

FESTIVE MENU

FIRST COURSE

AULD REEKIE CHEDDAR & WHITE ONION SOUP DRIZZLED WITH WHITE TRUFFLE OIL & ROSEMARY, GARLIC CROSTINI AND WARM CRUSTY BAKED ROLL – 4.95

HOME SMOKED PARTRIDGE BREAST

STORNOWAY WHITE PUDDING, TOMATO & BACON JAM, PARSNIP & VANILLA PUREE, GAME JUS - 7.50

BLACK CROWDIE ARANCINI (V) BEETROOT PUREE, TOASTED WALNUTS, ROCKET AND CRISPY SAGE LEAVES – 6.50

SALT COD MOUSSE & WEST COAST KING SCALLOP

WITH STORNOWAY BLACK PUDDING BON BON AND TEXTURES OF BEETROOT – 8.95

LOCAL GAME TERRINE

TOASTED SOURDOUGH, PICKLED MUSHROOMS, MUSTARD FRILLS AND MUSHROOOM KETCHUP - 6.95

SCOTTISH SALMON GRAVLAX

CRISPY QUAIL'S EGG, DILL AND LEMON EMULSION, YUZU PEARLS AND SAMPHIRE - 6.95



SECOND COURSE

HAND CARVED TURKEY IN THYME GRAVY KILTED SAUSAGES, APRICOT & CHESTNUT SAUSAGEMEAT STUFFING, ROASTED POTATOES AND SEASONAL VEGETABLES – 14.95

HAZELNUT AND HERB CRUSTED LOIN OF VENISON

CARAMELISED QUINCE, BRAISED LEG PRESSE, ROASTED BUTTERNUT SQUASH, CREAMED KALE & VENISON JUS – 17.95

PAN ROASTED FILLET OF HAKE

CURRIED MUSSELS, PARMENTIER POTATOES, WILTED SPINACH, CAULIFLOWER BLEND AND CORAL TUILLE – 16.50

HONEY GLAZED GRESSINGHAM DUCK BREAST

DUCK LIVER CREPINETTE, HERITAGE CARROTS, SAUTÉED WILD MUSHROOMS, CARROT PUREE AND TENDERSTEM BROCCOLI – 16.95

GOAT'S CHEESE TORTELLINI (V)

BUTTERNUT SQUASH PUREE, TOASTED PINE NUTS, SAGE AND GARLIC BUTTER PUMPKINSEED CRISP – 14.50

ROASTED SADDLE OF SUFFOLK LAMB (served pink)

FRENCH FRIES, MUSTARD, APPLE & CELERIAC REMOULADE, DRESSED ROCKET LEAVES- 16.95

GLEN OGIL PHEASANT PITIVIER

CRISPY SMOKED PANCETTA, GLAZED PARSNIPS, SAUTÉED WINTER GREENS, TOASTED ALMONDS AND GAME JUS – 15.50



STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK £23.50

80Z PRIME ANGUS FILLET STEAK £25.95

ALL STEAKS SERVED WITH ONION RINGS, MUSHROOMS, TOMATO CONFIT AND HAND-CUT CHIPS

CHOICE OF: GARLIC BUTTER, PEPPERCORN, DIANE, OR BLUE CHEESE SAUCE (EXTRA £2.50), FRIED EGG - £1.50

SMALLER PLATES TO SHARE:

BAKED GARLIC, BLUE CHEESE AND CREAMED MUSHROOMS WITH CRUSTY BREAD - 7.95

SALT AND PEPPER ASPARAGUS WRAPPED IN PROSCIUTTO HAM- 6.50

SAUTEED POTATO AND CHORIZO - 6.95

SIDES:

SWEET POTATO FRIES – 3.00 PEPPERCORN, DIANE OR BLUE CHEESE SAUCE – 2.50 HAND-CUT CHIPS – 3.00 FRENCH FRIES – 3.00 GARLIC BREAD – 3.00 ONION RINGS – 3.00 MOZZARELLA GARLIC BREAD – 3.50



THIRD COURSE

DARK CHOCOLATE AND STOUT CAKE ESPRESSO CREAM, CHOCOLATE SOIL, CANDIED WALNUTS AND RICH CHOCOLATE SAUCE – 6.95

MULLED WINE POACHED PEARS

CRÈME FRAICHE SORBET, HONEYCOMB, WINTER BERRIES AND MULLED WINE GLAZE - 6.50

VANILLA POD CRÈME BRULÉE

SALTED CARAMEL, LAVENDER TUILLE, CARAMELISED PLUMS - 6.95

CINNAMON PANNACOTTA MACERATED BLACKBERRIES, PISTACHIO CRUMB AND BLACKBERRY GEL – 6.75

WARM TREACLE TART WHITE CHOCOLATE ICE CREAM, PRALINE SHARD, CRYSTALLISED GINGER – 6.95





FOURTH COURSE

SCOTTISH & CONTINENTAL CHEESE SELECTION

BRIE DE MEAUX, ISLE OF MULL HEBRIDEAN BLUE, AULD REEKIE AND ARRAN CHEDDAR, BANNOCKS, BISCUITS, TOMATO & CHILLI JAM – 10.95

WITH A GLASS OF COCKBURNS PORT - 12.95

TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

2.60 2.95 2.95 2.95 2.10 2.60

AMERICANO
CAFÉ LATTE
CAPPUCCINO
FLAT WHITE
ESPRESSO
DOUBLE ESPRESSO

MACCHIATO	2.20
HOT CHOCOLATE	2.95
TEA	2.10
HERBAL TEA	2.30
LIQUEUR COFFEE	6.95
AFFOGATO	4.25

AFTER DINNER LIQUEURS

ASK YOUR SERVER FOR A LIST OF OUR AFTER-DINNER LIQUEURS WE ALSO HAVE ON OFFER

