

SHARING BOARDS

MEZZE PLATTER V

Pitta bread, crowdie, pesto, hummus, applewood wedges, pickles, oil and vinegar, marinated olives, homemade falafels
£12.50

BAKED CAMEMBERT CHEESE V

Herbs, white wine, garlic, chilli jam and all the bread you need...
(Please allow 20 mins for preparation)
£14.00

HOT AND CRISPY

Stuffed sweet potato skins, chicken & chorizo croquettes, steak and mealie chipolatas, chargrilled chicken wings, green salad, bread and oil
£18.00

SMALL PLATES & STARTERS

HOMEMADE SOUP V

Rowie
£4.50

ANGUS STEAK AND MEALIE CHIPOLATAS

Grain mustard and cider mayo
£6.00

GIN CURED SMOKED SALMON GF

Rocket and orange salad, Crowdie
£7.50

STUFFED SWEET POTATO SKINS V GF

Sautéed mushroom, cheddar and blue cheese
£6.50

ARTISAN BREAD & DIPS V VG

Oil and balsamic, pesto, hummus
£4.50

CHICKEN, CHORIZO AND CHEDDAR CROQUETTES

Smoked tomato sauce
£6.50

SCOTTISH SEAFOOD CHOWDER

Potato, crispy kale, chorizo, smoked haddock, mussels, cheddar crostini
£7.50

CHARGRILLED CHICKEN WINGS GF

Moroccan spiced rub, green herb and cumin dressing
£7.00

CHUNKY SALAD BOWLS

CHOPPED CAESAR

Roast chicken, bacon, Parmesan, Caesar dressing, garlic croutons, gem lettuce
£11.00

WINTER SLAW SALAD GF

Warmed roasted winter roots, shredded savoy, blue cheese dressing, toasted pumpkin seeds
£9.50

SURF 'N' TURF GF

Chargrilled steak, king prawns, marinated tomatoes, new potatoes, roasted shallot, black olives, green herb and cumin dressing
£11.00



PROVENANCE

THE SPIRITUALIST source all of our produce from Scottish suppliers to ensure we get fresh, local produce of the best quality. We take great pride in our cooking and work with our suppliers to bring our delicious dishes to your table.

FROM THE FARM: We use local family business King Foods Butchery for sourcing our meat. Robert Clarke, the butcher, believes that quality is of the utmost importance and nothing leaves the butchery without his approval.

FROM THE SEA: King Foods source only the best quality sustainable fish on a daily basis at the Peterhead Fish Market.

FROM THE EARTH: When possible and in season, we source Scottish vegetables from Charles Stamper. Our fine weather can only produce so much so we take what we can when in season.

DAIRY: Dairy products such as milk, cream and butter are sourced from Graham's Family Dairy.

BAKING: Cakes, scones and butteries are sourced from 'Bread Maker' located in Inverurie, delivered fresh every day.

THE SPIRITUALIST

Food served from NOON until 10PM ALL DAY, EVERY DAY



HANGING GRILLS

Our hanging grills are made with skewered chunks of tender meat and vegetables. Cooked to perfection on our searing-hot SYNERGY CHARGRILL, resulting in succulent and juicy skewers.

All come with SKIN ON FRIES as standard and lemon wedge

PORK SHOULDER AND ROAST APPLE

Honey mustard
£13.50

DRUNK CHICKEN AND RED ONION

Bourbon glaze
£13.00

SIRLOIN STEAK AND MUSHROOM

Peppercorn sauce
£14.50

KING PRAWN AND CHORIZO

Sweet chilli and ginger
£14.50

SWEET POTATO FALAFEL, ROAST PEPPER AND BUTTERNUT V VG

Lemon sesame sauce
£11.00



LUNCHTIME

ALL OUR LUNCHESES are served with SKINNY FRIES or SOUP



STEAK CIABATTA

Caramelised onion, gem, grain mustard mayo
£9.50

SALMON CIABATTA

Dill and lemon cream cheese, smoked salmon, rocket leaves
£8.50

BLTT

Smoked streaky bacon, lettuce, tomato, sliced turkey, cranberry mayo, toasted brioche bun
£8.00

CORONATION TOFU CIABATTA V VG

Tofu marinated in mango chutney and coconut, gem, cherry tomatoes
£8.00

TRIPLE CHEESE MAC V

Smoked Applewood, cheddar, Parmesan, cheddar crumb, garlic bread
£8.00

Gluten free and vegan buns are available

MAINS

CHICKEN BALMORAL KIEV £12.00

Chicken stuffed with haggis, crispy breadcrumbs, bacon mash, peppercorn sauce, seasonal vegetables

C*LD TOWN FISH AND CHIPS £12.00

Cold Town Beer battered Peterhead haddock, mushy peas, chunky tartar, hand cut chips

RISOTTO V VG £10.00

Wild mushroom, tarragon, diced butternut, vegetarian Parmesan, rocket salad and pumpkin seeds

HOUGH AND COCK PIE £11.50

Smoked ham hough and roast chicken in a herb cream sauce, served with minted seasonal greens and skinny fries or mash

LENTIL DAHL V VG £10.00

Wild rice, spinach & cauliflower dahl, spiced red onions, poppadum



BURGERS

GLUTEN FREE and VEGAN buns available with our BURGERS

CLASSIC BURGER £9.50

6oz Aberdeen Angus burger, toasted bun, tomato relish, crisp gem, beef tomato, skinny fries

TOP YOUR BURGER with a nod to the past... £1 each

SMOKED APPLEWOOD CHEESE / MAPLE BACON / BLACK PUDDING / GARLIC BUTTER

THE STAG AND BULL BUTTERY BURGER £13.50

8oz Fasque Estate venison and Aberdeen Angus burger, crispy bacon, tomato relish, baby gem, beef tomato and melting Smoked Applewood served between two toasted butteries served with fries

CHICKEN FAJITA BURGER £11.00

Chipotle marinated chicken breast, nachos, smashed avocado, tomato relish, grilled cheese, skinny fries

PLANT BURGER V VG £12.00

Moving Mountains™ burger, tomato relish, vegetarian haggis, gem, tomato, red onion

DESSERTS

STICKY TOFFEE PUDDING £6.00

Bourbon toffee Sauce

CARROT, APPLE & ORANGE CAKE V VG £6.00

Cashew and orange icing

BAKED CHOCOLATE CHIP COOKIE DOUGH £6.00

Salted caramel ice cream, chocolate sauce

CHOCOLATE HAZELNUT CAKE GF £6.00

Vanilla ice cream

CHEESE SLATE £8.00

Blue Murder, Brie, Smoked Applewood, Arran Oatcakes, apple and pear jelly

SIDES

SKINNY FRIES

Parmesan
£3.50

MAC N CHEESE

Anster cheddar crumb
£5.50

SEASONAL GREENS GF

Mint butter
£4.00

CREAMY MASH GF

Grain mustard
£3.50

GARDEN SALAD GF

Red wine dressing
£3.00

PITTA BREAD

Hummus
£4.50



FILTHY FRIES

SKINNY FRIES with NAUGHTY TOPPINGS

OFFALY CHEESY

Smashed haggis, peppercorn sauce, grilled cheddar
£6.00

PIG MAC

Three cheese mac, crispy bacon bits
£6.00

CURRY CHIPS V

Coronation tofu, spiced onion, mango mayo
£6.00