

The Bennachie Lodge Lunch & Main Menu

Open Every Day 12.00 Lunch till 2.00pm Dinner 5.00 pm till 8.30pm (Saturday and Sunday all day)

Here at the Bennachie Lodge, we have earned ourselves a high reputation for high quality freshly prepared food using the finest local ingredients where possible.

Roy an owner has over 30 years of experience as a fully qualified chef and has appeared on the ITV show 'Taste the Nation' when he made the final appearing and working alongside some of the world's best chefs.... His Steak was claimed to be the best steak a MasterChef had ever had!!

We will let you be the real judges and along with his team in the kitchen and our dedicated front of house team, we sincerely hope your experience is thoroughly enjoyable.

Roy Duncan

Selections of Wines

Red Wines

No 1 Raymond Huet 2020 Bordeaux 29 No2 Amicone 2018 Rosso Veneto 24 No3 Chianti 20 No4 Rioja Don Parval 2019 Crianza 22 No6 House Shiraz 18 (175 ml 4.70 250ml 6,20)

No7 House Merlot 18 (175 ml 4.70 250ml 6,20)

White Wine

No 8 House Pinot Grigio 18 (175 ml 4.70 250ml 6,20)

No 9 House Sauvignon Blanc 18 (175 ml 4.70 250ml 6,20)

No 10 House Chardonnay 18 (175 ml 4.70 250ml 6,20)

No 11 Petit Chablis 32

Rose Wine

No11 Pinot Blush
No12 Cotes de Provence 26

Sparkling/Champagne

No13 House Prosecco 25 No14 Prosecco 20ml 7,95 No15 House Champagne 32 No 16 MUMM Champagne 49

Afternoon Teas, Sunday Roasts, Parties and Weddings Catered For

THE LODGE STARTERS

Manhattan King Prawns (gf) 7.95

Sizzling king prawns with chilli, honey and garlic served with a toasted ciabatta.

Scottish Cullen Skink (gf) 7.95

A special recipe that's thick, creamy and using local smoked haddock, potato and leeks.

Remy Martin and vintage Port Chicken Liver Pate (gf) 6.95

Homemade served with toasted Ciabatta.

Jack Daniels Sesame Boneless Wings 6.95

With our famous homemade Jack Daniels Sauce

Boneless Hot Wings 6.95

Coated in our honey buffalo sauce served with a sour cream dip.

The Lodge King Prawn Cocktail (gf) 7.50

Served elegantly with our homemade marie rose sauce.

Aubergine Parmigiana(gf,v) 7.50

Cooked Al Forno with garlic, tomato sauce and a cheesy Parmesan sauce

Grilled Halloumi with Watermelon and Mint (gf v) 6.95

Served on a leafy salad and a honey and lime dressing.

Homemade Soup of the Day (gf v) 5.95

Please ask waiting staff for soup of the day

Our Younger Diners (Under 11)

Mains 6.95

Margarita Pizza and Fries Chicken Goujons, Fries and Beans Sausages, Fries and Beans

Burger Fries and Beans

Mac and Cheese and Fries and Beans

Desserts 2.95

Choice of Brownies or Ice-cream

Vegetarian Dishes

Katsu Panko Cauliflower Curry (Vegan) 13.95

Served with a fluffy rice and seasonal vegetables.

Aubergine Parmigiana (V, GF)

Cooked Al Forno Served as a main course with choice of fries and a side salad.

Warm Halloumi Caesar Salad (V,GF without Croutons) 12.95

12.95

Gilled Halloumi on a bed of Kos Lettuce, Croutons, Parmesan and lashings of Caesar Sauce

Our Famous Burgers (Served with Fries in a Brioche Bun)

The Lodge 8oz Aberdeen Angus Burger 13.50

2 X 4oz Patties loaded with cheese and bacon, caramelised onion relish.

Texan Chilli Burger 14.95

2x 4oz patties cheese, bacon and lashings of our famous Chilli con Carne

Plant Burger (vegan exclude cheese) 12.95

Homemade with a caramelised red onion marmalade and loaded with cheese.

Jack Daniels Chicken Burger 14.50

Loaded with cheese and bacon and drizzled in our Jack Daniel sauce.

Tennessee Southern Fried Chicken Burger 14.50

chicken breast in our delicious Southern fried chicken crumb

Lodge Classics

Texan Chilli Bowl (GF Without tortillas) 14.95

Our special Recipe with rice, homemade tortillas, sour cream and choice of fries

Warm Chicken Caesar Salad (GF without Croutons) 13,50

Pan fried Chicken Breast on a bed of Kos Leaves, bacon and croutons, parmesan and Caesar sauce.

Old Mac is Back in Town(v) 11.95

Our own recipe served with choice of fries.

Katsu Chicken Curry (GF without Panko) 13.95

A panko Chicken Breast with homemade Katsu sauce served with rice and vegetables.

Maryland Chicken 15.95

Our 80s classic topped with pineapple, banana and sweetcorn fritters and smoked bacon plus choice of fries

Jack Daniels Chicken (GF without panko) 14.95

Panko Chicken Breast, two boneless wings smothered in our JD sauce with choice of fries.

