



## **Festive Set Menu 2025**

**Three courses £40**  
*Add a glass of champagne for £9*

**Scottish game rillettes**, venison, pheasant & duck,  
orange & onion compote, toasted brioche, port gelée

**Cured beetroot trout**, beetroot gel, dill emulsion, capers, brioche

**Squash & Isle of Mull cheddar flan**, curried yoghurt,  
toasted walnuts, sage

**Scallop ceviche**, fennel, orange, shallots, seaweed

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**Roast venison saddle**, parsnip purée, poached pear,  
glazed radicchio, cassis jus

**Turkey leg roulade**, haggis stuffing, swede purée,  
sprout tops, whisky sauce

**Pan roast pheasant**, chestnuts, celeriac purée,  
red cabbage, cranberries, jus

**Butter poached cod**, saffron beurre blanc,  
roasted garlic mashed potatoes, leek oil, kale

**Jerusalem artichoke barley risotto**, hazelnuts, crispy artichoke,  
truffle oil, thyme crème fraîche

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**Pecan & apple tart**, spiced mascarpone, cider gel

**Orange & whisky crème brûlée**, shortbread

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

**Selection of artisan Scottish cheeses** (£5 supplement)

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.