

2 Courses £43
3 Courses £49

Please refer to the fine print on the bottom of the page



starters.....

Roasted Butternut Squash, chilli & coconut Soup (VG)
Toasted pumpkin seeds, herb oil and warm artisan bread.

Confit Duck Croquette
Spiced plum purée, pickled shallots and watercress.

Smoked Salmon & Atlantic King Prawn Cocktail (GF)
Bloody Mary Marie Rose sauce, baby gem, avocado and lemon dressing.

Whipped Goats' Cheese & Roasted Heritage Beetroot (v)
Toasted walnuts, aged balsamic and baby watercress.

mains.....

Duo of Roast Turkey (GF)
Turkey breast and slow-cooked leg, roast potatoes, honey-glazed chantenay carrots, buttered sprouts, gluten-free pork & sage stuffing, pigs in blankets and rich pan gravy.

Slow Braised Scottish Feather Blade (GF)
Dauphinoise potato, honey-glazed chantenay carrots, savoy cabbage, parsnip purée and red wine jus.

Pan Roasted Scottish Salmon (GF)
Crushed buttered new potatoes, tender-stem broccoli, wilted spinach, Champagne beurre blanc and crispy leeks.

Mushroom & Chestnut Pithivier (VG)
Roast potatoes, maple-glazed chantenay carrots, savoy cabbage and mushroom gravy.

desserts.....

White Chocolate & Raspberry Cheesecake
Raspberry compote, honeycomb and white chocolate shards.

Sticky Toffee Pudding
Warm butterscotch sauce and vanilla ice cream.

Vanilla Poached Pear (VG, GF)
Champagne sorbet, candied walnuts and mulled winter berry coulis.

Selection of Scottish Cheeses (+ £5)
Oatcakes, quince paste, grapes, celery and onion chutney.

A £10 per person non-refundable deposit is required to secure your booking.
Parties of 6 or more are required to pre-order. Menu choices, dietary requirements and allergy information must be submitted at least 48 hours prior to your booking.
A discretionary 10% service charge will be added to your bill.
Menu items may be subject to change due to seasonal availability.
V = Vegetarian VG = Vegan GF = Gluten Free