



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

Clootie Dumpling (V)

Pear (PB option)

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

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

Panna Cotta (GF option)

Cheese

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

(£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