

Snacks...

Twelve Triangles bread selection & cultured butter 4 Cumbræ oyster 3.8 each or 21 for ½ dozen
Gordal picante olives 4.5 Beer battered Cumbræ oyster with tartar sauce & caviar 5.8
10g Exmoor caviar, hand crisps & traditional condiments (available on request) 65

Starters...

Pan roasted Burnside pigeon breast, red cabbage, mixed seeds & nuts, chestnut velouté 14.5
Orkney king scallop & brown shrimp gratin, langoustine bisque bechamel & spinach 16
Rabbit, cep & pistachio rillettes, devil on horseback, pickled walnut & toasted brioche 11.5
Tarte fine of endive & roasted pear, salad of winter leaves, Hebridean blue & walnuts 11
King prawn cocktail, bloody Mary cocktail sauce, crevettes, avocado, gem & devilled bacon 14
Baked Highland brie to share, pigs in blankets, red currant jelly & toasted sourdough 19

Main Courses...

Butter roasted free range turkey breast, warm terrine of the leg with apricot & pistachio stuffing, pigs in blankets and all the trimmings 28
8oz Scotch Highland sirloin steak, green salad, skinny fries & béarnaise 30
Dumfriesshire Sika venison loin, piccolo parsnips, medjool dates, braised haunch pie & sauce grand veneur 36
Vadouvan spiced roasted North sea cod, crushed pumpkin, shellfish croustillant & prawn bisque 28
Baked tranche of halibut, cauliflower cous cous, onion bhajis & cauliflower velouté 28
Pan roasted gnocchi, roasted pumpkin, chestnuts & sage, parmesan cream 20

Skinny fries 5
Parmesan & truffle fries 6.5

Skin on chunky chips 5
House salad 4

*We are currently sourcing 75% of our fruit & vegetables from Bowland Estate, Galashiels.

* Please note that game may contain shot.

Food Allergy notice:

Please be advised that food may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree nuts, Fish and Shellfish

For more information please ask member of our staff

A discretionary service charge of 10% will be added to your bill

A La Carte

11:30-2/ 4:30-6
(Wednesday to Friday)
(Saturday 11:30am – 6pm)
(Sunday 11:30am – 2pm)

Salad of leaves, pear, Hebridean blue & walnuts, sweet mustard dressing

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King prawn cocktail, bloody Mary sauce, avocado & baby gem

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Pan roasted pigeon breast, black pudding & winter leaves, blackberry vinaigrette

Butter roasted free range turkey breast, warm terrine of the leg with apricot & pistachio stuffing, pigs in blankets and all the trimmings

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Pan roasted North sea cod, cauliflower cous cous, onion bhajis & cauliflower velouté

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Pan roasted gnocchi, toast pumpkin, chestnuts & sage, parmesan cream

Dark chocolate fondant, caramelised banana, burnt banana & honeycomb ice cream

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Blood orange pannacotta, salad of winter fruits, clementine sorbet

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Baron Bigod, chutney, oatcakes & grapes

2 Courses for £36

3 Courses for £42

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Set Menu