

CHRISTMAS LUNCH

2 COURSES £24 | 3 COURSES £29 - Available 7 days from 12pm til 5.45pm

STARTERS

Roasted Celeriac & Apple Soup, nettle oil with crusty sourdough *(v,vg)**

Cullen Skink, soup of peat smoked haddock, leek, onion, potato and cream *

Hand Dived Barra Scallops, grapefruit beurre blanc, crisp polenta, burn't cucumber *(gf)*
(£3 supplement)

Roasted Portobello Mushrooms, charred sprouts, cashew nut cream & pumpkin seed pesto *(v,vg,gf)*

Haggis / Vegan Haggis Bon Bons, smoked plum ketchup, pickled squash & mixed leaf salad

Oven Baked Lamb Stovies, Kintyre cheddar, Caledonian Coast to Coast pale ale, crispy tattie scone *(gf)*

MAINS

Pancetta Wrapped Turkey Paupiette, sage and onion stuffing, pigs in blankets, roast potatoes and trimmings

45 Day Dry-Aged Speyside 9oz Sirloin Steak served with skinny fries, grilled mushroom, confit tomato and peppercorn sauce* *(£5 supplement)*

Pan Seared Coley, creamy lobster pea risotto, nettle oil, beetroot crisp

Ardnamurchan Estate Braised Wild Venison Stew, slow cooked in red wine with mushrooms, potatoes & roots

Breast of Free Range Chicken with Scottish heather honey, truffle and wholegrain mustard cream, buttered mash & tenderstem broccoli *(gf)*

Butternut Squash, Cranberry & Vegan Feta Tart, pickled cucumber, mixed leaf & red onion salad, sweet potato fries *(v,vg)*

DESSERTS

Sticky Toffee Pudding with candied pecans & vanilla ice cream *(v)*

Cranachan with Glayva Whisky Liqueur, honey, fresh raspberries & caramelised oats *(v)*

Scottish Cheese Board, Kintyre cheddar, Hebridean blue, Blackmount Errington goats' cheese & Connage Clava served with fig chutney & oatcakes *(v, u)* *(£3 Supplement)*

Christmas Pudding with brandy clotted cream & spiced cherry compote

Raspberry Sorbet with fresh Scottish berries *(v,vg,gf)*

(*) – gluten free adjustable (u) – contains unpasteurised cheese (v) – vegetarian (vg) – vegan

If you have any dietary requirements please inform your server as dishes can be altered where possible.

CHRISTMAS DINNER

2 COURSES £35 | 3 COURSES £40 - Available 7 days from 6pm

STARTERS

Roasted Celeriac & Apple Soup, nettle oil with crusty sourdough (v,vg)*

Cullen Skink, soup of peat smoked haddock, leek, onion, potato and cream *

Chicken Liver Parfait, toasted brioche, horseradish pesto, pickled squash & radish salad*

Grilled Isle of Skye Langoustines, wild rocket, pickled samphire, charred lemon & garlic butter (gf) (£5 supplement)

Beetroot Whipped Dunlop Goats cheese, walnut dukkah, apple, kale & beetroot crisps (gf)

Haggis/Vegan Haggis Pot Stickers, pea shoots, sybies, crispy carrots, Jura whisky dipping sauce

MAINS

45 Day Dry-Aged Speyside 7oz Fillet Steak served with skinny fries, grilled mushroom, confit tomato and peppercorn sauce* (£5 supplement) (Make it a Surf n Turf with a Lobster Tail for £10)

Pan Seared Isle of Gigha Halibut, celeriac & dried shitake cream, potato dauphinoise, toasted hazelnuts, nettle oil & crispy kale

Ardnamurchan Estate Wild Venison Pave, garlic & rosemary roasted jerusalem artichoke, salsify puree, roasted pears, quince sauce (gf)

Scottish Seafood Bouillabaisse, monkfish, salmon, mussels and potato in a homemade shellfish bisque with lobster claw and garlic toast*

Pancetta Wrapped Turkey Paupiette, sage and onion stuffing, pigs in blankets, roast potatoes and trimmings

Loch Lomond Foraged Girolles & Button Mushroom Risotto
truffle, lemon & rocket drizzle, chestnut pangratatto* (v,vga,gf)

DESSERTS

Sticky Toffee Pudding with candied pecans & vanilla ice cream (v)

Scottish Cheese Board, Kintyre cheddar, Hebridean blue, Blackmount Errington goats' cheese & Connage Clava served with fig chutney & oatcakes (v, u) (£3 Supplement)

Orange, Chocolate, Bramble Bread & Butter Pudding with vanilla ice cream (v)

Citrus Posset, caramelised hazelnuts, apple trio (v, gf)

Chocolate, Cherry & Amaretto Tart, cherry & amaretto gel, chocolate ganache, cherry mousse (v)

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