



FESTIVE MENU 2021

2-courses, £24.95 per person

3-courses, £27.95 per person

3-courses and half a bottle of wine, £36.50 per person

Available for lunch and dinner, Thursday to Sunday from 25th November 2021

STARTERS

Jerusalem artichoke soup, burnt pear, walnut

Tempura nori wrapped Shetland salmon, wasabi aioli, daikon radish, shiso salad

Ailsa Craig goats cheese panacotta, celery, apple, beetroot crackers

Free range chicken & black pudding presse, piccalilli, toasted hazelnut bread

MAINS

Turkey chestnut & sage ballorine, duck foe potatoes, all the trimmings

Scrabsce hake pumpkin & Parmesan velouce, chestnut shavings, crisp kale

Forest mushroom & spinach Wellington, clava brie, hazelnut, cranberry, fine herb salad

Slow cooked Scottish borders beef, horseradish root vegetable mash, braised shallot, Malbec jus

DESSERTS

Duo of Scottish mature cheeses, frozen grapes, chutney, Arran oaties

Warm chocolate fondant, salted caramel, honey comb, vanilla ice cream

Panettone bread & butter pudding, boozy ice cream

Orange & stem ginger cake, rum & raisin ice cream