King Charles Estate Red Deer tartare
Yuzu koshu, pear gel, pumpkin crackers, pickled pumpkin, blackberries
£14

Tete de cochon
Smoked paprika sabayon, apple gel, nasturtium
£9

Brands Farm outdoor reared crispy pork belly
Celeriac remoulade, caramelised apple gel, crackling popcorn
£9

Pumpkin velouté
Toasted pumpkin seeds, sage crisps, pumpkin oil
£9

Foraged mushroom parfait
Mushroom jelly, pickled beetroot, beetroot glass
£9

Monkfish tail
Kombu and marmite butter, pomodoro fregola
£12

Butter poached Isle of Gigha Halibut
Kombu pomme anna, crispy Oyster, caviar, chive beurre blanc, sea herbs
£36

Royal Deeside Black Grouse
Pomme dauphine, salsify, roscoff onion, rose glaze, red wine jus
£40

Brands Farm roast canon of Lamb
Neck and truffle potato terrine, aubergine, winter vegetables
£34

King Charles Estate Roe Deer tenderloin
Confit haunch croquette, truffle mash, cauliflower puree
£37

Caramelised onion tarte fine
Onion ketchup, caramelised onion, pine nuts, tapioca tuile, coconut spinach, salsa verde
£21

Jerusalem artichoke hash
Textures of Jerusalem artichoke, mustard caviar, vegan jus
£19
Soup of the day
£6

Archerfield prawn cocktail
Smoked salmon, caviar, tempura langoustine
£13

Archerfield cullen skink
£10

Honey baked figs
Ricotta, sourdough crostini, lemon thyme
£10

Moules
White wine, shallot, cream
£10

The Archerfield beef burger
Brioche bun, gem, tomato salsa, onion rings, coleslaw and fries
£19

Chicken Milanese
Tomato and basil tagliatelle, parmesan shavings
£20

Battered haddock and chips
Chunky chips, garden peas, tartare sauce
£19

6oz Grass fed Scotch fillet £36

10oz Grass fed Scotch ribeye £38
All served with thick cut chips, cherry vine tomato and garlic chestnut mushroom

Sauces £3.5
Peppercorn
Bearnaise
Red wine jus

Sides
Chunky chips £5
Thin cut chips £5
Truffled mac n’ cheese £6
Heritage carrots, carrot top salsa verde £6
House salad £5
Onion rings £6
Creamed mash £6
House baked bread £5