



Starters -

Smoked Salmon , Compressed Cucumber, Capers, Wasabi Emulsion, Herb Oil	£10
Soup of The Day , Homemade Bread and Whipped Butter	£5
Chicken Liver Parfait , Red Onion Marmalade, Toasted Brioche	£7
Seeded Goats Cheese , Red Pepper, Hazelnuts, Beetroot	£7
Truffle Mac & Cheese , Spiced Tomato Sauce, Dressed Rocket	£6

Mains -

Hand Cut 8oz Sirloin Steak Chips, Grilled Tomato, Wild Mushrooms	£27
8oz Rib Eye Steak Chips, Grilled Tomato, Wild Mushrooms	£27
Add Sauce for £2.50	
Peppercorn Sauce	
Bernaise Sauce	
Blue Cheese Sauce	
Duck Breast , Haggis Dauphinoise, Red Cabbage, Puree, Barley Jus	£22
Beer Battered Fish & Chips Pea Purée, Tartare Sauce, Lemon	£15
Roast Turkey Breast & Bon Bon of Leg , Fondant Potato, Skirlie, Kilted Sausage, Cranberry	£18
Twice-Baked Blue Cheese Souffle , Candied Walnut, Pumpkin Puree, Pickled Apples	£15
Fillet Of Hake , Langostine, Gnocchi, Shellfish Bisque	£17

Add a little something extra -

Chips	£3	Skirlie	£3
Haggis Dauphinoise Potato	£3	Pigs In Blankets	£6
Bread Basket with Balsamic & Oil	£3	Bread Sauce	£2.5
Mixed Buttered Greens	£3	Onion Rings	£3
Side Salad	£3		

Dessert -

Sticky Toffee Pudding Warm Toffee Sauce, Homemade Ice Cream	£6
Trio of Ice Cream & Sorbet	£5
Trio of Cheese Quince, Oatcakes, Grapes, Celery	£9
Christmas Pudding , Ice Cream, Brandy Butter Custard	£7
Chocolate Tart , Brandy Cherries, Caramel, Peanuts, Ice Cream	£7
Iced Parfait , Pear & Vanilla, Chocolate, Rosemary	£7

To finish -

Selection of Tea & Coffee , Kildrummy Fudge & Mince Pies	£3.50
---	--------------

Prices are all inclusive of VAT at the prevailing rate

ALLERGY ADVICE

Everything on our menus is produced on-site, by our chef, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE OR ADAPT THE MENU