

Dinner...



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| Homemade Breads | Whipped Butter & Smoked Salt, Balsamic & Rapeseed Oil | £3 |
| Cured Salmon | Citrus Cured Salmon, Capers, Charred Cucumber, Wasabi Emulsion | £10 |
| Terrine | Wood Pigeon & Seared Chicken Terrine, Pickled Apple, Black Pudding, Celeriac Remoulad | £11 |
| Goat's Cheese | Seeded Crispy Goats Cheese, Beetroot Chutney, Walnuts, Beetroot Crisp | £9 |
| Parfait | Chicken Liver Parfait, Brioche, Red Onion Marmalade | £9 |
| Scotch Egg | Smoked Haddock & Spring Onion Scotch Egg, Crispy Capers | £9 |
| Ribeye Steak (8oz) (Add a Sauce?) | Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus | £28 +£2.5 |
| Fish & Chips | Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon | £15 |
| Lamb | Chump, Sweetpotato Dauphinoise, Red Cabbage, Haggis Bon Bon, Barly Jus | £27 |
| Hake | Fillet of Hake, Brown Shrimp & Chive Arancini, Wilted Greens, Langostine Bisque | £24 |
| Nut Roast | Cashew & Cranberry Nut Roast, Parsnip Puree, Creamed Sprouts, Roast Chestnuts | £17 |
| Beef 'Two Ways' | Seared, Braised Beef Croquette, Root Purée, Glazed Onions, Roots, Jus | £26 |
| Turkey | Roast Turkey, Confit Leg Bon Bon, Kilted Sausage, Skirlie, Cranberry, Bread Sauce, Roast Fondant Potato | £22 |
| Side Orders | Crispy Fries / Creamy Mash / Pigs-in-Blankets (£5) / Skirlie Onion Rings / Buttered Greens / Dressed Leaves, Capers & Nuts | £3 |
| Christmas Pudding | Vanilla Anglaise, Brandy Butter Ice Cream | £8 |
| Ice Cream & Sorbet | Trio of Ice Creams & Sorbet, Tuille Biscuit | £6 |
| Cheese | Scottish Cheeses, Oatcakes, Grapes, Celery | £9 |
| Crème Brûlée | Horlicks Crème Brûlée, Chocolate Nut Brownie, Sorbet | £8 |
| Mousse | White Chocolate & Passion Fruit, Compressed Pineapple | £8 |
| Coffees & Selection of Teas, Homemade Fudge & Mince Pie | | £3.5 |
| Kildrummy Christmas Eggnog Latte (Only for Grown-ups), Homemade Fudge & Mince Pie | | £7.5 |

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