky toffee pudding	£3
Triple chocolate brownie	£3
Castleton strawberries	£3
<i>all can be served with vanilla ice-cream or double cream</i>	



Our chefs work with local and artisan producers to gather the ingredients they require to showcase and present Aberdeenshire's finest produce at an award winning level.

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.