The Lodge Steak Pie 15.95

Our homemade pie using Aberdeen Angus beef, toped with a puff pastry lid, vegetables and choice of fries.

Chicken Sambuca (GF) 16.95

Chicken fillet wrapped in parma ham, flambeed in sambuca, cream, fresh banana, fries or new potatoes.

Our Wood Fired Pizzas

Our 12' Woodfired Pizzas, hand stretched and cooked to perfection the traditional way.

Margarita 10.95

classic with tomato sauce and mozzarella

Hawaiian 12.95

classic with ham and pineapple

Double Pepperoni 13.95

loaded with pepperoni and red onions.

Highlander 13.50

with Haggis and Bacon and red onion

Veggie Deluxe(v) 13.50

mushrooms., courgettes, s/dried toms, red onion and s/corn

Jack Daniels Chicken 13.95

smoked bacon, JD Sauce, sesame seeds and chilli flakes

Meat Feast 14.50

chicken breast, ham, pepperoni and smoked bacon

New Yorker 13.95

Crispy Chicken, smoked bacon and topped with our BBQ sauce

Mac n Cheese Legend 13.95

smothered in mac n cheese and topped with smoked bacon.

Firecracker 13.95

Chicken and Smoked Bacon with chillies and buffalo sauce and jalapeños

Pizza Garlic Bread 6.95

Cheesy Garlic Bread 7.95

Lunch Menu

Mains

Old Mac is Back in Town(V)

11.95

Our own mac and cheese recipe served with fries.

North Sea Battered Haddock Fillet 14.95

An extra-large fresh fillet of North Sea Haddock in our beer batter served with mushy peas and fries.

Castle Bay Scampi Tails 14.95

The best quality scampi used for this classic. Served with mushy peas and choice of fries or new potatoes.

Maryland Chicken

15.95

Our 80s classic topped with pineapple, banana and sweetcorn fritters and smoked bacon plus choice of fries

Margarita 12' Freshly Baked Pizza 9.95

classic with tomato sauce and mozzarella

Aberdeen Croque Monsieur 9.95

Aberdeen rarebit, onion chutney, local ham, brown bloomer topped with melted cheese plus fries.

Vegetarian Croque Monsieur (as above but replace ham with mushrooms) 9.95

Ploughman's 11.95

Stilton, Cheddar, Pork Pie, Bloomer, Salad. Pickled onion, salad garnish

Starters and Lite Bites

Manhattan King Prawns (gf) 7.95

Sizzling king prawns with chilli, honey and garlic served with toasted ciabatta.

Remy Martin and vintage Port Chicken Liver Pate (gf) 6.95

Homemade served with toasted ciabatta.

Homemade Soup of the Day (gf V) 5.95

Please ask waiting staff for soup of the day

Jack Daniels Sesame Boneless Wings 6.95

With our famous homemade Jack Daniels Sauce

Boneless Hot Wings 6.95

Coated in our honey buffalo sauce served with a sour cream dip.

Scottish Cullen Skink (gf) 7.95

A special recipe that's thick, creamy and using local smoked haddock, potato and leeks.

Choice of Cheese and Ham or Tuna Sandwich with salad garnish and crisps 6.95

Soup and a sandwich 9.95 Fries 3.95 Cheesy Chips 5.95

Aberdeen Angus Steak Menu and Ribs

Quite Simply the Best in Scotland,28 day hung our Inverurie Black Gold Steaks are cooked to your liking with mushrooms, grilled tomato, onion rings and choice of new potatoes or fries. (**Gf exclude onion rings**)

ADD BLUE CHEESE OR PEPPER SAUCE 2.95

10oz Sirloin 26.95

8oz Fillet 28.95

20 oz T Bone 31.95

Tournedos de Rossini 33.95

Our finest fillet cooked in butter served on a crouton and topped with our homemade chicken liver pate, red wine and cream.

Steak Diane 33.95

Finest fillet flambeed with brandy, tomato, mushrooms, onion, French mustard and cream

T Bone Surf and Turf Served with king prawns in a garlic butter.36.95

24 oz Kansas City Slab of Ribs Homemade BBQ Sauce, fall off the bone with fries 19.95

Fish Dishes at The Lodge

Loch Duart Fillet of Salmon (Gf) 19.95

Pan Fried with a watercress and tarragon sauce served with seasonal vegetables, new potatoes or fries of your choice.

Duo of Seabass Fillets (gf) 19.95

Two succulent seabass fillets pan fried in butter with Mediterranean vegetables with new potatoes or fries of your choice.

North Sea Battered Haddock Fillet 16.95

An extra-large fresh fillet of North Sea Haddock in our beer batter served with mushy peas and fries of your choice.

Castle Bay Scampi Tails 16.95

The best quality scampi used for this classic. Served with mushy peas and choice of fries or new potatoes.

King Prawn & Haddock Thermidor 19.95

Fresh Haddock poached with king prawns, a creamy cheese thermidor sauce, seasonal veg fries or new potatoes

Sides

Texan Chilli Pot 5.95 Mac n Cheese 3.95 Triple Cooked Chips 4.50 Skinny Fries 3.95

Battered Onion Rings 2.95 House Salad 3.95 Seasonal Vegetables 3.95 New Potatoes 2.95