

FESTIVE LUNCH

3 courses and half-bottle of wine £52 – £56 on Fridays



STARTERS

Cauliflower Velouté

parmesan beignets, apple, curry oil

Ham Hock Pressé

savora pickles, duck fat brioche toast

Peat Smoked North Sea Haddock

leek & potato espuma

Duck Liver Parfait Eclair

hazelnut, pistachios, pickled cucumber, red onion pearls

MAINS

Turkey Ballotine, Onion Stuffing

onion stuffing, duck fat roast potatoes, all the trimmings

Scrabster Hake

crab laksa broth, vegetable gyoza, prawn cracker, coriander essence

Slow-Cooked Scottish Beef

crushed horseradish & root vegetables, braised shallot, red wine jus

Potato & Butternut Squash Galette

ricotta, charred corn, toasted pumpkin seeds, watercress, amaretto foam

DESSERTS

Duo of Scottish Cheese

frozen grapes, chutney, Arran oaties

Valrhona Chocolate Fondant

dulce de leche, vanilla ice cream

Warm Orange & Stem Ginger Cake

fromage frais sorbet

Bailey's Mousse

cherry apples, pecan & cinnamon crumbs

WINE UPGRADES

WHITES

Santa Ema Ruta 5, Chardonnay

£6 per person

Joseph Drouhin Rully Blanc

£10 per person

REDS

Les Gres, Grenache & Syrah

£6 per person

Vitis Nostra, Primitivo

£10 per person

SIDES £5.50

Duck fat roast potatoes

Thyme & honey root
vegetables

Feta, tomato & red onion
salad



Please inform your server, should you have any dietary requirements or intolerances.

A discretionary 12.5% service charge is applied to all tables.

