



## Hogmanay 2025

Five courses £75  
(5pm to 7:30pm sitting)

**Crab & tarragon blini, lemon crème fraîche**

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**Duck leg terrine, port reduction,  
pickled pear, toasted brioche**

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**Clementine granita, whisky mist**

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**Venison tournedos,  
mushroom & chestnut duxelles,  
parsnip purée, cassis jus**

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**Dark chocolate bavarois,  
salted caramel, toasted hazelnuts**

Please inform us if you have any allergies and / or dietary requirements. All of our dishes are made fresh to order and although we strive to ensure every precaution is taken, unfortunately we cannot guarantee that allergen traces will not sometimes be present. Due to the seasonal nature of our menus, items are subject to change. Please note that a discretionary service charge of 10% will be added to your bill.