



Antipasti



Daily Homemade Focaccia 6.00
balsamic & olive oil

Marinated Heritage Tomato & Bocconcini Bruschetta 12.00
sourdough, basil, olive oil, garlic, parmesan

Cullen Skink Croquettes 12.00
smoked haddock, potato & leek, saffron aioli, crispy pancetta crumb

Burrata, Roasted Heritage Beetroot & Heather Honey 12.00
creamy burrata, roasted Scottish beetroot, toasted hazelnuts, basil oil

Beef Bresaola 15.00
thyme mayo, pickled mushrooms, shaved pecorino, rocket, olive oil

Charred Tenderstem Broccoli & Anchovy Bagna Cauda 11.00
chilli flakes, warm garlic & anchovy butter, toasted sourdough pangrattato

Seasonal Vegetable Brodo 11.00
clear slow-simmered vegetable broth, cavatelli pasta, herbs & olive oil

Mains

North Sea Cod Saltimbocca 26.00
parma ham & sage, white wine butter sauce, crushed Ayrshire new potatoes, samphire

West Coast Sea Trout al Forno 24.00
brown shrimp, lemon, caper & parsley butter, charred fennel, heritage tomatoes

Wild Mushroom & Truffle Orzotto 24.00
creamy orzo, Scottish wild mushrooms, parmesan, thyme, truffle

Herb-Crusted Scottish Lamb Rump 26.00
djon glaze, rosemary & garlic crust, white bean & pancetta ragù, red wine jus

Chargrilled Lemon & Herb Half Chicken 26.00
Calabrian chilli, lemon, thyme & olive oil marinade, roasted garlic potatoes, grilled Mediterranean vegetables

Braised Venison Ragù 22.00
slow-braised pulled venison, rich tomato sauce, rigatoni, crispy pancetta, parmesan, wild garlic oil

Lodge Classics

Crispy Wings 12.00
Arrabbiata spicy tomato & chilli glaze, gorgonzola drizzle

Shetland Mussels Fra Diavolo 15.00
spicy tomato, garlic & white wine broth, charred sourdough

Fish 'n' Chips 22.00
crispy battered haddock, chunky chips, tartar sauce, mushy peas

Scotch Beef Steak Burger 22.00
mozzarella, smoked balsamic onions, focaccia, sun-blushed tomato ketchup, Koffmann chunky chips

Sides 6.00

Fries • Parmesan & Truffle Fries • Chunky Chips
Onion Rings • Tomato & Rocket Salad
Mediterranean Roast Vegetables

Grills

Chargrilled Scotch Sirloin Tagliata 42.00
rocket, shaved parmesan, aged balsamic, parmesan & truffle fries

Chargrilled Scotch Ribeye 38.00
rocket, shaved parmesan, aged balsamic, parmesan & truffle fries

Chargrilled Tuna Steak 26.00
Niçoise salad, black olives, soft poached egg, fine beans, with or without anchovies

Porchetta di Deeside 25.00
rolled roasted pork belly, garlic, fennel seed & lemon, crispy rosemary tatties, salsa verde, black kale - *only available Friday & Saturday evenings*

Grill Additions 4.00

Peppercorn & Whisky Cream Sauce
Salsa Verde
Truffle Butter
Gorgonzola Cream
Roasted Bone Marrow & Gremolata

Dessert

Whisky Tiramisu 12.00
mascarpone cream, espresso, whisky soaked Savoiardi, candied orange, cocoa

Heather Honey & Vanilla Panna Cotta 9.00
heather honey shortbread crumb, poached seasonal berries

Cranachan Cannoli 10.00
ricotta & mascarpone cream, Scottish raspberries, toasted oats, raspberry ripple ice cream

Dark Chocolate & Olive Oil Tart 12.00
70% chocolate ganache, Scottish sea salt, crème fraîche

Lemon Posset with Thyme & Oat Biscuit 10.00
set lemon cream, thyme syrup, buttery oat sablé

Affogato Caledonia 12.00
vanilla gelato, hot espresso, choice of whisky, Drambuie or amaretto

The Lodge Sticky Toffee Pudding 10.00
salted caramel sauce, vanilla ice cream

Cheese (per person) 13.00
a selection of local cheeses, fruit chutney & oatcakes

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.