



EVENING MENU DOMES

STARTERS

Tomato Velouté <i>mascarpone, crispy basil</i>	£6
Salmon <i>trio of Portsoy salmon cold, hot smoked, gin cured, lemon & capers</i>	£11
Wild Mushroom <i>fricassee of wild mushrooms, toasted loaf soft poached hens' egg, herb pesto</i>	£9
Haggis <i>chieftain, neeps and tatties, whisky sauce</i>	£8

MAINS

Beef <i>duo of Presly's scotch beef, fillet & cheek, celeriac & potato fondant</i>	£26
Pork <i>Speyside belly of pork, black pudding & cauliflower apple cider jus</i>	£23
Halibut <i>North Sea halibut, chorizo, pea & leek risotto sauce Jacqueline</i>	£22
Celeriac Arancini <i>king oyster mushroom, kale & tenderstem broccoli, pickled walnut ketchup</i>	£16
Chicken Katsu <i>soy vegetable slaw, skinny fries</i>	£16
1236 Steak Burger <i>steaky bacon, smoked applewood cheddar brioche bun, parmesan & chive fries</i>	£16
1236 Grilled Halloumi Salad <i>rocket, sun blushed tomatoes, pomegranate, quinoa, house dressing</i>	£11

GRILLS

Sirloin	£28
Fillet	£34

Garnished with roast onion puree, fried onion bread

*All our steaks are cut to 8oz prior to cooking,
sourced from Presly's the butcher in Oldmeldrum*

SIDES

<i>creamed mashed potato seasonal vegetables house salad parmesan and chive skinny fries</i>	<i>all £4</i>
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SAUCES

<i>peppercorn red wine jus garlic butter</i>	<i>all £4</i>
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DESSERTS

Limoncello <i>classic lemon tart, raspberry sorbet</i>	£8
Brownie <i>triple chocolate, honeycomb, vanilla ice cream</i>	£8
Selection of Cheeses <i>oatcakes, seasonal chutney, frozen grapes</i>	£12
Sticky Toffee Pudding <i>butterscotch sauce, vanilla ice cream</i>	£7
Oops <i>dropped cone, flake, cream, 100s & 1000s</i>	£7

If you have any food allergens or intolerances, please inform a member of our staff about your requirements