

Rothesay Rooms

Sample | Dinner Menu

Starters

Invercauld Pigeon | Black Pudding | Puy Lentil | Caramelised Quince | £14.00

Seared Scallop | Pressed Oxtail | Celeriac | Burnt Leek | Truffle £15.00

Halibut | Beetroot | Citrus | Apple | Charred Cucumber | Sourdough £12.00

Invercauld Rabbit | Artichoke | Gooseberry | Crisps | Chive £13.00

Roast Squash | Arborio | Goats Cheese | Pickle | Sage | (V) £10.00

Mains

Balmoral Venison Loin | Pressed Haunch | Celeriac | Carrot | Bramble Jus £28.00

Aberdeen Angus Rib Eye | Roscof Onion | Beef Dripping Chips | Béarnaise | Watercress £30.00

Scrabster Hake | Mussels | Potato | Samphire | Champagne | Caviar £28.00

Roast Gnocchi | Smoked Aubergine | Katy's Duck Egg | Spinach | Puffed Potato (V) £19.00

Seabream | Brown Shrimp | Chicken Skin | Hispi Cabbage | Roast Corn | Chive Velouté £27.00

Desserts

Vanilla Cheesecake | Orange Gel | Meringue | Raspberry Sorbet £10.00

Set Yoghurt | Barra Raspberries | Oat Granola | Whisky & Honey Ice Cream £10.00

Apple | Blackberry | Crumble | Apple Gel | Vanilla Ice Cream £ 10.00

Chocolate Delice | Salted Caramel | Milk Ice Cream £12.00

Artisan Cheeses | Quince | Oat Cakes | Chutney £13.00

Please inform staff of any allergies

Provenance: Balmoral ~ Balnault Farm ~ Stonehaven ~ Torphins ~ Inch ~ Peterhead ~