

12NOON - 4PM



FESTIVE LUNCH

2 COURSES - £30 • 3 COURSES - £40

STARTERS

SMOKED MACKEREL PATE

gin compressed cucumber, pickled fennel, onion seed crackers

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

BEEF SHORT RIB

braised chicory, pickled shallots, jus

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)

cauliflower purée, tikka masala lentils, chive oil

GRILLED 100Z SIRLOIN (£8 SUPPLEMENT)

dauphinoise potatoes, creamed spinach, peppercorn sauce

PAN FRIED COD

parsnip purée, new potatoes, grilled leeks, parsley oil

DESSERTS

DUNDEE TART (VG)

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

STEAMED GINGER PUDDING

butterscotch, vanilla ice cream

BLACK FOREST ALASKA

chocolate sponge, sour cherry and white chocolate parfait, meringue

(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.