SMOKED SALMON PARFAIT

Keta caviar, house pickles, toasted English muffin

CHICKEN AND SMOKED PANCETTA TERRINE

Marinated cucumbers, beer mustard, oat crispbread

BUTTERNUT SOUASH RISOTTO (VG)

Toasted pumpkin seeds, crispy kale, plant parmesan

BAKED SCALLOPS

Roasted fennel, bouillabaisse sauce, saffron mayonnaise

TURKEY BALMORAL

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

PAN FRIED COD LOIN

Sautéed winter greens, fried gnocchi, grilled leeks, lemon and brown shrimp butter

BEETROOT WELLINGTON (VG)

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

GRILLED 80Z BEEF FILLET

Dauphinoise potatoes, creamed spinach, braised chicory, red wine jus

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)

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



CARROT SOUP

MONKFISH SCAMPI
Tartare sauce

CHICKEN & LEEK CROQUETTES

Herb mayo

ROASTED TURKEY BREAST

Pigs in blankets, duck fat roasties, sautéed sprouts, roasted carrots, gravy

PAN FRIED SEA BASS FILLET

Triple cooked chips, buttered peas, creamy lemon sauce

GNOCCHI (V)

Cheese sauce, creamed spinach, garlic bread

VANILLA CHEESECAKE (V)

Toffee popcorn, caramel sauce

GINGERBREAD PUDDING (V)

Vanilla ice cream

BROWNIE SUNDAE (V)

Chocolate ice cream, whipped cream, Nutella sauce, hazelnut crumb

(V) - VEGETARIAN (VG) - VEGAN

Hany of our Gibles are available gluen the 6.7 or daily theversions - ask your sene for more information. Please note our bood is prepared in a blicken where major allergens including nots, 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 boods. All menu weights are unconted. Prices are in GBP and include NUT. A discretionary service charge of 17% is applied to all tables.