

BANCHORY LODGE

BRUNCH

Breakfast	8.75
back bacon, pork & leek sausage, black pudding, fried egg	
Toasted Organic Granola	4.00
tropical fruit & natural yogurt	
Cashel Blue & Broccoli Quiche	7.50
shaved pear, toasted walnut	
Baked Eggs	6.75
foraged mushrooms & spinach	
Mac 'n' Cheese	7.00
garlic bread	
add black pudding	1.50
add hot smoked salmon	2.00
Gravadlax	8.85
sour dough baguette, cream cheese, cucumber & lemon	
BL 6oz Angus Beef Burger	13.95
Lochnagar Cheddar, soft bun & pickles, BL chips	
Croque Monsieur	7.00
ham, Auld Reekie cheese, Béchamel	
Omelette 'Arnold Bennett'	8.25
smoked haddock, Cambus O' May cheese, fine herbs	
Egg 'Benedict'	6.95
toasted muffin, ham, Hollandaise	
Beans on Toast	6.50
BL beans, crisp pancetta, sour dough toast	
Steak Frites	18.50
6oz steak, confit tomato, watercress, BL chips	
Fish 'n' Chips	13.95
haddock, pea puree, lemon & tartare	

SUNDAY LUNCH

All roasts come with roast spuds,
whipped potato & market vegetables

Scotch Beef	15.95
Yorkshire pudding	
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Roast Corn Fed Chicken	12.95
sage & onion stuffing	
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Roast Loin of Local Pork	13.95
apple sauce & crackling	
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Fish of the Day	market price
Gremolata butter	

Extras	3.50
Baked breads & tapenade	
BL chips	
Garlic & rosemary potatoes	
Market vegetables	
Garden salad, citrus dressing	
Tea & toast	

DESSERTS

Sticky Toffee Pudding	6.00
butterscotch sauce, vanilla ice cream	
Mango Pannacotta	6.00
fruit compote	
Portsoy Ice-Cream & Sorbet	5.50
Farmhouse Cheese	7.50
Cashel Blue, Auld Lochnagar, Clava Brie, Oxford Isis, fruit jelly, artisan biscuits	
Crème Brulee	6.00
dark chocolate, jasmine, almond biscuit	
Dessert of the Day	6.00

Please note our dishes may contain one of the following allergens: Gluten, Peanuts,
Soya, Lupin, Celery, Milk, Eggs, Sulphites, Mustard, Sesame, Nuts, Crustacean,
Fish, Molluscs. If in doubt, please ask a member of staff.

