



## Starters

### **Lentil & Ham Hough Soup (V)**

*Red lentil and braised ham hough soup, potato scone sippets*

### **Cullen Skink (GF)**

*Smoked haddock, leeks, potatoes & cream*

### **Trout & Crab Tian (GF)**

*Tian of crab & smoked trout, caviar, avocado & apple, saffron & lime mayo*

### **West Coast Scallops**

*Pan fried scallops, veggie haggis, smoked haddock cream sauce (also available as main course)*

### **Braised Ox Cheek (GF)**

*Braised ox cheek, cauliflower puree, roast cauliflower florets, Arran mustard jus*

### **Beetroot & Fig (V)**

*Salt baked beetroot, roast fig, marinated feta, toasted hazelnuts, walnut dressing*

## Mains

### **Highland Venison (GF)**

*Saddle of wild highland venison, braised red cabbage, roast root vegetable gratin, celeriac puree & gin flavoured raspberry jus*

### **Scotch Beef (GF)**

*Fillet of Scottish beef, roscoff onion, wilted spinach, parmesan & polenta cake & roast onion jus*

### **West Coast Halibut (GF)**

*Pan fried halibut & seared scallop, garlic potatoes, lobster sauce & wilted spinach*

### **Tandoori Monkfish (GF)**

*Tandoori spiced monkfish tail & king prawns, basmati rice, butter masala sauce*

### **Roast Turkey**

*Turkey ballotine, roast potatoes, parsnips & carrots, sauteed cabbage & bacon, chipolatas, turkey & tarragon jus*

## Sides

*Triple cooked chips (V, Vg)*

*Sauteed sprouts with chestnuts (GF, V)*

*Roast Root Veg (V)*

*Creamed Savoy cabbage & bacon (GF)*

*Dauphinoise potatoes (GF)*

*Menu subject to minor change. Separate Vegan/Vegetarian menu available on request.  
A discretionary 10% service charge will be applied to tables of 5 and more*



## Dessert

### **Crème Brulee (GF without pie)**

*Classic crème brûlée, mini mincemeat pie, mulled wine jelly*  
(Combine with our Classic Champagne cocktail)

### **Chocolate Cremieux**

*Dark chocolate Cremieux, almond nougatine, cherry compote, Amaretto-soaked sponge finger*  
(A great companion to our Frangelico Espresso Martini)

### **White Chocolate & Lemon Cheesecake**

*White chocolate & lemon cheesecake, homemade raspberry ice-cream*  
(Combine with our Salt and Chilli Martini)

### **Iced Terrine (GF, Vg)**

*Roasted muscovado pineapple, orange & pineapple iced terrine, tangerine & ginger sauce*  
(Ideal with our Limoncello Spritz)

### **Golden Cloutie Dumpling**

*Golden cloutie dumpling, Glayva & cinnamon custard, spiced Earl Grey & fruit compote*  
(Combine with our Afternoon Tea)

### **Trio of Ice-creams**

*Ask server for today's flavours*  
(Ask for a recommendation for one of our delicious dessert wines)

### **Selection of IJ Mellis Cheeses (GF oatcakes available)**

*Arran oatcakes, homemade chutney*  
(Nothing else for it but a glass of fine Tawny port)

***3 courses £110***

### **Coffee & Petits Fours £6.50**

*(Coffee also available without Petits Fours)*

*GF – Gluten Free*

*V – Vegetarian*

*Vg – Vegan*

*Most dishes can be modified to suit GF diners.*

*Please let us know of any food allergies or dietary requirements so that we can tailor our dishes accordingly.*

*A discretionary 10% service charge will be applied to tables of 5 and above.*