



<i>Appetiser</i>	£	£
Cream of Smoked Pollock, Leek and Potato Soup Garnished with salt and chilli crispy kale	Small bowl 5.50	Large bowl 6.50
Mixed Bean and Roasted Red Pepper Soup Garnished with miniature paprika dumplings	Small bowl 5.50	Large bowl 6.50
Warm Red Onion Marmalade, Parmesan and Basil Muffin Garnished with a tangy courgette linguini salad, pear and walnut chutney with a Bloody Mary dressing		7.95
Warm Vietnamese Green Curry Jasmine Rice Fritters Garnished with sesame scented cucumber and beetroot salad and a mint and curry spiced dressing		8.50
Lemon and Gooseberry Wine Cured Smoked Salmon Garnished with fennel a la grecque and an Arran mustard dressing		9.50
Mildly Spiced Pork and Peanut Terrine Garnished with hot and sour cucumber salad and a Cajun spiced red pepper aioli		8.95
Warm Braised Beef and Elderberry Wine Bridie (Allow 12 Minutes) Garnished with pickled sweet and sour red cabbage and a smoked bacon and horseradish dressing		8.95

Main Course

Savoury Sweet Potato Baklava Served with a roasted beetroot and lyonnaise sauce scented with sumac	21.00
Pan Roasted Pave of Butternut Squash and Chermoula Served with roasted root vegetables glazed with honey, balsamic and thyme With a sweet and sour carrot dressing	21.00

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>	£
Pan Seared Breast of Garlic Scented Chicken Piccata Served with chef's black pepper egg tagliatelle pasta garnished with a cherry tomato, basil confit, lemon, thyme, and ginger sauce	24.50
Roast Breast of Guineafowl Lightly coated in parmesan and semolina served with a confit of root vegetables, butter beans, chorizo and sauteed potato gnocchi garnished with a Café de Paris butter	26.50
Pan Roasted Free-Range Rare Breed Edinvale Morayshire 10oz Pork Chop Topped with an apple and Kintyre Smoked Cheddar Crust garnished with a red onion marmalade potato puree, kale and a classic Charcutière sauce	28.50
Loin of Ardgay Venison Served with a butternut squash potato cake, parsnip puree, berny black pudding and an elderberry game jus	31.50
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	35.00
Catch of the Day Our daily fish dish is listed on our specials page	
 <i>Dessert</i>	
Christmas Pudding Served warm with vanilla ice cream and crème anglaise	7.95
Vanilla Pannacotta Served with blackcurrant coulis and a chocolate and coconut snowball	8.95
Iced Lemon Curd Parfait Served with rumtopf (preserved fruits)	8.95
Bramley Apple, Sultana, and Cassia Strudel (Allow 12 minutes) Served warm with cardamon ice cream and apple jelly dressing	8.95
Chocolate & Sweetheart Stout Cake Served with coffee cream sorbet and mandarin syrup	8.95
Cheese Platter	13.50
Selection consists of four cheeses with homemade oatcakes, apple cider jelly and celery	