



NEW YEAR'S EVE

2 courses - £32 | 3 course £38

STARTERS

BBQ glazed pork scrumpet, cauliflower, onion bhaji, pomegranate
Wild mushroom arancini, soy glazed king oyster, Jerusalem artichoke,
truffle foam

Pan roast pigeon, haggis bon bons, parsnip puree, blackberry jus
Smoked salmon and leek terrine, piccalilli, crisp breads

MAINS

Pot roast chicken, chicken roulade, bacon confit potato,
tarragon crème fraîche sauce

Duo of beef, fondant potato, spinach, glazed carrots,
pink peppercorn jus

Roast cod, potato Anna, warm scallop mousse, bisque sauce
Courgette, aubergine, red onion & goats cheese
mille-feuille, piperade sauce

PUDDING

Poached pear brioche bread & butter pudding, honey & ginger ice cream
Dark chocolate torte, cherry compote, pistachio ice cream
Buttermilk panna cotta, blood orange jelly, shortbread
Local cheese, biscuits & chutney

Please inform staff of any allergies on booking & arrival