

A La Carte

Starters

Cock-a-leekie Soup,
Crusty bread

£9.50

Partridge Boudin,
pear compote, celeriac

£10.00

Home-Cured Beetroot & Gin Salmon
with seed crusted pastry & citrus gel

£10.50

Wild Mushroom Espuma,
black garlic aioli, chestnut crumble & white truffle

£9.50

xSmoked Pork Terrine
piccalilli, apricot gel & grain toast

£11.00

Mulled Wine Scallops with Cranberry,
Stornoway pudding & parsnip puree

£12.00

Mains

Pulled Turkey Leg & Breast
'Nduja sausage, chestnut & sprout puree

£25.50

Cod Fillet
pommes anna, parsnip, burnt apple compote

£26.50

Roast Red Pepper Arancini
dressed with micro herb, roast garlic gel, sauté sprouts

£20.50

Home Smoked Breast of Grouse
butternut squash, haggis fritter, red onion

£27.00

Sous Vide Fillet of Highland Beef
langoustine, citrus sea herb dashi, lemon gel & tarragon jus

£29.00

Roast Pheasant with Drambuie Cream
sauté mushroom, roast shallot

£26.00

Sides

Truffle Mac & Cheese £5.95

Mashed Potatoes

£4.50

Seasonal Vegetables £5.00

Sauté Potatoes

£5.00

Desserts

Black Forrest Eton Mess

£9.00

Baileys Cream Cheesecake
rich chocolate espuma, mint gel

£9.50

Christmas Pudding Parfait
brandy snap tuille, cherry gel

£9.00

Spiced Apple Panna Cotta
calvados gel, golden sultana & cinnamon sauce

£9.50

Traditional Cloutie Dumpling
whiskey sauce, winter berry compote

£9.00

Cheese & Biscuits
candied walnuts, quince, flavoured butter

£10.50

Coffee

Espresso

£2.60

Double Espresso

£2.80

Cortado

£3.30

Americano/ Macchiato

£3.10

Flat White

£3.91

Cappuccino

£3.91

Latte

£3.91

Affogato

£6.50

Tea

£2.20

Digestif

Courvoisier, Remy Martin V.S.O.P

£4.75

Amaretto, Glayva, Tia Maria, Limoncello, Tequila,
Sambuca

£3.95

Frangelico, Cointreau, Gran Marnier

£4.25

