



CHRISTMAS SET MENU 2021

(WEDNESDAY – SATURDAY)

Mulled Wine Fizz | Aperol Spritz | Clachan Festive Punch 6.50

Maple Glazed Pigs In Blankets 3.50 | Stuffing Bon Bons 2.50 | Focaccia, Sage & Onion Butter 2.50

Cumbræ Oysters, Tabasco & Lemon 2.50 Each / 3 for 7.50

Starters

Cider & White Onion Soup, Carrick Welsh Rarebit

Rabbit & Smoked Ham Terrine, Celeriac Remoulade, Jerusalem Artichoke, Charred Sourdough

Steamed Shetland Mussels, 'Nduja, Red Onion & White Wine, House Focaccia

Heritage Beetroot, Goats Cheese Hummus, Pickled Apple, Sage & Walnut

Mains

North Sea Hake, Hot Smoked Salmon, Charred Leek, Spinach, Dill & Mustard

Roast Turkey Stuffed With Sage & Onion, Kilted Sausage, Festive Garnish

Scotch Beef Blade, Roast Garlic Creamed Potato, Crispy Shallots & Bacon, Braised Savoy

Confit Duck Leg, Goats Cheese & Apricot Croquette, Red Cabbage, Black Garlic & Rosemary

Butternut Risotto, Soy Pumpkin Seeds, Charred Tenderstem, Wild Mushroom, Pickled Squash, Crispy Sage

Desserts

Traditional Christmas Pudding, Brandy Butter Sauce

Flourless Chocolate Fondant, Aerated Ginger, Salted Almond & Milk Ice Cream

Galloway Honey & Whisky Bavaois, Lemon Curd Cannoli & Raspberry

Scottish Cheese Slate, Chutney, Bread Crisps & Grapes

2 Courses £22

3 Courses £27

If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.