B R U N C H	(Available 12 - 4pm Tues - Thurs & 10am - 4pm Fri, Sat + Sun)
FULL SCOTTISH	SHAKSHUKA
WAFFLES	(Available 12 - 4pm Tues - Thurs & 10am - 4pm Fri, Sat + Sun)
FRIED BUTTERMILK CHICKEN	CROQUE MADAME£13.50  Mature cheddar, cured ham, homemade béchamel sauce, fried egg (Allergens: mustard, gluten, milk, eggs, soya, dairy)
WRAPS (Available 12 - 4pm)	S A L A D S (Available from 12pm)
PHILLY CHEESE STEAK WRAP	HOT GOATS CHEESE SALAD£15.00 Goats' cheese, glazed beetroot, rocket leaves (Allergens: milk, soya, sulphur dioxide, mustard)  CAESAR WEDGE SALAD£8.50/£14.50 Gem lettuce, soft boiled egg, garlic butter croutons, shaved parmesan, crispy bacon bits, Caesar dressing (Allergens: celery, gluten, eggs, crustaceans, milk)  Upgrade any of our salads with
(Allergens: gluten, milk, sulphur dioxide, mustard, soya, eggs)  All wraps are served with skin on skinny fries, or upgrade to  + Hand Cut Chips £1.50  + Truffle Parmesan Fries £2.50  + Cheesy Dirty Fries £3.50	<ul> <li>Grilled Chicken £6.50</li> <li>Grilled King Prawns £7.50</li> <li>Grilled Halloumi £6.50</li> <li>Katsu Chicken Tenders £6.50</li> </ul>

S T A R T E R S	(Served from 12pm - Kitchen Closes)
{Something New}	{Classics}
SUN BLUSH TOMATO AND MOZZARELLA ARANCINI. £10.50 Stuffed risotto balls, panko crumb, pomodoro tomato sauce, parmesan, basil (allergens: gluten, milk, sulphur dioxide, soya, eggs, celery)  STEAMED HOISIN DUCK BAO BUN £12.00 Confit duck leg, hoisin sauce, fresh cucumber, coriander, spring onion (Allergens: gluten, soya)  HERITAGE TOMATO BRUSCHETTA £9.50 Toasted focaccia, marinated heirloom tomatoes, fresh basil (allergens: gluten, soya)  BANG BANG CRISPY CAULIFLOWER £9.50 Crispy fried cauliflower florets, bang bang sauce (Allergens: soya, gluten)	HAGGIS BON BONS£10.50 Breaded bites of Aberdeenshire haggis, whisky sauce (Allergens: gluten, eggs, milk, sulphur dioxide)
	TEMPURA PRAWNS £12.50 Sweet chilli sauce (Allergens: crustaceans, soya, gluten)
	FRENCH ONION SOUP£10.50 Rich beef broth, caramelised onions, parmesan croutons
	(Allergens: sulphur, soya, milk, celery, gluten)  SATAY CHICKEN SKEWERS£10.50
	Peanut satay dipping sauce, Asian slaw, toasted peanuts (Allergens: peanut, soya, gluten, sesame, fish)
	KATSU BUTTERMILK CHICKEN TENDERS£11.95 Katsu mayonnaise, Asian slaw (3) (Allergens: eggs, gluten, milk, soya)
	CULLEN SKINK SCOTCH EGG£10.50  Chefs signature: Smoked haddock brandade, cream, crispy leeks  (Allergens: gluten, milk, fish, soya)
MAINS	
{Classics}	
BATTERED HADDOCK£21.00 Hand cut chips, crushed peas, tartare sauce. Alternative Option: Breaded Haddock (Allergens: eggs, soya, gluten, sulphur dioxide, fish)	KOREAN STYLE PORK BELLY£20.50 Sticky sweet chilli sesame glaze, basmati rice, Asian vegetables (Allergens: sulphur dioxide, gluten, soya, sesame)
† ROASTED BREAST OF SCOTTISH CHICKEN £21.00 Crispy skin Scottish chicken breast, haggis bon bons, scallion	THREE LITTLE PIGS£24.25
crushed potato, roasted carrot, whisky sauce (**) (Allergens: eggs, soya, gluten, sulphur dioxide, fish)	Parma ham wrapped pork fillet stuffed with black pudding, pork cheek croquette, cauliflower purée, roasted parsnip, beetroot, thyme jus (Allergens: sulphur dioxide, gluten, milk, soya)
	Parma ham wrapped pork fillet stuffed with black pudding, pork cheek croquette, cauliflower purée, roasted parsnip, beetroot,
** soya, gluten, sulphur dioxide, fish)  † HIGHLAND BEEF & BONE MARROW PIE £21.50 Scottish highland beef pie with bone marrow, encased in butter puff pastry, hand cut chips, roasted root vegetables (Allergens: gluten,	Parma ham wrapped pork fillet stuffed with black pudding, pork cheek croquette, cauliflower purée, roasted parsnip, beetroot, thyme jus (Allergens: sulphur dioxide, gluten, milk, soya)  MISO MARINATED COD£26.20  Braised pak choi, garlic and pickled ginger rice, maple and soy glaze, fresh coriander, spring onions (Allergens: fish, soya, sesame, gluten,

TURN OVER FOR MORE MAINS

#### MAINS

### {Something New}

THAI RED CURRY.....£21.50

Thai spiced broth, coconut, courgettes, baby corn, peppers, aubergine, coconut rice (Allergens: soya, crustaceans)

