

Starters

Salad of Strathdon blue cheese, celery, celeriac, gala apple and grapes with a hazelnut dressing

Orkney crab, crayfish and avocado tian with pickled cucumber and Bloody Mary dressing (£2.00 supplement)

Smooth and buttery pate of chicken livers with mulled wine pears and jelly

Paul Hart's unique twist on traditional Scottish 'haggis, neeps and tatties' with a Glenfiddich single malt whisky jelly

Smoked ballontine of Loch Duart salmon with fennel cream and an apple, watercress and radish salad (£2.00 supplement)

Pumpkin soup with a spinach and ricotta croquette

Mains

Pan fried pollock fillet, mushroom and Madeira crust with herb crushed new potatoes and a shellfish and fennel chowder (£3.00 supplement)

St Mungo's Beer battered fish of the day served with chunky chips and homemade tartare sauce

Black feathered turkey served with chestnut stuffing, roast potatoes, caramelised sprouts and spiced cranberries

Slow cooked blade of beef in red wine served with pearl barley, parsley puree and honey roasted parsnips

Leek, camembert and pine nut crumble tart with roasted root vegetables and spiced cranberries

8oz flat iron steak topped with the Scotsman's famous "Auld Reekie" whisky and smoked cheese sauce, served with chunky chips and grilled Portobello mushrooms (£3.00 supplement)

Desserts

Sticky toffee pudding served with hot butterscotch sauce and clotted cream ice cream

Home made ice cream of the day served with sweet treats

Scottish cheese selection served with Christmas chutney and Scottish oatcakes (£2.00 supplement)

Granny Hart's secret recipe Christmas plum pudding with brandy sauce

Rum and raisin cheesecake served with banana sorbet

Warm pear and almond tart served with caramel sauce & vanilla ice cream

To Finish

Freshly brewed rich roasted coffee or traditional tea served with Scottish tablet and shortbread

Price per person

Adults: **£22.50** – Children (5-12 years): Half Price, half portion

Children (under 5 years): Eat free from the children's menu.

All prices are inclusive of VAT at 20%.
A discretionary service charge of 10% will be added to your bill.
Please alert us if you have any allergies.