|  |  |
| --- | --- |
| To start |  |
| Blaggis Croquette  Stornoway Black Pudding & Ballater Haggis Cake, Confit Turnip, Whisky Sauce, Celeriac Purée | £ 8.00 |
| Goat’s Cheese Tart  Goat’s Chevre and Caramelised Onion, Sweet Balsamic, Onion Jam, Toasted Quinoa | £ 8.00 |
| Farmhouse Terrine  Venison, Pork & Partridge, Cucumber Chutney, Toffee Apple, Dressed Leaves | £ 8.00 |
| Smoked Salmon  John Ross Jr. Smoked Salmon, Smoked Haddock Bonbon, Saffron Aiolli,  Pickled Cucumber | £ 9.00 |
| Soup of the Day  With House Bread | £ 5.00 |
|  |  |
| Main Course |  |
| Festive Turkey  Duck Fat Potatoes, Skirlie, Chipolatas in Bacon, Roasted Roots, Turkey Gravy, Cranberry Sauce | £ 16.50 |
| Venison  Local Venison, Black Pudding, Shepherd’s Pie, Roast Pear, Oloroso Sherry Sauce | £ 18.50 |
| Braised Beef  Roast Daube of Beef, Creamy Vanilla Mash, Red Cabbage, Winter Mushrooms, Juslie | £ 16.50 |
| Monkfish  Monk Tail in Parma Ham, Bubble & Squeak, Fried Squid Rings, Creamed Savoy & Bacon, Sauce Nantua | £ 18.00 |
| Lentil & Aubergine Strudel  Served With Sweet Potato & Parsley Risotto, Black Olive Tapenade, Green Salad | £ 14.95 |
|  |  |

|  |  |
| --- | --- |
| Desserts |  |
| Clootie Dumpling  Traditional Clootie, Cranberry Preserve, Cognac Custard, Vanilla Ice Cream | £ 7.50 |
| Pear & Ginger Pudding  Warm Pear & Ginger Cake, Butterscotch Sauce, Cinnamon Ice Cream | £ 7.50 |
| White Chocolate Parfait  Served With Poached Rhubarb, Caramelised Orange Jelly, Salted Banoffee Ice Cream | £ 7.50 |
| Brie de Meux  Classic French Brie, Apple Jelly, Pumpernickel, Apricots in Heather Syrup, Oatcakes | £ 7.50 |
| Crème Brulée  Malted Vanilla Brulée, Cherry Bakewell Tart, Raspberry Sorbet | £7.50 |
| Selection of Ice Creams & Sorbets | £5.00 |