QUARTER HOUSE

- TO START -

SOUP OF THE DAY (v)
Crusty roll
8

CHICKEN LIVER PATE quince gel, pea shoots, brioche

BALVENIE SMOKED SALMON Capers, shallots, mustard mayo, dill 12.5

HUMMUS (vg) falafel, toast 10

HAGGIS NEEPS & TATTIES
Islay whisky sauce

QUARTER HOUSE GRILL EXPERIENCE

our steaks are sourced from our local butcher McWilliams, selecting cuts from the finest Scottish herds. The culinary team then glaze & season with our signature blend of spices & herbs and prepare to your preference, accompanied with chips, grilled tomato, garlic mushroom & dressed salad shoots & sauce of your choice

BLACK GOLD RIBEYE **36**8oz Inverurie

ABERDEEN ANGUS SIRLOIN **36** 8oz Miller of Speyside

CHIMICHURRI (df)// PEPPERCORN // RED WINE JUS // ROAST GARLIC BUTTER 4

QUARTER HOUSE BURGER

cheddar, lettuce, mustard aioli, gherkin, onion rings, chips

19

MAINS

SEARED COD FILLET

Langoustine bisque, creamed potatoes, sauteed spinach

24

TURKEY BALLOTINE

Pancetta, black garlic puree, broccoli, mash 21

SWEET POTATO & LENTIL CURRY (vg)

Garlic nann, steamed rice

CAJUN CHICKEN CAESAR SALAD

lettuce, garlic crouton, parmesan, crisp bacon, boiled egg, Caesar dressing

19

TORTELLINI (v)
Wild mushrooms, truffle, parmesa

Wild mushrooms, truffle, parmesan, alfredo sauce

20

BATTERED NORTH SEA HADDOCK

chips, green peas, rough cut tartar

24

SIDES

20

CHIPS // CREAMED POTATOES// SEASONAL VEGETABLES // ONION RINGS // HOUSE SALAD // SWEET POTATO FRIES
4.5

DESSERT -

CHOCOLATE BROWNIE (v) 9
Vanilla Ice-cream

TOFFEE CHEESECAKE 10
Honeycomb, salted caramel lce-cream

CHEESE BOARD 12
Grapes, quince, savoury biscuits

BELGIAN WAFFLE 9

Vanilla Ice-cream, berry compote, chocolate sauce

STICKY TOFFEE PUDDING 9
Vanilla Ice-cream, butterscotch sauce