

Hogmanay

5 course £59.50

AMOUSE BOUCHE

wild mushroom velouté

tarragon crumb | truffle oil (VEGAN / GFA)

STARTER

trio of salmon terrine

fennel | toasted sourdough | caper oil (GFA)

braised pork belly & scallop

carrot & ginger puree | apple | roast carrot (GF)

sweet potato & avocado ceviche

tiger milk | cucumber | chilli, lime & coriander (VEGAN / GF)

INTERMEDIATE

bramble sorbet (VEGAN / GF)

MAIN

cauliflower & a'nster cheddar wellington

braised kale | roast squash puree | charred asparagus (V)

pan seared rump of lamb with black pudding gratin

bubble & squeak bon-bon | confit carrot | pickled walnut | port jus (GFA)

6oz fillet steak of angus beef

pont neuf potatoes | wild mushroom | shallot rings | cherry tomatoes | port jus (GF)

pan seared seabass

lemon & dill new potatoes | spinach & pea velouté (GF)

DESSERT

sticky toffee pudding

vanilla ice cream | honeycomb

raspberry & Drambuie panna cotta

ginger crumb (GF)

dark chocolate & orange fondant

vanilla ice cream

CHEESE COURSE

optional - £7.50pp supplement

selection of scottish cheese

brie morangie | strathdon blue | a'nster cheddar
grapes | apricot chutney | oatcakes

COFFEE & PETIT FOURS

Discretionary service charge of 10% will be added to all bills
Additional vegan options available upon request, please notify us in advance if required