



## Sample Festive Menu 2018

£35

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Celeriac & chestnut soup

Perthshire partridge, burnt pear purée, game dressing

Smoked Loch Melfort sea trout, herb dressing, cucumber

Heritage beetroots, goat's cheese, hazelnut

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Slow cooked breast of pheasant, crisp potato terrine, glazed heritage carrots,  
Brussels sprouts, chestnuts & pancetta

Fillet of hake, potato purée, glazed heritage carrots, Brussels sprouts

Braised Scotch beef cheek, potato purée, glazed heritage carrots, Brussels sprouts, chestnuts & pancetta

Butternut squash tortellini, smoked butternut purée, Brussels sprouts & chestnuts

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Apple & mincemeat tart, clove ice cream

Lemon scented buttermilk pudding, Loch Lomond milk ice cream, almond & oatmeal crumb

Chocolate fondant, tonka bean ice cream

Selection of cheeses by George Mewes (*£5 supplement*)  
(*may contain unpasteurised cheeses, please ask server for today's choices*)

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*Festive Menu available from 04/12/2018 until 23/12/2018. Subject to availability: Festive Menu must be booked in advance.*

*Please contact the restaurant directly regarding large party availability:*

*For parties of 6 or more a discretionary service charge of 10% will be added to the total bill.*