



FROM PORTERHOUSE TO YOUR HOUSE

SATURDAY NIGHT STEAK NIGHT

MAIN COURSE

PORTERHOUSE HAND CUT SIRLOIN STEAK

Potato gratin, wild mushrooms and Chef's special recipe peppercorn sauce.

South African Pinotage highly recommended with this dish

PORTERHOUSE HIGHLANDER BURGER

Hand pressed 100% local scotch beef burger, McWilliams haggis, 14-hour slow cooked BBQ brisket, smoked cheddar, peppercorn mayo, hand cut chips

THE VEGGIE BURGER (V)

Vegetable haggis and roasted pepper burger, sweet chilli mayonnaise, smoked cheese, pickled gherkin, served with hand cut chips

SOMETHING ON THE SIDE

Truffle and parmesan mac and cheese £3.95

Loaded fries-pulled beef brisket and mozzarella, siracha sauce £5.95

Caesar salad, croutons, parmesan and caesar dressing £3.95

DESSERT

LEMON AND LIME POSSET

Homemade shortbread and crunchy granola

STICKY TOFFEE PUDDING

Porterhouse butterscotch sauce and cream

INDULGE WITH A DRINK

South African Veldt Range Pinotage £10
Robust fruit driven Pinotage displays all the dark fruit flavours with a whisper of bush fire smoke

South African Veldt Range Pinot Grigio £10
Lovely ripe pear flavours with a soft midpalate of tropical star fruit

Bottle Peroni Italian Lager £2.50

Btl Coke 330ml £2.50

Btl Diet Coke 330ml £2.50

2 courses £20.00pp

£5.50 supplement applies to the Porterhouse Hand Cut Sirlion Steak

All products used are locally sourced

Please note some components of your meal will need to be cooked at home

Local delivery to Kintore, Inverurie and Kemnay only £2.50

Collection also available between 12-3 on Saturday