

# December Dinner menu

Served on Friday & Saturday evenings in December

## **Snacks**

**Beef tartare**, bloody Mary shot £6

**Warm black olive Madeleine**, gazpacho jelly £5

**Home baked crusty bread**, chicken skin butter £4

## **Starters**

**Orkney brown crab**, fennel, vanilla, crumpet £12

**Seared scallop**, horseradish mash, mustard oil, parsley £15

**Chicken and black pudding terrine**, piccalilli, toasted hazelnut £12

**Charred beets**, Corra Linn, heather honey £10

## **Main**

**Aged Scotch beef fillet**, short rib ravioli, celeriac £34

**Roast halibut**, buttered leeks, mussels & saffron £32

**Herb crusted lamb**, confit belly, salsa verde £32

**Vadouvan roast cauliflower**, falafel, cumin yogurt £26

## **Dessert**

**Dark chocolate cremeux**, white rum coconut and lime £8

**Raspberry souffle**, mascarpone ice cream £10

**Rum-soaked Prune D'Agen**, creamed rice £8

**Isle of Mull cheddar**, **Colston Basset stilton**, **Brie de Meaux** £12