

FABULOUS MARKET MENU

2 COURSES £30 | 3 COURSES £35

AVAILABLE 5-7PM MON - THU, FRI & SAT 12-4PM, SUN 12-5PM

ENJOY OUR MACICAL MARKET MENU SO INDULGENT & SPLENDID...

STARTERS

SOUP OF THE DAY {GFA} {V}
WARM BREAD, SEA SALT & PARSLEY BUTTER

CHICKEN LIVER PARFAIT (CFA)
CARAMELISED ONION JAM, SMOKED SEA SALT & OATCAKES

SEAFOOD COCKTAIL {GF}

CRAB & KING PRAWN, AVOCADO PUREE, LIME, SRIRACHA MAYO

CRISPY GOATS CHEESE {V}{N}

MAPLE ROAST BEETS, TOMATO & CHILLI COMPOTE, TOASTED HAZELNUTS

MAIN COURSE

ROAST TURKEY CROWN (GF)

ROAST POTATOES, HONEY CLAZED ROOTS, PICS IN BLANKETS, RED WINE JUS, CRANBERRY SAUCE

FLAT IRON STEAK (GFA)
CHOICE OF POTATO SIDE, SAUCE OR BUTTER

HERB CRUSTED COD {GFA}

LEMON & PARSLEY CRUSHED POTATOES, CARLIC & SHALLOT GREEN BEANS, SAUCE VIERGE

BUTTERNUT SQUASH PARCEL {V{ {N}

FILO PASTRY, SPINACH, FETA, HERB PESTO, DRESSED ROCKET, TOASTED PINENUTS

DESSERTS

DARK CHOCOLATE & LIME FONDANT
VANILLA CHANTILLY CREAM, MARMALADE COMPOTE

STICKY TOFFEE PUDDING

SALTED CARAMEL SAUCE, HONEYCOMB, VANILLA ICE CREAM

ETONMESS CHEESECAKE

RASPBERRY CHEESECAKE, MERINGUE, RASPBERRY PUREE WITH RASPBERRY SORBET

SELECTION OF PORELLIS ICE CREAMS & SORBETS
ASK YOUR SERVER FOR
TODAYS FLAVOURS

CELEBRATE CHRISTMAS DAY

ADULTS £109 | KIDS £40

STARTERS

1PM & 4PM SITTINGS

MAPLE ROAST PARSNIP & PEAR SOUP {V} {GFA}

TRUFFLED CRÈME FRAICHE, CRISPY SAGE, SOURDOUGH CROUTONS, BREAD & SALTED BUTTER

JOSPER GRILLED FILLET BEEF CARPACCIO

ECC YOLK JAM, PICKLED SHALLOTS, PARMESAN, SMOKED EMULSION, BEEF FAT BREAD CRISP

SCOTTISH SCALLOPS {GFA}

ROAST CAULIFLOWER PUREE, CAULIFLOWER BEIGNETS, CAPER & RAISIN SALSA, CRISPY CHICKEN SKIN

OAT & NUT ROLLED GOATS CHEESE {V} {N}

HONEY ROAST PEARS, WALNUT PRALINE, CRAPES, PORT & BALSAMIC CARAMEL

MAINS

DUO OF BEEF

OSPER ROAST BEEF FILLET, BEEF SHIN & CARAMELISED ONION CROQUETTE. POTATO FONDANT, BAKED CARROT, PARSNIP CRISPS, RED WINE JUS

BALLOTINE OF TURKEY

APRICOT & SAGE STUFFED TURKEY BREAST, STREAKY BACON, ROAST POTATOES, CLAZED ROOTS, BACON BUTTER SPROUTS, RED WINE JUS

PAN ROAST HALIBUT {GF}

LANCOUSTINE & MUSSEL BISQUE, POTATO FONDANT, BRAISED LETTUCE & PEAS, PARSLEY AND LEMON CREMOLATA

WILD MUSHROOM RAVIOLI {V}
WILD MUSHROOM & LEEK FRICASSEE, CRISPY LEEKS, TRUFFLE OIL, TOASTED HAZELNUTS SHAVED PARMESAN

DESSERTS

STICKY TOFFEE PUDDING

SALTED CARAMEL SAUCE, VANILLA ICE CREAM, HONEYCOMB

TRIO OF SCOTTISH CHEESES {GFA}

CARAMELISED ONION JAM, HOT HONEY, CRAPES, CELERY, OATCAKES

DARK CHOCOLATE CHEESECAKE

CANDIED ORANGE, MARMALADE COMPOTE, ORANGE SORBET

TRADITIONAL CHRISTMAS PUDDING





STARTERS

LENTIL & SMOKED HAM HOUGH SOUP (GFA)
WARM BREAD & SALTED BUTTER

HACCIS FILO BASKET
NEEPS, TATTIES, WHISKEY SAUCE, TOASTED OATS

WHIPPED GOATS CHEESE MOUSSE {GFA} {V}
POMECRANATE, HAZELNUTS, SOURDOUGH CROUTONS,
ROCKET, BALSAMIC

HOT SMOKED SALMON (GFA)
CELERIAC REMOULADE, PICKLED CUCUMBER, CAPERS,
SODA BREAD, PARSLEY BUTTER

MAINS

80Z FILLET STEAK (GFA)
SERVED WITH A CHOICE OF POTATO AND SAUCE
OR FLAVOURED BUTTER

10 OZ SIRLOIN STEAK (GFA)
SERVED WITH A CHOICE OF POTATO SIDE
AND SAUCE OR FLAVOURED BUTTER

ROAST SUPREME OF CHICKEN (GFA)
BLACK PUDDING CROQUETTE, CARLIC
& HERB MASHED POTATO,
SEASONAL CREENS & PEPPERSAUCE

HERB CRUSTED FILLET OF COD {GFA}

CRISPY HERB POTATOES, BRAISED PEAS, LETTUCE & SMOKED BACON

ROAST BUTTERNUT SQUASH PARCEL {V} SPINACH, FETA, HERB PESTO, TOASTED PINENUTS, DRESSED ROCKET

SWEETS

CRANACHAN CHEESECAKE

FRESH RASPBERRIES, WHISKEY HONEY, TOASTED OATS, RASPBERRY SORBET

STICKY TOFFEE PUDDING

SALTED CARAMEL SAUCE, VANILLA ICE CREAM, HONEYCOMB

TRIO OF SCOTTISH CHEESE (GFA)

RED ONION JAM, OATCAKES, CRAPES, CELERY, HOT HONEY

DARK CHOCOLATE TARTLET

ORANGE SORBET, CHOCOLATE CRUMBLE, CANDIED ORANGE

Christmas Day and hogmanay bookings require a £20pp non refundable deposit with full balance due on 1st Nov 2024.

All festive lunch and dinner bookings require £10pp non-refundable deposit. Saturday night £20 desposit.

