

The Bennachie Lodge Lunch & Main Menu

Open Every Day.

lunch 12.00 till 2.00pm.

Dinner 5.00 pm till 8.30pm

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 food critic 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

White Wi	ne	Sparkling/Champagno
9 No7 House Pinot Grigio	18	No12 House Prosecco 25
No8 House Sauvignon Blanc	18	No13 Prosecco 20ml 7.95
No9 House Chardonnay	18	No14 House Champagne 32
No10 Petit Chablis	32	No15 MUMM Champagne 59
No11 Paterson Grove Marlborough Sauvignon blanc 25		
Rose Wine		
No16 Pinot Blush 1	8	
1	No7 House Pinot Grigio No8 House Sauvignon Blanc No9 House Chardonnay No10 Petit Chablis No11 Paterson Grove Marlboro Rose Wine	No8 House Sauvignon Blanc 18 No9 House Chardonnay 18 No10 Petit Chablis 32 No11 Paterson Grove Marlborough S Rose Wine

No17 Cotes de Provence 26

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 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)

12.95

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

Warm Halloumi Caesar Salad (V,GF without Croutons)

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

Lodge Classics

The Lodge 8oz Aberdeen Angus Burger

14.50

13.95

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

Aberdeen Chilli Burger

15.50

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

Plant Burger

13.95

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

Jack Daniels Chicken Burger

15.95

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

Texan Chilli Bowl (GF Without tortillas)

14.95

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

Warm Chicken Caesar Salad (GF without Croutons)

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

Old Mac is Back in Town (v)

13.95

Our own recipe Mac n Cheese, served with choice of fries.

Katsu Chicken Curry (GF without Panko)

15.50

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)

15.95

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

The Lodge Steak Pie

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

Chicken Sambuca (GF)

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

All 9.95, 2 courses 12.95, three courses 15.95

Starters

Homemade Soup of the Day (V)

Served with Bread & Butter.

Chef's Chicken Liver Pate

Served with toasted ciabatta

Breaded Mozzarella Sticks

Served on a bed of salad with a spicy tomato dip

Mains

Margarita 12' Freshly Baked Pizza

classic with tomato sauce and mozzarella

Aberdeen Croque Monsieur

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

Vegetarian Croque Madame (as above but replaced ham with mushrooms)

Battered Haddock, Chips, Peas & Tartare Sauce

Scottish Mince, Mashed Tatties, Skirlie & Peas

Chicken & mushroom Pie, chips or potatoes & Peas

Mac & Cheese, Chips & Peas

Breaded Scampi Tails, Chips, Peas & Tartare Sauce

Bacon Cheese Burger, Chips & side salad

King Prawn & Haddock Mornay with Mashed Tatties & Peas

Desserts of the Day

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 27.95

8oz Fillet 29.95

20 oz T Bone 32.95

Local Venison Fillet Rossini 33.95

From Field to Plate, our Venison Fillet Steak, cooked in butter & served with a chicken liver pate, red wine and cream sauce.

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 Scottish 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