

FESTIVE DINING

SCOTCH BROTH vg

Roast Winter Roots, Soft Herbs, Sourdough

CHICKEN LIVER PARFAIT

Cinnamon And Apple Compote, Frisée, Toasts

SALMON GRAVADLAX

Beetroot & Parsnip Remoulade, Dill Crème Fraiche

SAGE ROASTED TURKEY BREAST

Glazed Pigs In Blankets, Roast Potatoes, Brussel Sprouts, Herb Roasted Parsnips & Carrots, Turkey Jus

SPICED ALE BRAISED FEATHER BLADE

Haggis Bon Bon, Maple Roast Winter Vegetables, Mash, Stout Jus

MAPLE & THYME ROASTED SQUASH vg

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DARK CHOCOLATE TRUFFLE TART vg

Spiced Berry Compote

GLAZED BANANA TOFFEE PUDDING

Butter Scotch Sauce, Topsy Cream

LEMON CHEESECAKE v

Blueberry Compote, Vanilla Mascarpone

2 COURSE £30 • 3 COURSE £35