



Festive Lunch Menu (Wed-Sat, 4th-24th December)

<u>Filled, Toasted Ciabatta (or GF Roll), Parsnip Crisps, Dressed Leaves</u>		
Home Cooked Ham, Tomato, Chutney, Gherkin		£8
Brie & Red Onion Marmalade		£8
Classic Prawn Marie Rose		£8.5
Roasted Turkey Breast, Cranberry Sauce		£8
Smoked Salmon, Apple, Cucumber, Mustard Emulsion		£8.5
ADD Soup of the Day		£5
Soup	Soup of the Day, Homemade Bread, Whipped Butter	£7
Tart	Mushroom & Tarragon Tart, Truffle Foam, Herb Oil	£12
Terrine	Ham Hock & Chicken Terrine, Piccalilli, Black Pudding Bon Bon	£13
Salmon	Presse of Salmon, Charred Cucumber, Capers, Dill Crème Fraiche	£13
Parfait	Chicken Liver Parfait, Red Onion Marmalade, Port Reduction, Brioche	£13
Ribeye Steak (8oz) <i>(Add a Sauce?)</i>	Fries, Garlic & Herb Roasted Tomato, Wild Mushrooms <i>Peppercorn/Bearnaise/Blue Cheese/Red Wine Jus</i>	£34 +£3
Fish & Chips	Beer Battered Haddock, Pea Purée, Tartare Sauce, Lemon	£19
Steak Burger	Burger, Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries	£16
Falafel Burger <i>(Add a Burger Topping?)</i>	Toasted Bun, Pickle, Tomato, Leaves, Mustard Mayo, Fries Bacon/Cheddar/Blue Cheese/Red Onion Marmalade	£15 +£2.5
Turkey	Breast, Confit Leg Bon Bon, Roast Fondant Potato, Skirlie, Kilted Sausages, Roots, Turkey Sauce	£26
Trout	Fillet of Trout, Gnocchi, Pickled Vegetables, Tomato & Chive Butter Sauce	£29
Nut Roast	Pumpkin, Chestnut and Cashew Nut-Roast, Root Puree, Creamed Sprouts & Chestnuts, Mull Cheddar Espuma	£24
Venison	Loin of Venison, Dauphinoise Potato, Haggis, Root Puree, Barley Jus	£31
Side Orders	Crispy Fries / Creamy Mash/Onion Rings/ Buttered Greens / Dressed Leaves, Capers & Nuts/Skirlie/Pigs in Blankets (£6.5)	£5
Sticky Toffee Pudding	Warm Toffee Sauce, Homemade Ice Cream	£10
Ice Cream & Sorbet	Trio of Homemade Ice Creams & Sorbet	£7.5
Cheese	Scottish Cheeses, Oatcakes, Grapes, Celery	£13
Chocolate	Espresso Chocolate Mousse, Chocolate Tuille, White Chocolate Ice Cream, Bitter Chocolate Sauce	£11
'Pain Perdu'	Cinnamon French Toast, Spiced Pear & Apple Compote, Caramel Ice Cream, Nut Brittle	£11
Christmas Pudding	Homemade Christmas Pudding, Rum Anglaise, Ice Cream	£11
Coffees & Selection of Teas		£5
Liqueur Coffee		£9

Served With Mini Mince Pies

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