



HOGMANAY

3 COURSES | £55.00

STARTER

Arbroath smokie fishcake, cullen skink velouté, crispy leeks, herb oil

Ramsey carluke haggis, creamed tatties, neeps, whisky & wholegrain mustard sauce, crispy onions

Roast heritage beetroot, goat's cheese mousse, beetroot & orange purée, toasted hazelnuts, micro herbs (v)

MAIN COURSE

North sea halibut, roast chestnut purée, confit potato, wilted spinach, girolles, red wine jus

Venison two ways, loin & slow-braised haunch, jerusalem artichoke purée, hispi cabbage, creamed potato, redcurrant jus

Roast cauliflower, roast cauliflower purée, pomegranate, toasted hazelnut, crispy vegetables, brown butter-style sauce (vg)

DESSERT

Baked vanilla cheesecake, honeycomb, roast pineapple

Chocolate opera, champagne sorbet, chocolate soil

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

