



FESTIVE MENU

STARTERS

Confit Duck Terrine <i>Foie Gras, Blood Orange</i>	£18
St Andrews Bay Lobster Ravioli <i>Gruyere, Hazelnut, Squash</i>	£17
Root Vegetable Tarte Fine (ve) <i>Endive, Winter Chanterelle</i>	£16
Soy Cured Peterhead Cod <i>Yuzu Caramel, Kohlrabi</i>	£18

MAINS

Loin of Highland Venison <i>Pear, Salsify, Pickled Cranberry</i>	£45
Pan Fried Halibut <i>Pork Cheek, Sprout 'Kraut', Caramelised Clementine</i>	£38
Braised Cauliflower Heart (ve) <i>Malted Spelt, Almond Fritter, Kale</i>	£26
Scrabster Plaice <i>Potato Dumpling, Chestnut and Lemon Thyme Stuffing, Buerre Noisette</i>	£32

DESSERTS

'Mince Pie' Baked Alaska <i>(For 2)</i>	£28
Black Cherry Souffle <i>Dark Chocolate Ice Cream</i>	£16
Banana Mille Feuille <i>Caramel Cremeaux</i>	£15
Selection of Scottish Cheese <i>Heather Hills Honeycomb, Mulled Plum Chutney, Arran Oaties</i>	£18

