

Christmas 2019

Lunch (12pm – 4pm) 2 courses £20/ 3 courses £22

Dinner (4pm onwards) £27 per person

creamy cauliflower cheese soup (v)

salt ling fritters, mussels, parsley & cream

thai beef, cashew salad, noodles

harissa roast vegetables, confit tomatoes, hummus & chilli sauce (vg)

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maple roasted squash, cinnamon, almond, burnt spring onion & pomegranate cous cous (vg)

brazilian seafood stew, coconut & lime

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad*

roast chicken breast, leek & bread pudding, carrots, gravy

honeyed bbq pork belly, pineapple salsa, tabbouleh

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frozen chocolate & orange parfait

carrot cake, cream cheese sorbet

scottish cheese, date & apple chutney, oatcakes

clotted cream & lemon curd mousse, cardamom shortbread

*£6 supplement

tea/coffee & mince pie 3.00

please advise staff prior to ordering of any dietary restrictions or allergies

Gratuity not included – discretionary 10% added to tables of 8 or more.