

AVAILABLE FROM 4PM



FESTIVE  
DINNER

3 COURSES - £45

## STARTERS

### CURED SALMON

gin compressed cucumber, pickled fennel, horseradish yoghurt, salmon roe

### SPICED SQUASH SOUP (V)

toasted pumpkin seeds, coconut foam, house bread, cultured herb butter

### ROASTED WILD MUSHROOMS (VG)

mushroom dashi, Jerusalem artichoke purée, hazelnuts, artichoke crisps

### SEARED SCALLOPS (£3 SUPPLEMENT)

cauliflower purée, tikka masala lentils, chive oil

## MAINS

### TURKEY BALMORAL

turkey and haggis ballotine, pigs in blankets, duck fat roasted potatoes, sautéed sprouts, glazed heritage carrots, gravy, cranberry sauce

### ROOT VEGETABLE PIE (VG)

parsnip purée, vegan black pudding, tenderstem broccoli, herb sauce

### GRILLED 10OZ RIBEYE (£8 SUPPLEMENT)

dauphinoise potatoes, creamed spinach, peppercorn sauce

### PAN FRIED COD

mussel, prawn and clam chowder, new potatoes, grilled leeks, pickled celery, parsley oil

## DESSERTS

### DUNDEE TART (VG)

orange and almond tart, orange curd, mince pie ice cream

### STEAMED GINGER PUDDING

butterscotch, poached pear, vanilla ice cream

### BLACK FOREST ALASKA

chocolate sponge, sour cherry and white chocolate parfait, meringue

### SCOTTISH CHEESEBOARD

Isle of Mull cheddar | Crowdie | Morangie Brie | Hebridean Blue  
oatcakes, candied walnuts, chutney

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(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free & / or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked.

Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.