

~ Dinner ~

Two Course: £45 Three Course: £55

For The Table

House Baked Bread & butter (ve)
Light Snacks (ve)
Belu Water (£4.00)
Still or Sparkling
£1 of each sale of filtered water serves a real purpose goes to WaterAid.

To Start

Heatherfield Smokehouse Sea Trout
Horseradish, pickled cucumber, apple & our
Pine Trees cure

Suggested wine: Arinto Quinta de Chocopalha

East Denside Farm Ham Hock
With roscoff chutney

Suggested wine: MyBurgh Bros. Chenin Blanc

Denhead Asparagus (ve)
Wild garlic salsa verde

Suggested wine: Sauvignon Blanc Eradus 'ANA'

Burrata (v)

Black piccadilly tomato, olive and basil

Suggested wine: Tardieu Laurent 'Tavel' Rose

East Coast Crab

Katy Rogers natural yoghurt & grapefruit

£5 supplement

Suggested wine: Tunella Friulano

Mains

Slow Braised Perthshire Lamb Shoulder
Haggis potato cake & purple sprouting broccoli

Suggested wine: Constantia Uitsig Red Horizon Shiraz

Poached Chicken

Spring vegetables, pomme puree and a supreme sauce

Suggested wine: François Carillon "La Bergerie" Chardonnay

10oz Sirloin of Scotch Beef

Cooked over charcoal & served with tomato, mushrooms, fries
& house ketchup

£8 supplement.

Suggested wine: Marchiori & Barraud Cabernet Sauvignon

Hazelnut Roast(ve)

Spring peas, fried Glasgow mushrooms and beetroot sauce

Suggested wine: Sanziana Pinot Noir

Roasted Monkfish

Courgette, caponata and romesco sauce

Suggested wine: Laderas de UNX Garnacha Blanca

Bouillabaisse

A French dish showcasing the best fish Peterhead has to offer

Croutons & Gruyère cheese

Suggested wine: Cecillia Beretta Rosé

Sides - £5

French Fries (ve)

Braised Red Cabbage (ve)

Buttery Mash (ve)

Baby Gem Salad with Pickled Shallot (ve)

Grilled Garlic Portobello Mushrooms (ve)

Desserts

Sticky Toffee Pudding (v)

Luvian's Drambuie ice cream

Dark Chocolate Cremosa (v)

Rich chocolate mousse with cherry
compote

Raspberry Parfait (v)

Heather honey, Aberfeldy 12 and Scottish
raspberries

Scottish Cheese Selection

Seasonal cheeses, crackers, chutney and
grapes

Selection of Luvians Ice Creams and
Sorbets (ve)

Please ask for today's flavours

FAUNA

RESTAURANT

*All our food is prepared in a kitchen where food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.
(ve) denotes items that can be served vegan (v) denotes dishes that are vegetarian.*