

DINNER MENU

Fixed Price Menu

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Mon-Fri 12-2.30pm, Sat 12-5pm, Mon-Fri 5.30-6.30pm
1 Course £14.95, 2 Courses £19.95, 3 Courses £24.95

STARTER

Soup of the Day

Homemade Bread

Pressed Confit Pork

Orange Gel, Salted Hazelnut Brittle, Toasted Brioche

Maple Cured Salmon

Beetroot Tartare, Horseradish Crème Fraiche

Jerusalem Artichoke Tart

Slow Cooked Duck Egg, Vegetarian Demi Glace

Chef's Homemade Bread & Butter

Per Portion **£0.75**

MAIN COURSE

Corn Fed Chicken Breast

Black Truffle Gnocchi, Buttered Leeks & Peas, Chervil Cream

Nduja Coated Hake Fillet

Chorizo, Prawn & Chick Pea Hash, Pesto

Braised Blade of Beef

Horseradish Mash, Roasted Root Vegetables, Bourguignonne Sauce

Beetroot & Squash Wellington

Kohlrabi Fondant, Kale & Almond Pesto, Vegetarian Demi Glace

DESSERT

Sticky Toffee Christmas Pudding

Brandy Toffee Sauce, Clotted Cream Ice Cream

Poached Pear

Chocolate Sponge, Quince Gel, Candied Walnut, Chocolate Ice Cream

Persimmon & Stem Ginger Syllabub

Steeped Damsons, Amaretti Biscuits

A Selection of Yorkshire Cheeses £3 Supplement

Tomato Chutney, Grapes, Celery, Artisan Biscuits

Forthcoming Events

Burns Night & Whiskey Tasting

Friday 25th January 2019

Canapes

Arbroach Toastie

Ox Cheek & Shortbread

Salmon & Whiskey

Amuse Bouche

"Auld Reekie"

Starter

Haggis, Neeps & Tatties

Fish

Kedgeriee

Meat

"Scotch Broth"

Dessert

Ecchelfechan Tart

Food Tasting Menu £40pp

Whiskey Flight & Wine Flight (price to be confirmed!)