



2 Courses - £40 ▪ 3 Courses - £48

Starters



Smoked salmon & crowdie roulade Avocado mousse, dill oil

Carrot, ginger & orange soup Clementine butter, warm bread (v/vg*)

Haggis, neeps & tatties Crispy red onion, Arran mustard cream

Whipped brie Cranberry & orange jelly, candied walnuts, crostini, rocket oil (v)

King Scallop Charred corn, burnt apple purée, white wine cream (£5 supplement)



Mains

Roast turkey Cranberry stuffing, fondant carrot, sprouts, roast potatoes, cranberry jus

Pan roast sea trout Smoked mash, green beans, savoy cabbage, white wine sauce

Slow cooked beef bourguignon Pearl onion, pancetta, black pudding mash, fondant carrot, red wine jus

Spiced butternut squash Puy lentil cassoulet, roast red onion, mint yoghurt (vg)

Ribeye steak Hand cut chips, king oyster mushroom, roast plum tomato, pepper & mustard sauce (£5 supplement)

Sides

Braised red cabbage -£5 • **Pigs in blankets** - £7 • **Roast potatoes** - £5 • **Brussel sprouts** - £5

Desserts



Ginger pudding Toffee sauce, vanilla ice cream

Apple crumble cake Aerated custard

Black forest cheesecake

Dundee Tart Mince pie ice-cream (vg)



v = vegetarian • vg = vegan • * = can be modified to accommodate respective diets.

Please note that food is prepared in a kitchen where major allergens are present and menu descriptions do not contain all ingredients.

All meat weights are uncooked. Prices are in GBP and include VAT.