

Ardoe 10” Subs

Subs All Served with Mixed Salad Leaves & Sweet Chilli Coleslaw
GLUTEN, WHEAT

MANGO, AVOCADO, TOMATO, ROCKET (VG)	£10
EGG & CHIVE MAYONNAISE (V) <small>EGG</small>	£10
TUNA & RED ONION MAYO <small>FISH</small>	£12
CORONATION CHICKEN	£12
Add Soup of The Day	+£5
Add Fries	+£6.5

Baked Potatoes

All Served with Mixed Salad Leaves & Sweet Chilli Coleslaw

MANGO, AVOCADO, TOMATO, ROCKET (VG)	£10
MATURE CHEDDAR & BEANS <small>MILK</small>	£10
TUNA & RED ONION MAYO <small>FISH</small>	£12
CORONATION CHICKEN	£12

Pasta & Salad Section

CLASSIC MAC & CHEESE (V) (VG & GF Available) <i>Macaroni Pasta, Mature Cheddar Cheese Sauce, Cheddar & Shaved Parmesan, Garlic Bread, Koffman Fries</i> <small>MILK, GLUTEN, WHEAT, MUSTARD, BARLEY, FISH</small>	£16
TAGLIATELLE CARBONARA <i>Pancetta & Parmesan Cream Sauce, Tagliatelle Pasta, Garlic Bread, Parmesan Crumb, Rocket & Truffle Salad</i> <small>MILK, GLUTEN, WHEAT</small>	£20
ARDOE HOUSE CAESAR SALAD <i>Gem Lettuce, Boiled Hens Egg, Garlic Croutons, Parmesan, Streaky Bacon, Caesar Dressing</i> <small>EGG, WHEAT, GLUTEN, SOYA, MILK</small>	£9/£15

Add Chicken	+£5
Add King Prawns <small>CRUSTACEAN</small>	+£9
Add Smoked Salmon Fish <small>FISH</small>	+£9

INDIAN SUPERFOOD SALAD (VG) <small>CELERY</small> <i>Red & White Quinoa, Peppers, Mango, Avocado, Chickpeas & Mixed Leaves, Tandoori Ketchup</i>	£10/£17
Add Chicken	+£5
Add King Prawns <small>CRUSTACEAN</small>	+£9
Add Smoked Salmon Fish <small>FISH</small>	+£9

SERVED BETWEEN 12PM - 9PM

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.

Desserts

STICKY TOFFEE PUDDING (VG & GF Available) <i>Madagascar Vanilla Ice Cream, Toffee Sauce</i> <small>MILK, GLUTEN, WHEAT, EGG</small>	£9.5
CHOCOLATE MARQUISE <i>Orange Sorbet, Vanilla Crème Fraiche</i> <small>ALMONDS, GLUTEN, EGG, MILK, SOYA, WHEAT</small>	£10
CHAMPAGNE, STRAWBERRIES & CREAM (GF) <i>Fresh Strawberries, Chantilly Cream, Champagne Gel</i> <small>MILK, EGG, SULPHITES >10PPM</small>	£10
SUMMER COMPOSITION (GF) <i>Raspberry Pavlova, Passionfruit Curd Tart, Strawberry & Lime Kopparberg Jelly, Blackcurrant Sorbet</i> <small>EGG, MILK</small>	£10
PINA COLADA (VG) <i>Warm Roasted Pineapple, Dark Rum, Coconut Yoghurt, Passionfruit Gel, Mango, Caramel Syrup</i>	£9.5
AFFOGATO <i>2 Scoops Madagascar Vanilla Ice Cream, Hot Espresso Coffee, Amaretti Biscuits</i> Add A Shot of Whisky £5.50 Or Disaronno Amaretto £5.50 <small>EGG, MILK</small>	£9
SUMMER BERRY & COCONUT DELICE <i>Vanilla Sponge, Coconut Panna Cotta, Summer Berries, Frozen Mango Yoghurt</i> <small>MILK, EGG, MILK, SOYA</small>	£10
DAIRY ICE CREAMS (Choose 3 Scoops) Madagascar Vanilla Bean <small>EGG, MILK</small> Chocolate <small>MILK, SOYA</small> Strawberry <small>MILK</small> Frozen Mango Yoghurt <small>MILK</small>	£7.5
SORBETS (Choose 3 Scoops) (VG) <i>Orange, Raspberry, Blackcurrant, Mango</i>	£7.5
CHEESE & BISCUITS <small>BARLEY, GLUTEN, MILK, RYE & WHEAT</small> <i>Chilled Grapes, Apple, Onion Chutney, Biscuits</i>	£16
Applewood Smoked <small>MILK</small> <i>Applewood Cheese is a semi-hard cheese that has won the hearts of cheese connoisseurs worldwide. Its distinct character is rooted in its careful crafting process, which involves smoking it over applewood chips. This gives the cheese its signature smoky flavour that lingers on the palate, making every bite an unforgettable experience.</i>	
Minger Brie <small>MILK</small> <i>A brie-style cheese. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious.</i>	
Strathdon Blue <small>MILK</small> <i>Aged for about four months and made with pasteurised cow's milk by the Stone Family at Highland Fine Cheese in Tain, Scotland. A supple and creamy blue cheese, Strathdon is mellow and buttery, a perfect people-pleasing blue for sharing.</i>	
St Andrew's Cheddar <small>MILK</small> <i>Classically Scottish in Style: Aged For 18 Months, It Is Powerful, Strong & Tangy – A Real Sharp Traditional Cheddar.</i>	

