



SMOKED SALMON PARFAIT

Keta caviar, house pickles, toasted English muffin

SPICED CARROT SOUP (V)

Lemon crème fraîche, house bread, herb butter

GRILLED OYSTER MUSHROOMS (VG)

Jerusalem artichoke purée, toasted hazelnuts, mushroom gravy

BAKED SCALLOPS (£3 SUPPLEMENT)

Roasted fennel, bouillabaisse sauce, saffron mayonnaise

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TURKEY BALMORAL

Turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

BEETROOT WELLINGTON (VG)

With spinach and mushroom duxelles, grilled hasselback squash, celeriac purée, onion gravy

GRILLED 10OZ RIBEYE (£10 SUPPLEMENT)

Dauphinoise potatoes, creamed spinach, peppercorn sauce

BAKED COD

Sautéed winter greens, new potatoes, grilled leeks, mussels, samphire, dill and tarragon cream

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ORANGE AND ALMOND TART (VG)

Whipped orange cream, berry compote, mince pie ice-cream

STEAMED GINGER PUDDING (V)

Salted butterscotch, mulled pear, vanilla ice cream



BLACK FOREST CHEESECAKE (V)

Dark chocolate and sour cherry cheesecake, toasted meringue, cherry and pistachio ice cream

SCOTTISH CHEESEBOARD

Isle of Mull cheddar | Crowdie | Howgate Brie
oatcakes, candied walnuts, chutney

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free & / or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.