



the Bistro

Two Courses £29.95

Three Courses £41.95

STARTERS

Winter Spiced Squash & Lentil Soup (GF, V, VE)

Winter spiced roast squash & lentil soup with sage, honey and a touch of chilli. Topped with spiced toasted seeds, served with homemade bread and butter.

Bistro Cullen Skink (GF)

Bistro classic smoked haddock Cullen Skink, served with homemade bread and butter.

Short Rib & Black Pudding Bon Bons

Short Rib & Slow-cooked spiced red wine short rib of beef and Stornaway black pudding bon bons, homemade spiced fruit chutney, pickled blackberries and sour blackberry gel.

Winter Smoked Salmon & Mackerel Salad (GF)

Warm winter salad of flaked hot smoked salmon and mackerel, roast heritage beetroot, winter salad leaves, charred sprouts. Finished with a hot honey whisky drizzle and zingy fresh herb creme fraise.

Maple & Thyme Roasted Vegetables (GF, V, VE)

Tender and sweet maple and thyme roast root vegetables, spiced carrot puree, pickled carrots and beets, salt and pepper roasted walnuts and homemade root vegetable crisps.

Mussels (GF)

Steamed Shetland mussels in a white wine garlic cream broth, served with homemade bread and butter.

MAINS

The Bistro Christmas Roast (GF)

Smoked bacon and herb buttered turkey crown with all the trimmings. Crispy duck fat roast potatoes and parsnips. Sautéed buttery carrots and brussels sprouts. Crispy pigs in blankets, fruity sage and apricot sausage meat stuffing, roast turkey gravy, traditional bread sauce and cranberry on the side.



Pheasant & Turkey Pie

Individual puff pastry topped pie of slow cooked tender turkey and pheasant. With winter vegetables and wild mushrooms in a brandy sage sauce. Served with buttery mashed potatoes and sautéed seasonal vegetables.

Pan Seared Salmon (GF)

Pan seared salmon fillet on a bed of slow roast cherry tomato and spicy Calabrian nduja risotto. With roast cherry vine tomatoes and sautéed greens. Tomato, olive and caper puttanesca style warm salsa and smokey nduja honey drizzle to finish.

Roast Parsnip & Sage Gnocchi (V, VE)

Homemade potato sage and roast parsnip gnocchi. Pan seared with sautéed wild mushrooms, charred sprouts and chestnuts. Nutty roast cauliflower puree. Finished with parmesan and herb crispy crunch, drizzle of truffle oil and root vegetable crisps.

Daube of Beef (GF)

Slow cooked daube of local beef. Cooked until melt in the mouth tender in a spiced port wine jus. Buttery truffle mash, sautéed seasonal vegetables and a pearl onion and cranberry braising sauce.

SWEETS

Chocolate & Arran Gold Cheesecake (GF, V)

Dark chocolate and Arran Gold cream liqueur deconstructed cheesecake with a buttery biscoff biscuit crumble, chocolate sauce drizzle, chantilly cream, dark and white chocolate crunch, salted caramel ice cream and a sea salted caramel & hazelnut praline.

Bistro Mince Pie & Brandy Custard (V)

Mince pie and brandy custard iced parfait, maple whisky roasted plums, ginger oat granola pieces, spiced plum puree, honeycomb pieces and honeycomb ice cream.

Double Chocolate Fudge Cake (V)

Hot double chocolate fudge cake, chocolate sauce drizzle, chantilly cream, honeycomb pieces and Scottish vanilla ice cream.

Bistro Sundae (GF, V, VE)

Trio of Scottish ice creams, chocolate sauce, honeycomb pieces, chocolate crunch and ice cream wafer.

