

Festive Menu

3-courses and half a bottle of wine, £45 per person (served from 12.30pm to 2.30pm and 6.30pm to 9.00pm, 7 days a week)

Starters

Venison carpaccio

Pickled shallots, shimeji mushrooms, beetroot, leek mayonnaise

Smoked north sea haddock risotto

Oven roasted asparagus

Butternut squash & roast garlic velouté

Basil & parmesan scone

Mains

Turkey paupiette, chestnut & sage stuffing

Duck fat roast potatoes, all the trimmings

North atlantic cod

Purple sprouting broccoli, olive oil crushed butternut, romesco

Scottish roast beef sirloin

Stornoway haggis, skirlie, roasted shallot, turnip purée

Winter root vegetable wellington

Whipped crowdie, chicory, walnuts

Desserts

Christmas pudding

Butterscotch ice cream

Duo of scottish farmhouse cheeses

Frozen grapes, Arran oatcakes, plum & apple chutney

Trio of chocolate mousse

Sable biscuit, pear sorbet

Hogmanay Menu

4-courses and a glass of Prosecco on arrival, £79 per person - 31st December 2023

Amuse Bouche

Starters

Monkfish & salmon mosaic

Confit leek, lemon purée, buttermilk & nasturtium oil, keta caviar

Heritage beetroot tartare

Apple, celeriac, crème fraiche

Smoked duck breast & confit leg terrine

Port roasted fig, brioche, foraged winter mushrooms

Mains

Scottish venison loin

Celeriac fondant, pickled red cabbage, savoy cabbage, hazelnuts

North sea halibut

Saffron parmentière potatoes, Scottish shellfish velouté, charred spring onion

Isle of Mull cheddar soufflé

Wilted spinach, candied walnuts, purple sprouting broccoli, brown butter

Roast guinea fowl supreme

Confit potato, cauli cheese croquette, leek veloute

Desserts

Farmhouse scottish cheeses

Frozen grapes, Arran oatcakes, spiced pear & apple chutney

Coconut & rum rice pudding

Caramelised pineapple, lime arancini

Amedei chocolate tart

Thyme meringue, honeycomb, vanilla bean ice cream