



Festive Lunch

2 Courses £18.95 | 3 Courses £24.95

12pm-5pm

Starters

Carrot & red lentil soup *(v)* With fresh chives & cracked black pepper

Chicken liver parfait Flavoured with garlic, ruby port, spiced red onion marmalade & toasted brioche

North Atlantic prawn timbale Bound in mayonnaise, paprika, brandy & tomato sauce

Sautéed sweet potato gnocchi *(v)* Woodland mushrooms, butternut squash, garlic & cavolo nero

Beetroot-cured salmon Pickled beetroot, apple & celeriac remoulade

Mains

Roast turkey roulade Sage & onion stuffing, chipolata, Dauphinoise potato, red wine sauce & cauliflower purée

Sea bass fillet Chorizo, chickpea ratatouille & basil dressing

Braised venison shoulder Scottish diced venison in red wine, root vegetables & rooster mash

Garlic & thyme chicken supreme Rooster mash, green beans & peppercorn sauce

Woodland mushroom risotto *(v)* Sautéed woodland mushrooms, sliced leek, crème fraîche & truffle oil

Chicken caesar salad Baby gem lettuce, anchovies, croutons, parmesan & caesar dressing

Croque monsieur Honey roast ham, emmental cheese, roquette, mornay sauce & fries

Beer-battered haddock Garden peas with a choice of spring onion mash & tomato beurre blanc or fries

Desserts

Madagascar vanilla panna cotta *(gf)*
Orange & passionfruit caramel

Assiette of Scottish cheeses £3 supplement
Spicy pear chutney, mixed crackers & grapes

Chocolate & salted caramel tart
Kirsch cherries & crème fraîche

Mango bavaois
Rhubarb & banana sorbet

Allergen information is available on request. We cannot offer a 100% guarantee that all our products are allergen free.
Gratuities are at your discretion and all prices are inclusive of VAT at the current rate.

(v) VEGETARIAN *(gf)* GLUTEN FREE