



CHRISTMUSE

BY KEVIN DALGLEISH

3 Courses 49.5pp

Festive Aperitifs

NV TAITTINGER, BRUT RÉSERVE CHAMPAGNE 16

AMUSE MULLED WINE

Malbec - orange - citrus zest - cinnamon - star anise - cardamom - nutmeg 11

PEAR MULE

Pear Esker x Amuse Vodka - pear - pecan - citrus - ginger beer - mint jelly 12.5

Starters

Tattie soup

truffle cheese potato puffs

Roasted winter squashes

cashew nut hummus - curry dressing

Dill cured and smoked salmon terrine

scorched cucumber - pickled radish - sour cream dressing

Smoked duck and venison

sprout leaves - beetroot - walnut purée

Mains

Slow roasted turkey breast and leg

*apricot stuffing - chipolatas - creamed sprouts - honey roast root vegetables
duck fat potatoes - turkey gravy*

30 Day aged beef fillet

*horseradish pomme puree - roast carrot - hispi cabbbage - green peppercorn sauce
- 6 supplement*

Wild sea bass fillet

shellfish bouillabaisse - black garlic rouille

Mushroom kiev

salt baked celeriac - walnut - bbq leek



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Desserts

Steamed spiced marmalade pudding

cinnamon and Drambuie custard

Salted caramel chocolate mousse

clotted cream ice cream - 100s and 1000s

Pink grapefruit panna cotta

champagne foam

Selection of four fine cheese

hand made oatcakes

grapes - fig chutney - 3 supplement

*Wishing everyone
a very Merry Christmuse
from
Kevin and all the team*

A 12.5% discretionary service charge applies.
