FESTIVE MENU

£46 PER PERSON FOR 3 COURSES

Bavarian Bakehouse Sourdough - £6
Whipped butter or Gigantes plaki (v, vg, ngci)*

Nocellara Olives - £5.5
Oregano, chilli & lemon *(vg, ngci)*

Oaxacan Cured Sea Trout
Ancho chilli, buttermilk dressing, crispy tortilla (ncgi)*

Stravaigin's Own Haggis
Neeps, tatties, whisky cream (v)*

Beetroot Winter Salad
Straccia, roasted seeds, endive (vg)

Celeriac & Apple Veloute
Chestnut gnocci, sourdough croutons (v)

Grilled Courgette
Giantess plaki, kataifi, preserved lemon tahini (vg)

North Sea Cod
Confit potato, Taramasalata, smoked cucumber (ncgi)

Free Range Turkey Ballotine
Charred carrot, fennel seed dukkah, glazed potato, ale sauce

Aged Ribeye *(£12 Supplement)*
Chunky chips, sundried tomato mushroom ragout (ncgi)

Passion Fruit Crème Caramel
Coconut crisp, mango sorbet (vg, ncgi)

Dark Chocolate Cremeux
Rum & vanilla pineapple, honeycomb (v)

Flan Napolitano
Mulled cherry, crisp meringue (v, ngci)

v: vegetarian, vg: vegan, ngci: non-gluten containing ingredients
*dishes marked with * can be altered to meet dietary requirements on request*
please advise a member of staff if you have any allergies