Starters		Mains		Festive Dinner Menu
Carrot & red lentil soup (v)	£7.50	Roast turkey roulade	£16.50	
With fresh chives & cracked black pepper		Sage & onion stuffing, chipolata, Dauphinoise		2 course £22.95 3 courses £29.9
Chicken liver parfait	£8.00	potato, red wine sauce & cauliflower purée		5pm - 9pm Monday - Sunday
Flavoured with garlic, ruby port, spiced				
red onion marmalade & toasted brioche		Sea bass fillet	£16.50	
Prawn timbale	£8.00	Chorizo, chickpea ratatouille & basil dressing		
North Atlantic prawns bound in mayonnaise,		n · 1 · 1 · 11	01 (50	
paprika, brandy & tomato sauce		Braised venison shoulder	£16.50	
Hand-dived scallops £3 supplement	£12.00	Scottish diced venison in red wine, root		Grill
Stornoway black pudding, cauliflower	~12. 00	vegetables & rooster mash		
purée & herb buree blanc		C. 1: 9-41 1:1	C1 (50	La Bonne Auberge steak burger
Beetroot-cured salmon	£8.50	Garlic & thyme chicken supreme	£16.50	Served on a brioche bun with sliced tomato, red
Atlantic salmon, pickled beetroot, apple	20.30	Rooster mash, green beans & peppercorn sauce		onion, baby gem, garlic mayo & fries
& celeriac remoulade		Consider the second of the second of the second	£21.95	Optional extras:
ee coloniae remodrade		Gressingham duck breast £5 supplement Creamed savoy cabbage, pine nuts, pancetta,	£21.95	Bacon
Sautéed sweet potato gnocchi (v)	£8.00	Dauphinoise potato & kirsch cherry jus		Cheese
Woodland mushrooms, butternut squash,		Dauphinoise potato ex kinsen enerry jus		Haggis
garlic & cavolo nero		Mushroom risotto (v)	£16.50	Black pudding
		Sautéed woodland mushrooms, sliced	210.50	
Accompaniments £3.50 each		leek, crème fraîche & truffle oil		
				80z Sirloin steak £8 supplement
Rooster mash Battered onion rings		Chestnut & red lentil roast (v)	£16.50	herb butter, sautéed mushrooms, tomatoes & fries
Pierre Koffmann fries Green beans		Braised Mediterranean vegetables, cauliflower	~13.30	
Green salad Brandy peppercorn sauce		purée & garlic mushrooms		

Desserts

Chocolate & salted caramel tart £7.50

Kirsch cherries & crème fraîche

Petit fours (v) £4

A small selection of chocolates

Assiette of Scottish cheeses (v) £3 Supplement £9.50

Grapes, spicy pear chutney & mixed crackers

Sorbet of the day (v)£5.00

Ask for today's selection

Madagascar vanilla panna cotta (gf) £7.50

£17.00

£1.00 £1.00 £1.00 £1.00

£25.00

Orange & passionfruit caramel

Mango bavarois £7.50

Banana & chocolate ice cream

Allergen information is available on request. We cannot offer a 100% guarantee that all our products are allergen free. Gratuities are at your discretion and all prices are inclusive of VAT at the current rate.