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# January

## Starters

Haggis bon bons served with whisky and peppercorn sauce

Rabbit and ham hough terrine with pistachio crumb served with quince jelly and fresh pear

Assiette of exotic fruits served with chilled mango soup and passionfruit sorbet **ve**

Celeriac and pancetta Velouté with crispy pancetta and celeriac crisps

## Mains

9oz 28 day aged scotch sirloin with wild mushrooms and shallots, served with tomato and watercress salad and skinny fries

**\*CHOOSE FROM RED WINE JUS, PEPPERCORN SAUCE OR GARLIC BUTTER**

Glazed beef cheek, celeriac and potato dauphinois, roast carrots and red wine jus

Pan fried fillet of salmon with charred gem lettuce, new potatoes, roast cherry tomatoes and pesto

Butternut squash risotto with toasted pumpkin seeds and crumbed goat's cheese **v**

## Desserts

White chocolate, coffee and raspberry mousse with macerated raspberries and cappuccino ice cream **v**

Apple and blackberry crumble with green apple and cassis sorbet **v**

Chocolate and hazelnut tart with praline and orange ice cream **v**

Bunnahabhain infused Cranachan served with Scottish raspberries, cream and toasted oats **v**

2 course meal for 2 including wine - £80

£7 supplement pp for three courses

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### ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



VEGETARIAN



VEGAN

Please speak to a member of our team before ordering.