



Speciality Breads & Sea Salt Butter or Olive Oil

Padron Peppers

Olives

#### SMALL PLATES

Chestnut & Parsnip Soup topped with Crispy Bacon (gf)

Whipped Feta with Honeyed Crunchy Chilli Oil & Flat Bread (gf available)

Lemon Vodka Salmon Gravadlax with Winter Citrus (gf available)

Pan Fried Scallops from Orkney, Pea Puree with Black Pudding Bonbon

Duck & Chicken Liver Pate, Cornichons, Fig Chutney & Toasted Brioche (gf available)

#### CHARCUTERIE PLATES

Deep Fried Rosemary Polenta sticks, Mustard Fruits, Gorgonzola, Speck (gf)

Burrata, Toasted Seeds, Print House Glazed Ham, Tomatoes, Radicchio & Basil Dressing (gf)

Coppa, Crispy Shallots, Mapo Tofu, Rocket (gf)

#### LARGE PLATES

Warming Herby Pork Meatballs

Creamy Cherry Tomato Sauce & Tagliatelle

Herby Venison Shank Ragout

Mashed Potatoes & Red Cabbage (gf)

Fillet of Halibut

Salmon Caviar & Champagne Sauce, Wilted Spinach (gf)

Truffled Celeriac & Wild Mushroom Puff Pastry Tart

Wilted Spinach & Dauphinois Potatoes (v)

#### STEAK PLATES

6 oz Rump Steak (gf)

8 oz Rib Eye Steak (gf)

Scottish Cote De Boeuf for 2

Served with Heritage Carrots, Wilted Spinach & with Truffle & Parmesan Chip (gf)

#### SWEET ENDINGS

Black Forest Mousse

72% chocolate, Maraschino cherry, Kirsch Chantilly & Hazelnut Crumbs (gf)

Vanilla Crème Brulée

Blackberries, Blackberry Gel & Mint (gf)

Mulled Wine Poached Pear

Taywells Vanilla Ice Cream, Honeycomb (v)

#### SAVOURY ENDINGS

English Cheese

Fruit, Quince Jam, Crackers (gf available)