



WELCOME DRINK & NIBBLES

Ill Caggio Rose Prosecco | Gordal olives (vg)

Whipped brown butter, homemade breads and crisp bread (n)

STARTERS

Stornoway blackpudding, crispy fried duck egg, bearnaise sauce on a potato rosti

Wild mushroom & chesnut pâté, porcini jelly, pickled mushroom, fig jam, sourdough crackers (v)(gf available)

Pan fried Queen scallops, sweetcorn puree, nduja butter (gf) (£4 sup)

Sliced Serano ham with celeriac remoulade, crisp breads (vg)(gf available)

MAINS

Free range chicken supreme, pommes mousseline, wild mushroom and masala wine sauce (gf)

Aberdeen Angus beef rump, & marrowfat burger, Snowdonia cheddar cheese, burger sauce, crispy fried onions on toasted brioche (n)

Atlantic cod and chorizo chowder, samphire (gf)

Roasted butternut squash orzo, pistaschio crumb & vegan feta (vg)(n)

DESSERTS

Mince meat & frangipan crumble with courvoisier whipped cream (vg)(gf)(n)

Bailey's tiramisu (v)

Traditional Christmas pudding with custard

We produce food in an environment where all of the 14 allergens are present. As such we can not guarantee that food will be free from allergens.

(v) Vegetarian; (vg) Vegan; (gf) Gluten Free; Contains nuts (n)