

# FESTIVE SET MENU

FRIDAY & SATURDAY

## START

### PARSNIP, CARROT & APPLE SOUP

freshly baked bread (v / vegan / gfa)

### CHICKEN & TARRAGON TERRINE

confit chicken, apricot chutney,  
pickles, oatcakes (gfa)

### ARBROATH SMOKIE CULLEN SKINK

leeks, potato, cream,  
freshly baked ciabatta (gfa)

### KOREAN FRIED CAULIFLOWER

crispy coated cauliflower with ginger,  
soy, chilli & lime glaze, toasted sesame  
seeds, spring onion (v / vegan / gf)

### PERI-PERI TIGER PRAWNS

red chilli, red pepper, garlic, coriander  
freshly baked bread (gfa) **£3 supplement**

### MUSHROOM & STILTON ARANCINI

creamed leeks & blue cheese (v)

## SWEET

### STICKY TOFFEE PUDDING

butterscotch sauce, honeycomb,  
vanilla ice cream

### RASPBERRY CHEESECAKE

white chocolate, mascarpone

### MULLED WINE POACHED PEAR

mulled syrup, bramble sorbet (vegan / gf)

### VEGAN RICE PUDDING

mango, pineapple, coconut,  
pistachio (vegan / gf / contains nuts)

### CLASSIC AFFOGATO

vanilla ice cream, house espresso, biscotti (gfa)

### SELECTION OF SCOTTISH CHEESE

howgate brie, anster cheddar, lanark blue,  
oatcakes, chutney (gfa) **£3 supplement**

### SELECTION OF ICE CREAM

Any 3 scoops of your choice:

- ~ ice cream: chocolate / vanilla / honeycomb
- ~ sorbet: bramble / lemon (gf / vegan sorbet)

ALLERGENS: **GF** - GLUTEN-FREE

**GFA** - GLUTEN-FREE AVAILABLE

A FULL LIST OF ALLERGENS IS AVAILABLE ON REQUEST

DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL BILLS

2 \* COURSE - £22.50

3 COURSE - £29.50

## MAIN

### POACHED TURKEY & STUFFING

duck fat roasties, pigs in blankets,  
root vegetables, sprouts & bacon,  
onion gravy (gfa)

### LAMB MASSAMAN CURRY

lime & coriander rice, prawn crackers,  
toasted peanuts (gf / contains nuts)

### SWEET POTATO & SPINACH PIE

lentils, herb mash, carrots, roast sprouts,  
vegan gravy (v / vegan / gf)

### BAKED FILLET OF SALMON

herb-crushed new potatoes, asparagus,  
cherry tomatoes, lemon beurre blanc (gf)

### LEBANESE SPICED CAULIFLOWER

crispy polenta, quinoa salad, vegan yoghurt,  
citrus & chilli dressing (v / vegan / gf)

### THREE CHEESE MACARONI

brioche & parsley gratin, with  
either garlic ciabatta or skinny fries (v)  
~ Add garlic butter crayfish +4.5  
~ Add pulled pork pibil +4.5

### RIBEYE OF ANGUS BEEF

hand-cut chips, portobello mushroom,  
cherry tomatoes, peppercorn sauce (gf)  
**£7.50 supplement**

## SIDE

ALL 4.0

### SKINNY FRIES & AIOLI

(gf)

### DUCK-FAT ROASTIES

(gf)

### ROAST ROOT VEG

(vegan / gf)

### PIGS IN BLANKETS X 5

### FRESHLY BAKED BREAD,

(vegan)

### OLIVE OIL & BALSAMIC

### CREAMED SPROUTS,

(gf)

### PEAS & BACON

### PORK & SAGE STUFFING BON-BONS

### HAND-CUT CHIPS & AIOLI

(gf)

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**GFA** - GLUTEN-FREE AVAILABLE

**V** - VEGETARIAN

**VEGAN**

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