BLAIRS @ ARDOE

All Day Dining Menu



Fàilte gu Ardoe

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Small Plates

SOUP OF THE DAY (Vg) (GF Available) £8.5
Served With Sourdough Bread & Unsalted Butter
GLUTEN, MILK PLEASE SEE SERVER FOR DAILY ALLERGENS

SALT N PEPPER CHICKEN WINGS (GF) £12
Spiced Bbq Sauce, Sweet Chilli Coleslaw
CELERY, MUSTARD

MEDITERRANEAN MEATBALLS £12
Tomato Sauce, Mozzarella, Garlic Bread
MILK, GLUTEN, WHEAT, SOYA, SULPHITES

ASPARAGUS & STREAKY BACON £14
Asparagus Spears, Streaky Bacon, Poached Egg, Hollandaise
EGG, MILK, SULPHITES >10PPM

CHICKEN LIVER PATE (GF) £12
Red Onion Marmalade, Crisp Salad, Oatcakes
GF OATS, EGG, MILK, SULPHITES >10PPM

SMOKED SALMON TIAN (GF) £15
Hot & Smoked Salmon, Avocado, Pink Grapefruit, Cilantro, Chilli & Lime Mayo
FISH

POACHED KING PRAWNS £14
Gin & Lime Aioli, Tomato & Rocket Salad
CRUSTACEAN

CANTALOUPE & WATERMELON (VG) £12
Cantaloupe Ribbons, BBQ Watermelon, Mango Salsa, Raspberry Sorbet

STICKY CHILLI CAULIFLOWER BITES (VG) £12
Indian Summer Salad, Sweet Chilli Sauce
CELERY, GLUTEN

STRAWBERRY & MOZZARELLA BRUSCHETTA (V) £11
Fresh Strawberries, Mozzarella, Balsamic
GLUTEN, RYE AND WHEAT, MILK, SULPHITES >10PPM

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Seafood Section

SEA TROUT GOUJONS £23
Panko Breaded, Gin & Lime Aioli, Rocket, Parmesan & Truffle Salad, Garden Peas, Koffman Fries, Lemon Wedge
FISH, EGG, GLUTEN, WHEAT, MILK

PETERHEAD LANDED HADDOCK FISH & CHIPS £22
Ginger Beer Battered Haddock, Tartare Sauce, Garden Peas, Koffman Fries, Lemon
GLUTEN, WHEAT, BARLEY, FISH, SULPHITES >10PPM

