

2 courses £32.50

3 courses £40



Sun-Fri: 12-5.30pm

Sat: 12-3.30pm

## Aperitive

**Gordal Olives - £5**

## Starters

**Lentil Soup (Vg, GF)**

*Traditional lentil & mixed vegetable soup*

**Smoked Mackerel Pâté**

*Smoked mackerel, lemon & dill pâté, toasted brioche, potato salad & pickled cucumber*

**Beef & Mushroom (GF)**

*Braised beef brisket, crispy enoki mushroom, roast hazelnut & sesame seed caramel*

**Cullen Skink (GF)**

*Traditional fish soup with smoked haddock, leeks, potatoes & cream*

**Squash Risotto (V)**

*Roast butternut squash & parmesan risotto, chestnut & sage crumble*

## Mains

**Gressingham Duck (GF)**

*Duck breast, spiced nut crumble, braised celeriac, apple & chicory jam, winter berry jus*

**Scotch Beef (GF)**

*6oz fillet of Scottish beef, potato terrine, braised leek & peppercorn sauce  
(£12 supplement)*

**Turkey Ballotine**

*Turkey ballotine, sage stuffing, roasties, chipolatas & rosemary flavoured jus*

**West Coast Coley (GF)**

*Pan fried Coley, Bombay potatoes, butter masala sauce, chickpea fritter & mint yogurt*

**Seam Bream & Prawn (GF)**

*Pan fried sea bream & king prawn, sticky coconut & lemongrass rice, ginger & apple cream*

<b>Triple cooked chips (V, Vg)</b>	<b>£6.50</b>	<b>Sprouts &amp; Pancetta (GF)</b>	<b>£6.50</b>
<b>Roasted Carrots &amp; toasted almonds (V, GF)</b>	<b>£6.50</b>	<b>Creamed Savoy cabbage &amp; bacon (GF)</b>	<b>£6.50</b>
<b>Dauphinoise Potatoes (V, GF)</b>	<b>£6.50</b>		

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



## Dessert

### **Gingerbread Cheesecake**

*Gingerbread cheesecake, toffee stewed apples, cinnamon ice cream*

### **Spiced Baileys Panna Cotta (GF)**

*Spiced Baileys panna cotta, Cointreau glazed plums, dark chocolate sauce, coconut tuile*

### **The Buttery's Clootie Dumpling**

*Traditional clootie dumpling, Advocaat custard, vanilla & apricot compote*

### **Strawberry Poached Pear (Vg)**

*Strawberry poached pear, cranberry & nut granola, black pepper & gin caramel*

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

*Brandy Basket with home-made ice-creams: malt milk chocolate, orange ripple & strawberry*

### **Selection of I.J Mellis Cheeses (GF oatcakes available) (£5 supplement)**

*Arran oatcakes, homemade chutney*

### **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.*