



the new
DRUMOSSIE
HOTEL

Starters

Wild Mushroom and Truffle Velouté Pickled Mushroom, Cep Powder	*£8
Lobster & Salmon Terrine Salmon Rilette, Golden Raisin and Caper Jam, Cucumber, Dill	£14
Confit Chicken and Leek Presse Chicken Liver Parfait, Beetroot Remoulade, Chive Mayonnaise	*£11

Fish & Chips *£18

Beer Battered Cod, Triple Cooked Chips, Homemade Tartare, Pea Puree

Mains

Bubble & Squeak Risotto Mull of Kintyre Cheddar, Smoked Egg Yolk	*£18
Roast Fillet of Wild Halibut Pearl Barley, Broccoli Puree, Butter Sauce	£28
Ribeye of Scotch Beef Haggis & Potato Terrine, Wild Mushroom Ragout, Red Wine Jus	£35

From the Grill

Gourmet Highland Beef Burger *£18

Beef Burger, Brioche Bun, Gem Lettuce, Tomato, Smoked Arran Cheese
Classic Relish

Caesar *£18

Char Grilled Chicken, Cos, Anchovy, Crouton, Parmesan, Poached Egg

Sides

Triple Cooked Chips	£4
Triple Cooked Chip, Truffle and Parmesan	£5
Buttered New Potatoes, Green Onion	£4
Barbeque Tender Stem Broccoli, Smoked Almond Pesto	£4



Desserts

Chocolate Fondant Pistachio, Clotted Cream Ice Cream	*£8
Tonka Bean Panna Cotta Strawberry Soup, Meringue	*£8
Highlands & Islands Cheese Board Oatcakes, Quince, Fig	£11

To Finish

Teas or Coffee, Handmade Chocolates	£4.5
Espresso	
Americano	
Capuccino	
Latte	
Filter Coffee	
Fruit or Herbal Tea	
English Breakfast Tea	

Choose any two courses marked * for the special price of £26 // 2 course DBB

Choose any three courses marked * for the special price of £32 // 3 course DBB



By appointment to
Her Majesty The Queen
Fish Merchants and Curers
John Ross Jr (Aberdeen) Ltd, Aberdeen

All dishes are prepared in house by our award winning chefs using the finest ingredients. If you have any questions regarding our ingredients or if you have a food allergy or intolerance please advise before your meal. All details are correct at the time of going to print however may be subject to change from time to time.

All prices include Value added tax at the prevailing rate.

Room service tray charge £5