SEAFOOD GAMBERONI GNOCCHI £25
Spinach Gnocchi, Smoked Salmon, Hot Smoked Salmon, King Prawn, Cream Sauce, Rocket, Shaved Parmesan & Truffle Salad
FISH, MILK, GLUTEN, WHEAT, CRUSTACEAN, SULPHITES >10PPM

Main Event

CHINESE CHAR SIU MEATY SPARE RIBS £25
Sweet Chilli Coleslaw, Spiced BBQ Sauce, Corn on The Cob, Salt N Pepper Wedges
MUSTARD, GLUTEN, WHEAT, SOYA, CELERY

MEXICAN FAJITAS
Guacamole, Sour Cream, Salsa, Grated Cheese, Flour Tortillas
MILK, GLUTEN, WHEAT, CELERY, MUSTARD

CHICKEN £22
KING PRAWNS CRUSTACEAN £24
CHICKEN & PRAWN CRUSTACEAN £26
VEGETARIAN £20

½ ROAST SPICED BBQ CHICKEN £25
Sweet Chilli Coleslaw, Spiced BBQ Sauce, Corn on The Cob, Truffle & Parmesan Fries
MILK, MUSTARD, CELERY

SWEET POTATO & VEGETABLE CURRY (VG) £18
Diced Sweet Potato, Chickpeas, Spinach, Courgette, Peppers & Aubergine, Spiced Coconut Curry Sauce, Long Grain Rice, Mango Salsa, Naan Bread
GLUTEN, WHEAT, MUSTARD

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Chargrill & Burgers

Served In a Buttermilk Bun, Baby Gem, Red Onion, Sweet Chilli Slaw, Koffman Fries
GLUTEN, MILK, SOYA, WHEAT

THE PATRIOT £23
8oz Steak Burger, Bacon, Mature Cheddar Cheese, Fried Onions, Spiced BBQ Sauce
MILK, CELERY, SULPHITES

THE CLASSIC CHEESE £22
8oz Steak Burger, Mature Cheddar, Tomato Ketchup, American Mustard
MILK, MUSTARD, CELERY, SULPHITES

PERUVIAN CHICKEN £22
Garlic Spiced Marinated Chargrilled Chicken, Avocado, Cilantro, Chilli & Lime Mayo

THE STRATHDON STAG £25
8oz Venison Burger, Black Pudding, Strathdon Blue Cheese, Pepper Sauce
MILK, GLUTEN, WHEAT, OATS, BARLEY, SOYA, SULPHITES

MIAMI LOUISIANA VEGAN CHICK’N BURGER (VG) £22
Spicy BBQ Sauce, Avocado, Tomato & Rocket Salad
BARLEY, CELERY, GLUTEN, WHEAT, MUSTARD

FEELING HUNGRY DOUBLE UP ON ANY BURGER FOR ONLY £5

Upgrade Your Fries (GF)
Handcuts £3
Salt N Pepper Wedges CELERY £3
Truffle & Parmesan Koffman Fries MILK £3

Steaks

G MCWILLIAMS ABERDEEN ANGUS DRY AGED FOR 28 DAYS
Served With Rocket Salad, Plum Tomato, Portabella Mushroom & Hand Cut Chips
Choose From
Peppercorn MILK Hollandaise MILK, EGG Spiced BBQ Sauce MUSTARD

ABERDEEN ANGUS RIB EYE 10oz – 283g (GF) £45
ABERDEEN ANGUS FILLET 8oz – 250g (GF) £43
COMPRESSED WATERMELON STEAK – 8oz (VG & GF) £25

Side Orders

Truffle & Parmesan Koffman Fries £7.5	Indian Summer Salad CELERY	£6
MILK	Macaroni Cheese	£6
Hand Cuts (GF) £7.5	MILK, GLUTEN, WHEAT, MUSTARD, BARLEY, FISH	
Koffman Fries (GF) £6.5	Sweet Chilli Coleslaw	£5
Salt n Pepper wedges (GF) CELERY £7.5	Corn On the Cob	£5
Caesar Salad £6	Garlic Bread GLUTEN, WHEAT	£5
EGG, WHEAT, GLUTEN, SOYA, MILK		

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