



Appetiser

£

Parsnip, Apple and Gingered Celeriac Soup Garnished with lemon and coriander gremolata crumbs	Small bowl 4.50	Large bowl 5.95
Leek and Mozzarella Cheese Soup Scented with orange with a rocket pesto dressing	Small bowl 4.50	Large bowl 5.95
Hummus Terrine Served with a chunky pear and walnut chutney, roasted red pepper essence and wholemeal pitta bread		6.95
Black Pudding, Bacon and Apple Muffin Served warm with pan-fried Stornoway black pudding, streaky bacon and baby gem lettuce drizzled with a beetroot ranch dressing		7.25
Arbroath Smokie and Smoked Haddock Pate Scented with mango chutney and brown butter, served with carrot and almond relish, cucumber linguine carbonara and pickled ginger		7.50
Gooseberry Wine Cured Salmon Served with Japanese slaw and a citrus emulsion		8.95
Lamb Hogget and Sweet Potato Koftas Served warm with pickled red cabbage salad with a mint cumin ras el hanout (Moroccan spice)		9.50

Main Course

Mongolian Fire Pot Vegetable Stir Fry Served with crispy smoked tofu tempura and jasmine rice garnished with a tahini, honey, soya and coriander dressing	18.50
Mildly Spiced Bhuna Marsala Cauliflower and Cheese Fondue Strudel Served with a warm red lentil salad and a mild spiced pineapple tandoori yogurt dressing	18.50

Fresh fish is delivered almost daily from Billy McGlinn of Highland Fish.

Please refer to our catch of the day on the nightly specials page to find out what it is. Priced Daily

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.

Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.

Please ask how we can amend the menu to accommodate your special dietary needs.



<i>Main Course</i>	£
Roast Turkey with all of the Traditional Trimmings Pork and sage stuffing, roast potatoes, mashed potatoes, jolly boy sausages, steamed vegetables, sautéed sprouts with smoked bacon and spring onions, cranberry confit and natural gravy	18.50
Baked Breast of Panko Crumbed Chicken Filled with chef's chicken liver pate, served with leek, Boursin cheese and pastrami risotto	19.00
Roast Pork Belly Marinated in a mild spiced maple syrup served with mashed potatoes laced with Arran mustard, sage and spring onions garnished with choucroute and a sundried cranberry jus	21.00
Pan Seared Duck Breast Glazed with a lightly spiced watermelon jelly served with rosemary scented sautéed potatoes and root vegetables and an orange, oxtail and red wine demi glaze	24.00
Roast Loin of Venison Served with a crispy parsnip and potato cake laced with dates, rabbit sausage, butternut squash and mandarin puree and an elderberry game jus	28.50
Fillet of Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	31.00
 <i>Dessert</i>	
Butterscotch, Pumpkin and Apricot Fool Layers of fruit with natural yogurt and lemon drizzle sponge crumbs	7.50
Chocolate and Black Cherry Gateau Served with cream cheese and white pepper sorbet and a tangerine and hibiscus coulis	7.50
Bramley Apple, Rum and Raisin Cannoli Bridie Served warm with salted caramel, praline ice cream and sour apple jelly dressing	7.50
Liquorice Crème Caramel	7.50

Served with chilled rhubarb coulis scented with sumac

Traditional Christmas Pudding

7.50

Served warm with vanilla ice cream and crème anglaise

Cheese Platter

8.95

Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery