

STARTERS

VENISON TARTARE

Perthshire Sika loin, duck egg, crostini

- £9.5 -

FRENCH ONION SOUP

Bakery Andante baguette croutons, baked aged Gruyère

- £6.5 -

SWEET & SOUR SYMPHONY

Salt baked & pickled beetroot, whipped aged feta, spiced walnuts, walnut wafers

- £7 -

WEST COAST LANGOUSTINE COCKTAIL

Cocktail sauce, baby gem, lemon

- £12 -

ROAST BUTTERNUT SQUASH RAVIOLI

Brown butter, crispy sage, aged Parmesan

- £7.5 -

LOCH LINNHE HAND DIVED SCALLOPS

Cauliflower purée, Granny Smith apple, black pudding

- £11.5 -

DEVILLED DUCK EGGS

Eyemouth brown crab mayo, crab cracker

- £8.5 -

HOUSE EXTRAS

FRENCH FRIES Sea salt OR truffle butter	£3.5
SKIN ON CHIPS Sea salt OR truffle butter	£3.5
SAUTÉED MIXED GREENS Sesame, chilli & garlic	£4.5
CREAMED POTATOES Spring onion	£3.5
CABBAGE & BACON Creamed w/ pancetta	£4
HERITAGE CARROTS Feta cream, toasted hazelnuts	£4
MAC & CHEESE 3 cheeses w/ garlic crumb	£5
HOUSE SLAW Red cabbage & beetroot slaw, carrot & raisins	£3
GARDENER SALAD Tomato, cucumber, olives,	£4
spring onion, house dressing	

MAINS

‘FROM THE FIELD’

All of our meat is sourced from Simon Howie in Perthshire and McCaskies of Wemyss Bay, with a focus on quality and seasonality.

ALL SERVED WITH A SEASONAL SALAD.

SALT AGED SIRLOIN 225g	£25
DRY AGED RIBEYE 225g	£22
ABERDEEN ANGUS FILLET 170g	£26
RARE BREED PORK TOMAHAWK 500g	£20
TANDOORI POUSSIN Spatchcock	£17

SAUCES - £2 EACH

PEPPERCORN & BRANDY • BONE MARROW & PANCETTA RED WINE JUS
BÉARNAISE • BLUE CHEESE JUS

‘FROM THE COAST’

Gary Welch is our fishmonger and selects the finest quality produce daily from Peterhead market with a focus on delivering the freshest fish from coast to plate. We serve our fish on the bone, this locks in the flavour and ensures the fish stays juicy and moist. We are however happy to remove the fillets if this is preferred.

ALL SERVED WITH A SEASONAL SALAD & LEMON.

HALIBUT T-BONE 350g	£19
SALMON DARNE STEAK 350g	£17.5
TUNA LOIN STEAK 250g	£19
MONKFISH TAIL 250g	£20

SAUCES - £2 EACH

PROVENÇAL TOMATO BEURRE BLANC • SPICED LENTIL DAHL
BROWN SHRIMP & GARLIC BUTTER • HOT & SOUR GLAZE

McLaren's Specialities

VENISON WELLINGTON	£27.5
Perthshire roe deer wrapped in prosciutto, wild mushroom duxelle, heritage carrots, red wine jus	
LANGOUSTINE, MONKFISH & SQUID FRITTO MISTO	£21.5
Lobster tartar sauce, skin on chips, grilled lemon	

‘FROM THE GARDEN’

HAND CUT WILD MUSHROOM PAPPARDELLE	£12.5
Creamed Chanterelle, Oyster, Morels, Shiitake, Porcini mushrooms, Cora Linn cheese	
DUNCAN'S MEADOWS	£12.5
Heritage carrots, pickled radish, avocado, roast beetroot, hummus, lime & coriander quinoa, super seeds	

DESSERTS

FIRESIDE S'MORES

Valrhona milk chocolate fondue, exotic fruit curd, toasted marshmallows

- £14 for 2 to share -

PORN STAR ALASKA

Absolut Vanilia, pineapple salsa

- £8 -

STICKY BANANA PUDDING

Salted rum caramel sauce, rum & raisin ice cream

- £6.5 -

JAM SANDWICH

Iced fig ripple parfait, sable biscuit, fig & sherry jam, pear salad

- £6.5 -

WHITE CHOCOLATE CRÈME BRÛLÉE

Pecan praline, berry sorbet

- £6.5 -

I.J. MELLIS CHEESE TRAY

Choose a selection of 4 cheeses direct from your table and served with McLaren's homemade fruit chutney, celery, grapes & oatcakes

- £14 -



McLarens
ON THE CORNER

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET YOUR SERVER KNOW UPON PLACING YOUR ORDER.

Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone.

A discretionary service charge of 10% will be added to your bill for tables of 6 guests or more.