~ Dinner ~

Two Course: £45 Three Course: £55

For The Table

(To start your dinner)

House Baked Bread with butter

Light Snacks

Belu Water (£4.00)
Still or Sparkling
£1 of each sale of filtered water serves a real purpose. Belu give their profits to WaterAid and bring a more sustainable future to the table. Good for people. Good for the planet.

To Start

Cullen Skink
A Scottish classic made with Finnan Haddie smoked haddock

Heatherfield Smokehouse Sea Trout with our Pine Trees Cure
Horseradish, pickled cucumber and apple

East Denside Farm Ham Hock Terrine
Cumberland chutney and toasted Wild Hearth sourdough

Heritage Beetroot (ve)
Black garlic, orange and watercress

Potato & Leek Terrine (ve)
Hazelnut & chive dressing and sour cream

All our food is prepared in a kitchen where food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.
(ve) denotes items that can be served vegan or vegetarian

Mains

Braised Blade of Beef
Buttery mash, red cabbage & bourginon garnish
Suggested wine: Laderas de UNX Tempranillo/Garnacha

Roast Breast of Chicken
Potato cake, savoy cabbage & glazed carrots
Suggested wine: François Carillon "La Bergerie" Chardonnay

10oz Sirloin of Scotch Beef (£5.00)
Cooked over charcoal & served with tomato, mushrooms, fries & our posh tomato ketchup
Suggested wine: Marchiori & Barraud Cabernet Sauvignon

Glasgow Mushroom Company Oyster Mushrooms (ve)
Chestnut nut roast, saute sprouts & red wine sauce
Suggested wine: Sanziana Pinot Noir

Peterhead Hake
Leeks, Shetland mussels and sea herbs
Suggested wine: MyBurgh Bros. Chenin Blanc

Bouillabaisse
A French dish showcasing the best fish Peterhead has to offer
Croutons & Gruyere cheese
Suggested wine: Cecillia Beretta Rosé

FAUNA
RESTAURANT

For The Side (£5.00)

Extra Bread

French Fries

Braised Red Cabbage

Buttery Mash

Baby Gem Salad with Pickled Shallot

Grilled Garlic Portobello Mushrooms

Desserts

Sticky Toffee Pudding
Luvians Drambuie ice cream (other flavours available)

Dark Chocolate Cremosa (ve)
A rich chocolate mousse served with cherry compote & chocolate crumble

Orange & Mincemeat Crumble Tart
Served with brandy cream

Seasonal Cheese Selection
Selection of three cheeses served with crackers, chutney and grapes. Please ask for today's selection

Selection of Luvians Ice Creams and Sorbets
Please ask for today's flavours

Finish off your meal with freshly ground Glen Lyon cafetiere coffee or Tea served with chocolate. Specialty coffee or herbal teas available upon request.