



LET'S EAT

BANCHORY LODGE HOTEL

THOMPSON



SHARING

Sharing Camembert garlic, rosemary, chutney, warm focaccia	16	Chef's Scottish Charcuterie cured ham, venison, chorizo, whipped chicken liver pate, balsamic picked onions, sun blushed tomato, grilled peppers, toasted focaccia	20
Lodge Homemade Breads olive oil & balsamic	6	Garlic Roasted Prawns toasted focaccia	16
Salt & Pepper Calamari black garlic mayo	12		

TO START

Cullen Skink With A Twist sweet potato, red onion, chilli, dark rum, coriander	12	Steak Tartare hen's egg yolk, mustard, capers, crisp breads	17
Smoked Beetroot whipped goats cheese, fig hazelnut & dill dressing	16	Honey Chilli Chicken Wings lime, sesame seeds	12
Mussels local cider, fennel, garlic bread	14	Arancini fig, gorgonzola, honey balsamic	12
Scallops tandoori, yoghurt, masala, pickles	17		

TO FOLLOW

Foxy's Dinner roast chicken, mini yorkie, skirlie, granola, fondant potato, rioja jus	26	Baked Cod mornay sauce, garlic mash, poached egg, crispy leeks, burnt onion powder	24
Sticky Korean Oyster Mushroom Bao Buns spring onion, gochujang	18	Seabass Fillet warm potato salad, caper crème fraiche	26
Fish 'n' Chips chunky chips, burnt lemon, tartar sauce, mushy peas	19	Venison Loin slow braised shoulder, pearl barley risotto, beetroot jam	26
Pork Belly Ramen beansprouts, boiled egg, egg noodles, sriracha, pak choi	20	Loaded Fries vegan jackfruit katsu, juniper jus, lime & soy dressing	18

GRILLS & FANCY BITS

All our steaks are based on 8oz portions and come from the best local butchers.

Fillet	38
Ribeye	36
Sirloin	34
Rump	30



Sheridan's Beef Burger gruyere, smoked bacon, gherkin, secret sauce	18
Whole Grilled Sole capers, shallots, garlic butter, served with your choice of two sides	Market Price
Deeside Butchers Block Chef's selection of the finest local steaks all on one board for you to share. 30 day dry aged 6 oz sirloin, 4oz marinated skirt steak, 28 day dry aged 6oz rump steak, served with a choice of two sauces & two sides	60
Make It Surf 'n' Turf add three jumbo garlic prawns	9

All served with fries, vine tomato, roast mushrooms & watercress salad

LITE BITES

Butternut Mac & Cheese kale	18
Caesar Salad gem, parmesan, poached hen's egg, bacon, anchovies	14
Winter Super Food Bowl bulgur wheat, cranberries, spinach, root veg slaw, avocado, mango & chilli dressing	14
Rigatoni Pasta Bowl toasted pinenuts, roasted tomato, smoked aubergine, garlic	17

Add

Grilled Halloumi	4
Grilled Chicken Breast	4
Grilled Rump Steak	6

SAUCES

4 each
Peppercorn
Bearnaise
Blue Cheese
Garlic Butter

SIDES

5.50 each
Beer Battered Onion Rings
Cabbage & Bacon
Roasted Root Vegetables
Skirlie
Mash
Fries
Gravy Cheese Fries



Tip Jar Appreciation

In this new cashless society, it is harder to show appreciation for good service. We therefore have added a discretionary 10% contribution to the tip jar. Every penny is fairly shared with the whole team. If you'd rather not, we will simply remove it.

Allergens: please scan the QR code or ask a member of our team

Note: we are unable to guarantee that our food is allergen free due to the risk of cross-contamination.

