

Christmas Set Menu

Three Course | 49 (This Menu is subject to change)

Starters

Homemade Rosemary Foccacia | Ve
Homemade Rosemary Foccacia served with Olive Oil and Aged Balsamic

Potato and Leek and Roast Garlic Soup | Ve | Gf |
Served with Sourdough

Grilled Goats Cheese | Gf | V
Apple Puree, Hazelnuts and Figs
and Toasted Sourdough

Haggis Bon Bons
Caramelised Red Onion, Whiskey Cream Peppercorn Sauce

Oak Smoked Salmon and Crab | Gf | V
On Toasted Sourdough, Crab Claw, Sriracha Aioli



Mains

Roast Turkey
Roast Turkey Breast wrapped in Smoked Streaky Bacon, Sage and Onion Stuffing, Duck Fat Roast Potatoes,
Celariac Puree, Chipolatas and Roast Garlic Jus

Thai Coconut Rice | Ve | O V | Gf |
King Oyster Mushrooms, Peppers, Spring Onion, Thai Coconut Broth, Thai Shrimp Crackers, Pickled Ginger and
Crispy Onions

Roast Lamb Soulder | Gf |
Slow Roasted Scotch Lamb Shoulder, Dauphinoise Potatoes, Black Pudding Bonbon, Tenderstem Broccoli and
Roast Garlic Jus

Arbroath Smokey Risotto
Arbroath Smokey and Chorizo Risotto, Poached Egg and Aioli and Caviar

Dessert

Raspberry Sorbet and Strawberries | Ve | Gf |
Three Scoops of Raspberry Sorbet with Strawberries and Strawberry Coulis

Dark Chocolate Sticky Toffee Pudding | V
Salted Caramel Sauce, Vanilla Ice Cream,

Chocolate and Baileys Cheesecake | Gf | V
Bailys Cheesecake, Chocolate Shavings and Salted Caramel Sauce

I.J Mellis Cheeseboard | Gf | V
A selection of I.J Mellis Cheesecakes Served with Oatcakes

Please note a discretionary 10% service charge will be added to your bill, all of which, goes to our staff
Please inform your server of any allergies or intolerances.
Some of our dishes may contain nuts or traces of nuts

