

Christmas Set Menu

Two Course | 37

Three Course | 45

Starters

Homemade Rosemary Foccacia | Ve

Homemade Rosemary Foccacia served with Olive Oil and Aged Balsamic

Soup of the Day | Ve | Gf |

Served with our Homemade Rosemary Foccacia

Salt and Pepper Squid | Gf

Guacamole, Sriracha Mayo

Haggis Bon Bons

Caramelised Red Onion, Whiskey Cream Peppercorn Sauce

Grilled Goats Cheese | Gf | V

Toasted Sourdough, Balsamic and Honey Figs, Apple Puree, Toasted Hazelnuts

Hand Dived Orkney Scallop

Celariac Puree, Blackpudding Bonbon, Caviar
(3 Supplement)



Mains

Roast Turkey | Gf

Roast Turkey Wrapped in Smoked Streaky Bacon, Cranberry Stuffing, Garlic and Rosemary, Duck Fat Roast Potatoes, Celariac Puree, Chipolatas and Cranberry Jus

Lamb Shoulder | Gf

Slow Roasted Lamb Shoulder, Dauphinoise Potatoes, Haggis Bonbon, Tenderstem Broccololi and Roast Garlic Jus

Teriyaki Coconut Rice | Ve | V | Gf

King Oyster Mushroom, Peppers, Spring Onion, Pomegranite

Sea Bream

Sea Bream Fillet, Pearl Cous Cous, Sriracha Aioli, Chimmichurri

Tagliatelle, Aglio, Olio e Peperoncino | V

Tagliatelle with Roast Garlic, Olive Oil, Chilli and Toasted Bread Crumbs

Dessert

Raspberry Sorbet and Strawberries | Ve | Gf

Three Scoops of Raspberry Sorbet with Scottish Strawberries

Dark Chocolate Sticky Toffee Pudding | V

Salted Caramel Sauce, Vanilla Ice Cream,

Strachiattella Cheseecake | Gf | V

With Salted Caramel Sauce and Chocolate Shavings

I.J Mellis Cheeseboard Gf | V

A selection of I.J Mellis Cheeses, Toasted Sourdough and Pickles
(4 supplement)

