



## ***Lunch***

### **Starters**

#### **Chicken Livers**

Sautéed Chicken Livers, Sweet Cured Bacon, Trompette Mushrooms, Thyme Scented Tart, Madeira Reduction

#### **Roast Pepper Soup** (PB. GF option)

Roast Pepper Soup, Aubergine, Chorizo & Sweet Drop Peppers

#### **Red Mullet** (GF)

Hot Smoked Red Mullet, Sun Blushed Tomato, Fennel Tempura, Salsa Verde

#### **Cauliflower Cheese** (V. GF. PB option)

Cauliflower Cheese Croquette, Buckwheat, Kale & Charred Shallot, Masala Dressing

### **Mains**

#### **Pheasant** (GF option)

Pan fried Highland Pheasant Breast, Traditional Christmas Trimmings

#### **Venison** (GF option)

Roast Venison, Black Pudding Rosti, Jerusalem Artichoke, Leeks, Parsley Reduction

#### **Sole** (GF option)

Fillet of Sole, Langoustine Mousseline, Sea Spaghetti, Delmonico Potatoes, Shellfish Bisque

#### **Celeriac** (GF. PB)

Grilled Celeriac Steak, Butterbean Mash, Shitake Mushroom, Peppercorn Sauce

### **Dessert**

#### **Clotie Dumpling** (V)

Steamed Clotie Dumpling, Mandarin Marshmallow,  
Glazed Chestnut, Rum Butter Sauce

#### **Panna Cotta** (GF option)

Chocolate Panna Cotta, Coffee Ice Cream, Hazelnut  
Tuille & Coffee Cream

#### **Pear** (PB option)

Poached Pear, Caramelized Butternut Squash, Nutmeg  
Tiger Nuts, Clotted Cream

#### **Cheese**

(£3 supplement or £14 as an extra course)  
Artisan Scottish Cheeses, Homemade Oatcakes &  
Seeded Crackers (gf option) Pre-order recommended

*2 courses £29 / 3 courses £35*

*Discretionary 10% service charge will automatically be applied.*

*Menu subject to change*