1st December 2026 until 5th January 2027

FESTIVE MENU

2-course £35.95 | 3-course £39.95

FESTIVE MENU

2-course £35.95 | 3-course £39.95

STARTERS

Scotch Broth (VE)
Traditional hearty soup with barley & vegetables served with bread & butter.

Pork & Herb Scotch Egg
Soft-boiled egg wrapped in seasoned pork sausage meat, breadcrumbed & deep-fried until crispy. Served with garlic mayonnaise.

Chicken Liver Parfait
Chicken Liver parfait served with toasted bread & a red onion chutney.

SALADS

Chicken Ceasar Salad
Crisp romaine lettuce tossed in caesar dressing, topped with bacon lardons, chicken, croutons & shaved parmesan.

Roasted Beetroot Salad
Roasted beetroot with mixed leaf salad, goat's cheese, walnuts & a vinaigrette dressing.

FESTIVE MENU

2-course £35.95 | 3-course £39.95

MAINS

Highland Chicken
Stuffed with locally caught haggis, wrapped in bacon with parsnip & celeriac puree, roasted vegetables, mashed potato & whisky cream sauce.

Steak & Ale Pie
A traditional style beef & ale pie, chunks of Scottish beef in a rich gravy topped with flaky puff pastry.

Bangers & Mash
Local butcher's finest sausage of the week served with mash potato, peas & rich onion gravy.

Cauliflower Steak
Cauliflower Steak served with spiced lentils & barley with a chimichurri sauce.

Roast Turkey Dinner
Roasted turkey served with cranberry sauce, lashing of gravy, seasonal vegetables, roast potatoes & pigs in blankets

Vegetarian Wellington Christmas Dinner
Vegetables wrapped in a Wellington-style pastry served with cranberry sauce, lashing of vegetarian gravy, seasonal vegetables & roast potatoes.

FESTIVE MENU

2-course £35.95 | 3-course £39.95

PUDDING

Fruit Crumble
House made fruit crumble. Stewed fruit served with a crunchy topping & served with ice cream

Cranachan
A fresh & delicious Scottish dessert with raspberries, oats, cream, whisky & honey

Cheesecake (GF)
Gluten-free American style cheesecake served with a raspberry coulis.