

FESTIVE SET MENU FROM 18TH OF NOVEMBER TILL 31ST OF DECEMBER

LUNCH from 12pm till 5pm. 2 courses £28. 3 courses £34.

DINNER from – 5:15pm - 9pm: 2 courses £34. 3 courses £ 39

STARTERS

ASPARAGUS & OLIVE OIL POACHED EGG - green herb puree, Parmesan, bearnaise (v)
ROASTED PUMPKIN & CHESTNUT VELOUTE with crouton, basil oil (v)
DUO OF AUBERGINE - roasted aubergine caviar, couscous, tomato fondue, crispy tortilla (vegan)
BURRATA - heritage tomatoes, watercress, tomato fondue, pesto dressing, grilled sourdough (v)
CHEESE SOUFFLÉ - Parmesan, pear carpaccio, red onion marmalade, Parmesan tuile, cheese sauce
DUCK LIVER PÂTE À L'ORANGE - pork, quail egg, pistachio, apple chutney, sourdough
SALT & PEPPER SQUID - miso mayonnaise, tomato marinara sauce, rocket, Parmesan tuile
SMOKED SCOTTISH SALMON - grilled asparagus, baby capers, egg yolk croquette, rye
SEARED MACKEREL FILLET - cherry tomato tarte tatin, basil, pickled radish, olive tapenade
SAFFRON MOULES MARINIÈRES & FRITES - white wine, garlic, shallots, parsley, crea

SALAD

CHICKEN CAESAR SALAD - grilled chicken breast, soft-boiled egg, crispy bacon, gem lettuce, anchovies, croutons

MAIN COURSES

ROAST TURKEY BREAST - Trimmings, sausage & stuffing, pigs in-blankets, roast potatoes, roots & gravy
CONFIT FILLET OF SCOTTISH SALMON - pancetta, poached egg, leek mash, saffron mussels (GF)
MONKFISH & KING PRAWNS KERALAN CURRY- spinach, coconut curry sauce, rice, paratha
ROASTED LEMON CHICKEN & LINGUINE PASTA - bacon, mushroom, parsley, cream, shallots (NF)
SEARED DUCK BREAST - Gressingham duck, herb-crusted new potatoes, orange & blackberry sauce (NF)
SALT-AGED CRACKLING PORK BELLY - Savoy cabbage mash, spiced apple compote, jus
MUSTARD CRUST RUMP OF LAMB – herb couscous, potato dauphinoise, candy roots, mint, rosemary jus
PEPPER-CRUSTED FILLET OF VENISON - plum, parsnip puree, glazed heritage vegetables, game jus (NF)
DUO OF AUBERGINE - roasted aubergine caviar, tomato fondue, crispy pita bread, balsamic (vegan)

FROM THE GRILL

DRY-AGED SIRLION STEAK 8oz, grill tomato, mushroom, chunky chips. Peppercorn or red wine Jus
ABERDEEN WAYGU CHEESEBURGER Beef, bacon, pulled pork, cheddar, fried egg, tomato, lettuce, baker's bun & fries

SIDES (£5 EACH)

Truffle Creamy Mashed Potato | Sautéed Garlic Spinach & Kale | Green Salad with Honey Mustard

DESSERTS

TRIO OF CHOCOLATE - fondant, mousse, ice cream, pistachio, strawberry concasse, salted caramel sauce
OLD FASHIONED CHRISTMAS PUDDING FLAMBE vanilla Ice cream, custard sauce
TRADITIONAL CRÈME BRÛLÉE - raspberry sorbet, citrus salsa, vanilla shortbread (NF)
RUM BABA FLAMBE - Chantilly cream, raisins, apple carpaccio, flambeed at the table