

FROM THE GRILL

Our steaks are premium cuts and 28-days dry aged, Blackgate signature Butchers from Aberdeenshire.

SIRLOIN STEAK 8OZ /227g

RIBEYE STEAK 8OZ / 227g

All steaks served with grill tomato, mushroom & watercress.

SIDE DISH select your choice of side dish £4.50 each

SAUCES £2.50 each.

Béarnaise /Green peppercorn /red wine sauce /garlic butter.

SIDES £4.50 EACH

Truffle Creamy Mashed Potato | Sautéed Garlic Spinach & Kale | Triple cooked hand cut chips

A LA CARTE

The Culinary Experience

STARTERS

HAND PICKED WHITE CRAB TIAN – dill cured salmon, dill emulsion, game chips, watercress, egg yolk bonbon £19

HAND-DIVED KING SCALLOPS Vol-au-vent, mussels, chicken mousse, mushroom, white wine velouté £19

SEARED FOIE GRAS DE CANARD ESCALOPE - green puy lentils, crispy pancetta, quail egg, chives Jus £28

MAIN COURSES

SEARED FILLET OF STONE SEA BASS - crushed celeriac, bacon crumb, parsley puree, saffron shellfish velouté £32

GRESSINGHAM DUCK EN CROUTE - potato fondant, onion marmalade, spinach, mushroom duxelle, orange Jus £34

TWO WAYS OF LAMB “Rack & Bourguignon” potato dauphinoise, mushrooms, bacon, truffle Espuma, lamb jus £36

COTE DE BOEUF “sharing for two people” chips, tomato, mushroom with béarnaise, red wine jus and garlic butter £85

DESSERTS

RUM BABA FLAMBE - Chantilly cream, soaked raisins, apple, and French brandy flambe at the table (NF) £14

TRIO OF CHOCOLATE “fondant, mousse & Ice cream ” with , strawberry concasse and salted caramel £14

DUO OF CRÈME BRULLE “Traditional & contemporary” raspberry sorbet, ginger shortbread and citrus concasse £13

SUNDAY ROAST

Available Sundays from 11:30am till 8pm.

STEAK & WINE NIGHT

Available Wednesdays from 5pm till 10pm. Any steak with 175ml glass of house wine for £28