Twelfth Night Menu

5th of January
from 5pm

Three course £35.95
Two course £27.95

*To Begin *

Game terrine, served with spiced apple chutney & toasted fig roll

Haggis “Bon Bons” cooked in panko crumbs, served with whiskey, pink peppercorn sauce

Winter pantry barley & lentil soup served with crusty manchet bread GF VEGAN

*Main Course *

Cormarye
Slow roasted venison loin spiced with coriander caraway & black pepper served with honey glazed root vegetable & butter mash GF

Wild mushroom & walnut roast
A rich loaf with sauteed field mushrooms fresh winter herbs, served with “frumenty” a traditional cracked wheat porridge, vegetable bouillon, nutmeg & mace, accompanied with roast parsnip & celeriac VEGAN GF

Cabbie Claw
From the Orkney Island~ Smoked Haddock with Horseradish & egg sauce, simply served with butter mash and asparagus

Scottish beef stew
Slow cooked tender pieces of beef fillet with carrot, swede, turnip, shallots served with worcestershire sauce, red current and a splash of red wine, topped with suet dumplings

To Finish

Dundee Cake
Served with hot custard VEGAN

Cranachan
Served in a Sundae glass, layered rolled oats, fresh raspberries, whipped cream, heather honey & scotch whiskey GF VEGAN

Deep Fried Mars Bar
Served with vanilla ice-cream