- + Chicken £6.50
- + King Prawns £7.50

SLOW BRAISED BEEF RIGATONI .....£22.50

Beef ragu, rigatoni pasta, parmesan, basil (Allergens: sulphur dioxide, soya, celery, gluten, milk, eggs)

NASI GORENG ......£21.00

Sweet soy fried rice, fried egg, spring onions, fresh lime, spiced Asian crackers (Allergens: gluten, soya, eggs, peanut, crustaceans)

- + Chicken Skewer £6.50
- + King Prawns £7.50

GRILLED SALMON TERIYAKI .....£24.00

Salmon, daikon radish, wasabi rice, cabbage (Allergens: fish, gluten, sesame, soy)

#### FROM THE GRILI

## THE ALBYN BURGER .....£17.50

6oz steak burger, mature cheddar cheese, crispy bacon, homemade tomato relish, pickles, gem lettuce, brioche bun (Allergens: gluten, milk, soya, sulphur dioxide)

## BUFFALO CHICKEN BURGER .....£17.50

Crispy fried chicken, buffalo sauce, garlic aioli, lettuce, tomato, brioche bun (Allergens: gluten, milk, soya, eggs)

## THE HIGHLANDER BURGER.....£18.50

6oz steak burger, bacon, cheese, black pudding, haggis & whisky sauce (Allergens: sulphur dioxide, milk, gluten, soya)

## CRISPY HALLOUMI BURGER.....£16.00

Fried halloumi burger, sriracha mayo, pickled onions, lettuce, tomato, brioche bun (1) (Allergens: soya, milk, eggs, sulphur dioxide, gluten)

All burgers are served with skin on skinny fries or why not upgrade to...

- + Hand Cut Chips £1.50
- + Truffle Parmesan Fries £2.50
- + Cheesy Dirty Fries £3.50

# † 80Z SCOTTISH FILLET......£41.00

Including a choice of sauce (Blue Cheese, Peppercorn, Garlic Butter) and a choice of hand cut chips or skin on skinny fries (Allergens: soya, milk)

## SUNDAY ROAST

Only served Sundays from 12pm

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TURN OVER FOR MORE INFORMATION »

#### SIDES

Hand Cut Chips (Allergens: soya)	£5.50	
Skin on Skinny Fries (3) (Allergens: soya)	£5.50	
Mac & Cheese (Allergens: gluten, milk, mustard, soya)£6.00		
Truffle Mac & Cheese (Allergens: gluten, milk, mustard, soya)£7.00		
Albyn House Salad	£5.00	
(Allergens: soya, mustard, sulphur dioxide)		
Onion Rings (3) (Allergens: gluten, soya)	£5.00	

#### PREMIUM SIDES

Black Garlic Broccoli (Allergens: milk, soya)	£6.00
Potato Dauphinoise (Allergens: milk, soya)	£9.00
Home-made Sweet Potato Wedges (Allergens: soya)£7.00	
Halloumi Fries (Allergens: milk, soya)	£7.50
Truffle & Parmesan Fries (Allergens: milk, soya)£7.00	
Truffle & Parmesan New Potatoes with Crispy Bacon Lardons [§]£8.00	
(Allergens: eggs, milk, soya)	

S U N D A Y R O A S T	(Only served Sundays from 12pm)
ROAST OF THE DAY £22.50  ROAST SIRLOIN OF SCOTTISH BEEF £22.50  Served pink or well done COMBINATION £23.00  All served with goose fat herb roasted potatoes, roasted roots, steamed broccoli, giant Yorkshire pudding, skirlie and house gravy (Allergens: gluten, milk, eggs, sulphur dioxide)	† VEGETARIAN ROAST £18.50 Baby crushed scallion potato, roasted root vegetables, giant Yorkshire pudding, house gravy (Allergens: gluten, milk, eggs, sulphur dioxide)  † VEGAN ROAST £17.50 Baby crushed scallion potato, roasted root vegetables, house gravy (Allergens: gluten, sulphur dioxide)
EXTRAS & SIDES  Giant Yorkshire Pudding	Cabbage & Bacon£5.50  Honey Glaze Pigs in Blankets£5.00  (Allergens: gluten, eggs, milk, mustard, soya)

### DESSERTS

THE ALBYN STICKY TOFFEE PUDDING£9.00 Simpson's of Buckie vanilla ice cream (Allergens: gluten, eggs, milk)  POACHED PEAR PANNA COTTA£9.00 White wine poached pear, oat granola, tuile, clotted cream ice cream (Allergens: milk, gluten, eggs, sulphur dioxide)  APPLE AND CARDAMOM CRUMBLE£8.50 Warmed apple and cardamom compote, oat crumble, crème anglaise (Allergens: gluten, milk, eggs)	WARM CHOCOLATE COOKIE DOUGH£9.50 Gooey skillet cookie, vanilla ice cream, chocolate sauce. Please allow 10min cooking time (Allergens: gluten, eggs, milk)  † THE GOURMET CHEESE PLATE£15.00 Cheeses from around the world and across the road. Scottish oatcakes and homemade tomato chutney (Allergens: milk, sulphur dioxide, gluten, mustard)
VEGAN COCONUT 'PINA COLADA'£8.50 Set coconut cream, rum infused pineapple, pineapple gel, lime sorbet ((a) (Allergens: sulphur dioxide)	

Wegan Option, Vegan, Vegan, Gluten Free, Gluten Free Option † Please allow up to 25mins cooking time Please speak to a member of staff for more information on dietary/allergy requirements.

III