

OUR STARTERS

Scotch Onion Soup with Cheese & Ham Toastie & Whisky Creme Fraiche

Hot Smoked & Cured Salmon Terrine, Beetroot Slaw & Horseradish Oatcakes

Duck Leg & Pistachio Rillettes, Cauliflower Puree, Pistachio Brittle & Basil Jam

Squash & Tarragon Risotto, Vegetable Crisps & Spinach Pesto

Posh Prawn Cocktail: Crab, King Prawn, Marie-rose, Iceberg & Paprika

THE REFRESHING COURSE

Mulled Wine & Apple Jelly

THE MAIN COURSES

Fillet of Beef with Homemade Haggis & Black Pudding Chipolatas, Baby Bakers, Spiced Parsnips & a Roast Shallot Cream Sauce

Rolled Turkey & Smoked Bacon Ballantine, Confit Duck Leg Hash, Shredded Sprouts, Cranberry Jus & Beetroot Mash

Poached Scottish Salmon with Spring Onion & Risotto, Roast Tomato, Mussel & Crayfish Broth & Crispy Pancetta

Pan- Fried Fillet of Seabass, Crunchy Chestnut Scallops, Winter Wild Mushroom Stovies & Vanilla Buerre Blanc & White Truffle Oil

Beetroot & Pine Kernel Gnocchi with Criffel Cheese Bon Bon, Carrot Puree, Black Olive Tapenade & Basil Ola Rapeseed Oil

PUDDINGS

Chocolate Orange Sticky Toffee Pudding with Orange Chocolate Ice Cream & Chocolate Toffee Sauce

Banana & Glavya Parfait, Havana Rum Raisins Pie & Hazelnut Custard

Blueberry & Heather Honey Cranachan with Toasted Porridge Oats & Crushed Vanilla Macarons

Winter Spiced Apple Crumble Tart, Vanilla Bean Ice Cream with a Clove & Cinnamon Syrup

Clava Scottish Brie, Dunsyre Blue & Mull Cheddar Cheese Served with Blue Moon Beer Chutney, Ola Oatcakes & Grapes

**Your meal will finish with Tea or Coffee & Homemade Marshmallow
£45**

A 10% Discretionary Service Charge will be Added to Tables of six & more