

Deep Fried Vegetarian Haggis & Turnip Bon Bons
with Tomato Chutney ^(v)

Salad of Duck Pastrami, Toasted Cashew Nuts,
Figs and Foraged Wood Sorrel

Cullen Skink
A Traditional Scottish Soup
with Smoked Haddock, Leeks and Potatoes

Trio of Pork: Roast Grain Mustard & Thyme Fillet;
Crispy Pork Cheek; and Pancetta Crisp,
Served with Carrot Puree, Buttered Peas & Broad Beans
and Stornoway Black Pudding crumb

Warm Chocolate Fondant,
Peanut Butter Ice Cream & Peanut Brittle

£63.50 per person

Indulgences

Bechtheimer Huxelrebe Dessert Wine (125ml) £4.75

Duff Gordon 1994 Vintage Port (50ml) £8.80

Barista Coffee and Homemade Tablet £3.55

Available for bookings from 17:00 - 20:45

Applies to 5 Course Menu items as described above only. Menu subject to change.

Dietary requirements must be notified in advance. We will try to accommodate special dietary needs.

Cannot be used with any other offer. A 12.5% service charge will be added to tables of 8 or more, otherwise tips are at customers discretion.