



CHRISTMAS LUNCH

3 COURSES

Thursday – Saturday • £50

Sunday – Wednesday • £44

STARTERS

ROAST CELERIAC & ROSEMARY SOUP

Sea salt & rosemary focaccia [1, 2 GFA]

CHICKEN LIVER PARFAIT

arran shallot marmalade & brioche [2, 4, 7, 13 GFA]

SCOTTISH SMOKED SALMON

pickled red cabbage, tarragon,
horseradish crème fraîche [4, 5, 7, 9, 13]

PRAWN COCKTAIL

Royal Greenland prawns, avocado, gem,
pickled cucumber, spiced tomato dressing [1, 3, 4, 5, 9, 13]

SCOTTISH BUFFALO MOZZARELLA

beetroot, blackberries, hazelnut, chervil [7, 9, 13, 14]

MAINS

ROAST TURKEY CROWN

sage & onion stuffing, chipolatas, salt baked carrot,
sprouts, duck fat potatoes, cranberry jus [2, 7, 13]

SEA BREAM

Royal Greenland prawns, fregola,
crayfish sauce [1, 2, 3, 5, 7, 8, 13]

HISPI CABBAGE

spinach, lemon, crispy onion,
Isle of Mull cheddar sauce [2, 7, 13]

PORK BELLY

savoy cabbage, parsnip, heather honey,
truffle, mustard sauce [7, 9]

8OZ SIRLOIN OF SCOTCH BEEF • £8+

skinny fries, brandy & peppercorn sauce [7, 13]

DESSERTS

STICKY DATE & WALNUT PUDDING

butterscotch, stout glaze, vanilla ice cream [2, 4, 7, 13, 14]

PAVLOVA TRIFLE

macerated fruit, custard, meringue [4, 7, 13]

BAILEYS AFFOGATO

shortbread [2, 4, 7, 13 GFA]

CRÈME BRÛLÉE

mint chocolate mousse, cacao tuile [2, 4, 7, 12 GFA]

CHEESE SELECTION • £5+

house chutney, grapes,
sourdough crispbreads [2, 7 GFA]

• Please ask for vegetarian menu •

A discretionary 10% service charge will be added to your bill.

Although we have an allergen key beside each dish, please always inform our team of all known allergies.

