



House Focaccia 8
whipped ricotta, heather honey,
sea salt

Nibbles

House Olives
marinated mixed olives,
citrus & rosemary

Crispy Courgette Fritters 9
olive oil, peppered mascarpone
& mint



Starters

Beef Carpaccio 12
aged parmesan, rocket & truffle dressing

Heritage Tomatoes & Burrata 10
scorched peach, basil & toasted sourdough

Tuna Crudo 12
ceviche-style tuna lemon, extra virgin olive oil,
capers & pickled shallots

Grilled King Prawns 10
garlic butter, lemon & parsley

Fried Chicken Wings 12
teriyaki, chilli, heather honey & spring onions

Cullen Skink with a Twist 13
sweet potato, red onion, chilli, dark rum, coriander & warm bread

Mains

Roast Corn Fed Chicken 24
crushed new potatoes, wild mushrooms, peas,
button onions, baby corn & tarragon jus

Seared Sea Bass Fillet 22
fennel, charred Savoy cabbage & saffron mussel velouté

Roast Venison Loin 26
cherries, celeriac purée, fondant potato,
glazed carrots & red wine jus

Roast Cauliflower Head (v) 20
white bean purée, roasted heritage carrots,
salsa verde & toasted hazelnuts

The Lodge Burger 22
smoked mayo, Monterey Jack, bacon,
brioche bun & fries

Peterhead Fish & Chips 22
haddock, tartare sauce, lemon & chunky chips

Autumn Superfood 18
root vegetable slaw, balsamic beets, bulgur wheat, avocado
add grilled chicken or halloumi 5

Pasta

Penne alla Crema 17
garlic mascarpone cream & crispy pancetta

Slow-Cooked Beef Cheek Ragù 20
Pappardelle, parmesan & rosemary

Ravioli 18
spinach & ricotta, brown butter, sage & hazelnuts

Seared Lobster Tail Market price
Tagliatelle, bisque sauce & charred lemon

Garden Risotto 17
garden greens, parmesan & chilli

Sides

All 6

- Rosemary & Parmesan Fries • Plain Chunky Chips •
- Charred Tenderstem Broccoli • Garlic & Chilli •
- Heritage Tomato Salad • Garlic Roasted Potatoes •
- Rocket, Lemon & Parmesan Salad • Garlic Butter •

Grills

10oz Rib-Eye Steak 42
cherry vine tomatoes, mushrooms & fries

10oz Sirloin Steak 40
cherry vine tomatoes, mushrooms & fries

10oz Pork Tomahawk Steak 34
cherry vine tomatoes, mushrooms, roast apples & fries

Rosemary Minted Lamb Cutlets 33
cherry vine tomatoes, mushrooms, mint pesto & fries



We are proud to be part of Quality Meat Scotlands Scotch Beef Club the quality assured badge shows we source our Scotch Beef, Lamb and Pork from Scottish assured butchers



Sauces

All 4

- Peppercorn
- Béarnaise
- Garlic Butter

Puddings

Banchory Eton Mess 9
meringue, macerated berries & white chocolate sauce

Vanilla Panna Cotta 9
poached rhubarb & lavender crumble

Scottish Cheese Selection 9
a selection of Scottish cheeses, fruit chutney & oatcakes
priced per person

Olive Oil Cake 10
mascarpone & orange

Dark Chocolate Tart 10
blood orange sorbet

Sticky Toffee Pudding with an Italian Twist 12
espresso toffee sauce &
espresso ice cream

Affogato 12
espresso poured over vanilla ice cream,
a shot of Drambuie

Allergens

Please scan the QR code or ask a member of our team
Note: we are unable to guarantee that our food is allergen free due
to the risk of cross-contamination.



Tip Jar

In the new norm cashless society, it is harder to show your appreciation for good service, so we are adding a discretionary 10% service charge to the tip jar. We thank you for your contribution, however if don't want to participate we will remove this without question. All tips are shared fairly with the whole team.