



Stravaigin's GREETINGS

£50 per person

Parsnip & Apple Veloute, Chimmichuri, Sourdough, whipped butter

Stravaigins Haggis, Neeps & Tatties

Smoked Mackarel, Cucumber & Caper Salsa, Smoked Potato Mousse,
Dulse Pickle

Baked Ayrshire Beets, Whipped Chestnut, Brambles, Malt Crouton (vg)

Loch Melfort Sea trout, Heritage Carrot, Pumpkin Seed Dukkah, Nori
Butter

Free Range Turkey Ballotine, Butterd Patoto, Burnt Onion Conserve,
Crispy Kale

Grilled Courgette, Warm Orzo Salad, Muhammara, Pomegranate

8oz Rump Steak, Chunky Chips, Za'atar Tomato, Pepper Sauce (£7supp)

Dark Chocolate & Orange Cake, Fudge Sauce, Cocoa Tuille

Tonka Bean Panna Cotta, Mulled Cherry, Candied Pistachio

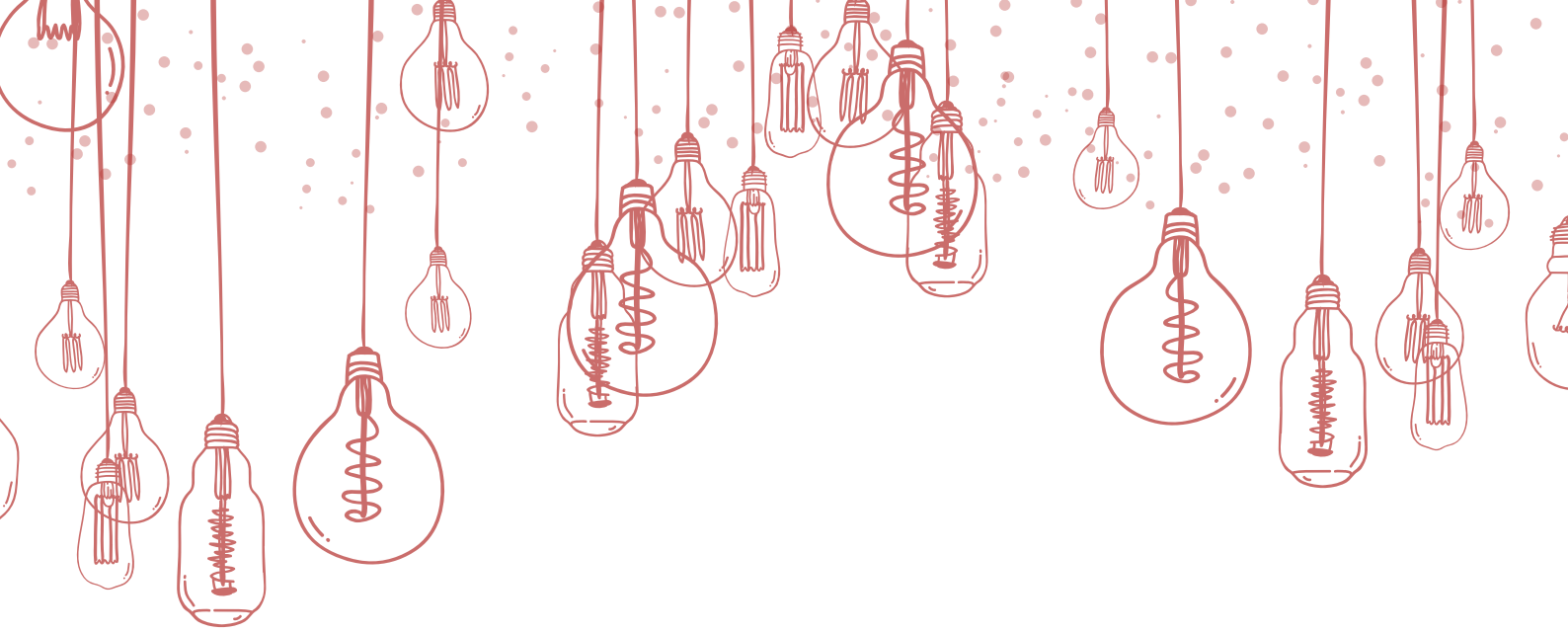
Passionfruit Creme Caramel, Charred Pineapple, Coconut Crisp(vg)

v: vegetarian, vg: vegan

dishes marked with * can be altered to meet dietary requirements on request
please advise a member of staff if you have any allergies

Suppliers: John Vallance Seafood Specialists, Glasgow. John Gilmour Butchers, East Lothian. Soja's Bakehouse, Maryhill.
Bavarian Bakehouse, Cumbernauld. Harvey and Brockless, Edinburgh. Barnhill Farms, Inchinnan.

A 10% discretionary service charge will be added to all tables during the festive period



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habanero cured sea trout, fennel seed cracker, coriander emulsion

Crispy pork & tarragon croquette, mustard mayonnaise

Chickpea panisse, lemon yoghurt, pickled cucumber

£10pp

