



CHRISTMAS MENU

3 COURSES

Thursday – Saturday • £55
Sunday – Wednesday • £49

STARTERS

CURRIED BUTTERNUT SOUP

toasted coconut – sea salt & rosemary focaccia

CHICKEN LIVER PARFAIT

spiced pear chutney, pickled shallot, brioche

MARRBURY SMOKED SALMON

aniseed pickled red cabbage, tarragon,
horseradish crème fraîche

PRAWN COCKTAIL

Royal Greenland prawns, avocado, gem, pickled,
cucumber, spiced tomato dressing

SCOTTISH BUFFALO MOZZARELLA

beetroot, blackberries, frisée

MACSWEEN HAGGIS BON BONS

Arran mustard & beech smoked mayonnaise

SIDES

FRIES • £6.25

CHUNKY CHIPS • £6.75

TRUFFLE MAYONNAISE & AGED PARMESAN FRIES • £6.75

BRAISED RED CABBAGE & SPROUTS • £6.75

SALT-BAKED CARROTS • £6.75

LEAF SALAD • £6.50

gem, frisée, roasted beets, blackberries

MAINS

TURKEY ROULADE

sage & onion stuffing, chipolatas, salt baked carrot,
braised red cabbage & brussels sprouts,
duck fat potatoes, cranberry jus

COD FILLET

fregola, king prawns, lobster sauce

SALMON FILLET

Shetland mussel stew, sunblush tomato, peas

VENISON LOIN

turnip, heritage carrots,
dauphine potato, blackcurrant jus

227G FILLET OF SCOTCH BEEF • £12+

fries, brandy & peppercorn sauce

STEAK FRITES

227g flat iron steak sauce,
fries, pepper sauce

DESSERTS

SPICED STICKY TOFFEE PUDDING

butterscotch, vanilla ice cream

BAILEYS AFFOGATO

shortbread

AFTER EIGHT CRÈME BRÛLÉE

mint chocolate mousse,
cacao tuile

CRANBERRY PANNA COTTA

raspberry, meringue

CHEESE SELECTION • £8+

house chutney, grapes,
sourdough crispbreads

• 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.

