

THE STEADING

FOOD MENU / BAR SNACKS

PROUD TO SUPPORT LOCAL PRODUCERS

🍷 PICKLES

Beetroot & Cider Pickled Egg (gf)	1.20
Sauerkraut (naturally fermented by The Crafty Pickle Co.) (vg / gf) (100g) 'Crafty Kraut' // 'Not Your Nan's Piccalilli' // 'Katz Kimchi'	3.65

🍷 BAR BITES

Pies by Sheridan's of Ballater	3.20
Chicken Curry // Mince & Skirlie // Steak // Macaroni (v)	
Pork Sausage & Panko Scotch Egg	2.90
Sausage Rolls by Aberdeenshire Larder	3.20
Pork, Mozzarella & Pesto	
Pork, Apple, Pear & Stornoway Black Pudding	

🍷 PLATTERS | TO SHARE

Baked Mini Highland Brie	9.0
Miller's Toast Selection - Trio of Crafty Pickle Co. Fermented Pickles	
'Taste of the North' Grazing Board	19.0
Cambus O'May & Auld Reekie Cheeses - Strathdon Blue Cheese - Smoked Salmon by Sutherlands of Portsoy - Cured Wild Boar - Cured Brisket - Pork Sausage Panko Scotch Egg - The Crafty Pickle Co.'s 'Not Your Nan's Piccalilli' - McLean's Mini Oatcakes	

ALLERGY ADVICE:

We work with a number of local producers and suppliers for our food and cannot guarantee that the following allergens are not present in our dishes: nuts, peanuts, gluten, milk & lactose, egg, fish, molluscs & crustaceans, soya, lupin, celery, mustard and sesame seeds.

If you have an allergy or specific dietary requirements, please let us know and our team will be happy to advise. Please note, that some dishes cannot be adapted or substituted due to the preparation nature of them. We will endeavour to accommodate where possible.