

## A La Carte

### Starters

Wild Mushroom Arancini Flavoured with White Truffle, with tarragon, cream cheese sauce	£8.50
Pressed Game Terrine, Beetroot salad & red onion gel	£12.50
Pan Fried Scallop, spice turnip puree, highland haggis and whisky air	£12.50
Butternut squash soup, Home baked bread and toasted pumpkin seeds	£8.50
Home Cured Scottish Salmon, caper salad & crisp bread tuiles	£10.50

### Mains

Sous Vide Perthshire Venison, cranberry crumb, juniper jus, fondant potato	£29.50
Roast Turkey Roulade with Apricot Filling, sage jus honey roast parsnip, parsnip crisp	£24.50
Beetroot Gnocchi with Basil Bread Crumb, with white wine basil cream	£22.50
Pan-Seared Gressingham Duck Breast, Carrot puree and confit duck bon bon, Rosemary jus	£25.50
Poached Fillet of Sole, Filled with Salmon & baby spinach mousse, With a smoked arenkha caviar cream	£25.50

### Sides

Duck fat roast potatoes	£5.00	Pigs in Blankets, maple syrup	£6.50
Seasonal Vegetables	£5.00	Home-baked Breads, Dip & Olives	£5.50

## Desserts

Ferrero Rocher Cheesecake, Toasted hazelnuts and chocolate	£9.50
Spiced Apple & Raspberry Mousse, vanilla anglaise, apple gel	£9.00
Double Chocolate Brownie, pistachio ice-cream	£8.50
Not So Traditional Christmas Pudding, brandy sauce & candy cane	£9.00
Selection of Scottish Cheese, Oatcakes, quince & gooseberry compote	£12.00

## Coffee

Espresso	£2.60
Double Espresso	£2.80
Cortado	£3.30
Americano/Macchiato	£3.10
Flat White	£3.91
Cappuccino	£3.91
Latte	£3.91
Affogato	£6.50
Tea	£2.20

## Digestif

Courvoisier, Remy Martin V.S.O.P	£4.75
Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca	£3.95
Frangelico, Cointreau, Gran Marnier,	£4.25