

THE
STEADING

FOOD MENU / BAR SNACKS

PROUD TO SUPPORT LOCAL PRODUCERS

BOWLS 🍲

Soup of the Day (*vegan option available) <i>...served with warm Petit Pain & Butter</i>	£4.50
+ choice of butcher pie	£3.50
+ choice of vegan pie	£5.00
+ choice of sausage roll	£4.50
Homemade Beef Chilli (*vegetarian option available) <i>...served with nachos and grated cheese</i>	£8.50

BAR BITES 🍷

Pork Scotch Egg	£3.50
Game Terrine <i>...served with Miller's Fruit Toast + choice of pickle</i>	£5.00
Butcher Pies by Sheridan's of Ballater <i>Macaroni (v) // Chicken Curry // Mince & Mealie // Steak</i>	£4.00
Jarvis Pickle Pies (Scottish Borders) <i>Spinach & Goat Cheese (v) / Vegan Cauliflower Curry (ve) / Vegan Vegetable Tagine (ve)</i>	£5.50
Sausage Rolls by Aberdeenshire Larder <i>Pork, Cheese & Red Onion / Pork & Chilli Jam / Pork, Apple, Pear & Stornoway Black Pudding</i> <i>+ Choice of 'Crafty Kraut' / 'Not Your Nan's Piccalilli' / 'Katz Kimchi'</i>	£5.00 £2.00 <i>per serving</i>

PLATTERS | TO SHARE 🍷

Baked Mini Highland Brie (v) <i>Miller's Toast Selection – Trio of Crafty Pickle Co. Fermented Pickles</i>	£9.00
Scottish Cheese Selection (v) <i>Gigha Plain Jane Cheddar (Kintyre) – Arran Claret Cheddar (Isle of Arran)</i> <i>Strathdon Blue (Tain) – Connage Smoked Dunlop (Inverness)</i> <i>...served with McLean's Mini Oatcakes & The Crafty Pickle Co. Sauerkraut</i>	£13.50
Cheese Fondue <i>...served with warm Petit Pain – Miller's Fruit Toast - Chorizo</i>	£18.00
'Taste of the North' Grazing Board <i>Selection of Scottish Cheeses – Whisky-Smoked Salmon by John Ross Jr. –</i> <i>Game Terrine – Pastrami – Pork Scotch Egg – The Crafty Pickle Co.'s</i> <i>'Not Your Nan's Piccalilli' – McLean's Mini Oatcakes – Miller's Fruit Toast</i>	£25.00