



Local Honest Simple

'Festive'

Butternut squash & lime soup, brown shrimp, lime jelly

corned Highland venison, crispy egg, celeriac

Dunkeld smoked salmon, salt baked beetroot & horseradish whip



Ballotine of turkey, sourdough sauce, smoked onions

Tagine of mutton, Israeli Couscous, slow cooked garlic

Baked Cod, buttered leek, mussels, crushed potatoes

Classically garnished char-grill with hand-cut chips & sauce béarnaise;

Scotch limousine beef fillet or ribeye steak

(Fillet supplement £9, ribeye supplement £5)



valrhona dark chocolate brownie, pineapple whip, malt ice cream

Clementine Crème brûlée, walnut & oat biscuit

Selection of artisan Scottish cheeses, scottish quince, peter yard's biscuits

(Supplement £2)

3 Courses £25 or 4 Courses festive tasting surprise menu £22

Locally roasted Cuban Turquino bean coffee with miniature mincemeat pies £3.50

Please inform the waiting staff of any allergies