

WHILE YOU WAIT

Catalonian Gordal olives	£3.50
Chargrilled bread with 'flavour of the day!'	£3.50
Spiced nuts of the day	£3.75

PARTY MENU

STARTERS

Spiced roast tomato and red pepper soup, chargrilled sourdough, rapeseed oil and crème fraiche
Hot smoked salmon roulade with horseradish cream, pickled cucumber and fennel
Roasted black fig, prosciutto ham, mulled wine reduction, rocket and Parmesan shavings
Glazed Crottin cheese marinated in limoncello and chilli, lemon puree, Waldorf salad

MAINS

Pan roasted seabass, sautéed new potatoes, chorizo, red peppers, garlic and herb butter
Braised shin of beef, smoked pancetta, Brussel sprouts, crushed potatoes, pickled shiitake and devilled jus
Smoked cheddar and chestnut risotto, trompette mushrooms and compressed apple
Sweet and sour glazed corn fed chicken, spiced red cabbage, fondant potato and plum chutney

DESSERTS

Pear, cranberry and orange crumble with custard
Traditional Christmas pudding with VSOP brandy sauce
A selection of Stewart Tower Dairy Ice-cream
A selection of British cheeses with crackers and homemade chutney

FESTIVE LUNCHES

Monday - Friday / Serving from midday
£17.50 2 courses / £21.50 3 courses

FESTIVE MIDWEEK EVENINGS

Monday - Thursday / Serving from 5pm
£17.50 2 courses / £21.50 3 courses

FESTIVE FRIDAY/SATURDAY EVENINGS

Pre theatre 5pm - 7pm
£17.50 2 courses / £21.50 3 courses

FESTIVE A LA CARTE

STARTERS

Spiced roast tomato and red pepper soup, chargrilled sourdough rapeseed oil and crème fraiche	£5.50
Vegetarian Haggis bon bons, pear chutney, Turnip crisps	£6.50
Roasted black fig, prosciutto ham, mulled wine reduction, rocket and Parmesan shavings	£7.50
Corned Highland venison, beetroot and kumquat salad, candied pumpkin seeds	£8.00
Hot smoked salmon roulade with horseradish cream, pickled cucumber and fennel	£8.00
Glazed Crottin cheese marinated in limoncello and chilli, lemon puree, Waldorf salad	£8.50
Yellowfin tuna tartare, nam phrik, puffed wild rice, avocado and wasabi	£9.50
East Neuk Brown Crab, Ginger and Crème Fraiche with a lime and Chilli marinated Langoustine	£9.50

MAINS

Haggis, Neeps and Tatties served with a skirlie and herb butter	£12.00
Smoked cheddar and chestnut risotto, trompette mushrooms and compressed apple	£13.00
Sweet and sour glazed corn fed chicken, spiced red cabbage, fondant potato and plum chutney	£15.50
Pan roasted seabass, sautéed new potatoes, chorizo, red peppers garlic and herb butter and langoustine	£16.00
Free range Scottish Borders pork belly, parsnip puree, braised puy lentils, kale	£16.50
Spiced North Sea hake, curried sweet potato, blackened mango, spring onion and coconut	£16.00
Braised shin of beef, smoked pancetta, Brussel sprouts, crushed potatoes, pickled shiitake, devilled jus and baked oyster	£17.50
Glenalmond Estate partridge, sauerkraut, cranberry chutney, bread sauce and game chips	£18.00

Festive a la carte menu is available for parties of ten or less

SIDE ORDERS

Market vegetables Buttered new potatoes
Chips Rocket and Parmesan salad
£3.50 each

OFF THE GRILL FROM SHAW'S

Shaws Fine Meats are traditional family butchers working closely with farmers to source the finest livestock from the Borders and Lothians. They dry age their meat on the bone to ensure maximum flavour and tenderness.

(8oz) 35-60 day aged Scottish Borders beef served with garlic and herb butter.

60 day aged Borders rump	35 day aged Borders sirloin	45 day aged Borders rib-eye
£19.00	£20.50	£22.50

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.

A discretionary service charge of 10% will be added to tables of 10 or more.

All prices are inclusive of VAT at current rate.