****

**winter menu**

**\*\* set menu options available**

**lunch (12-2.30) 2/3 courses £12/£15**

**pre theatre (5.30-6.30) 2/3 courses £15/£18**

**seasonal aperitifs**

*larder tatanka cocktail 5.00*

*lavender gin lemonade cocktail 5.00*

*gin fizz 6.00*

**starters**

**roasted beetroot salad baby leeks, fern abbey ewe’s brie 5.50\*\***

**smoked mackerel and horseradish pate, oatcakes 5.50\*\***

**chicken breast and whitebait salad, rye crisps 5.50\*\***

**cream of celeriac soup with Scottish truffle shavings & homemade bread 5.95**

**queen scallops with Jerusalem artichoke and sweet woodruff vinaigrette 6.50**

**pheasant terrine with pickled wild mushrooms and redcurrants 6.50**

**mains**

**sides**

*bread of the day with herb butter 2.00*

*seasonal vegetables 2.50*

*seasonal mixed leaves 2.95*

*beef dripping chips with Hebridean sea salt 3.50*

*(can be veggie on request)*

**winter squash and barley risotto, toasted walnuts, wild mushrooms 12.95\*\***

**pan fried mullet, wilted spinach, fennel, scurvy grass pesto16.95\*\***

**slow roasted leg of pork, quince, crow garlic mash, broccoli 16.95\*\***

**breast of goose with roast potatoes, carrots, sprouts and cranberries 18.95**

**onion marmalade tart with salt baked root vegetables, pickled elderberries and seasonal leaves 13.95**

**baked coley with cockle broth, crispy leek, kale and chestnuts 17.95**

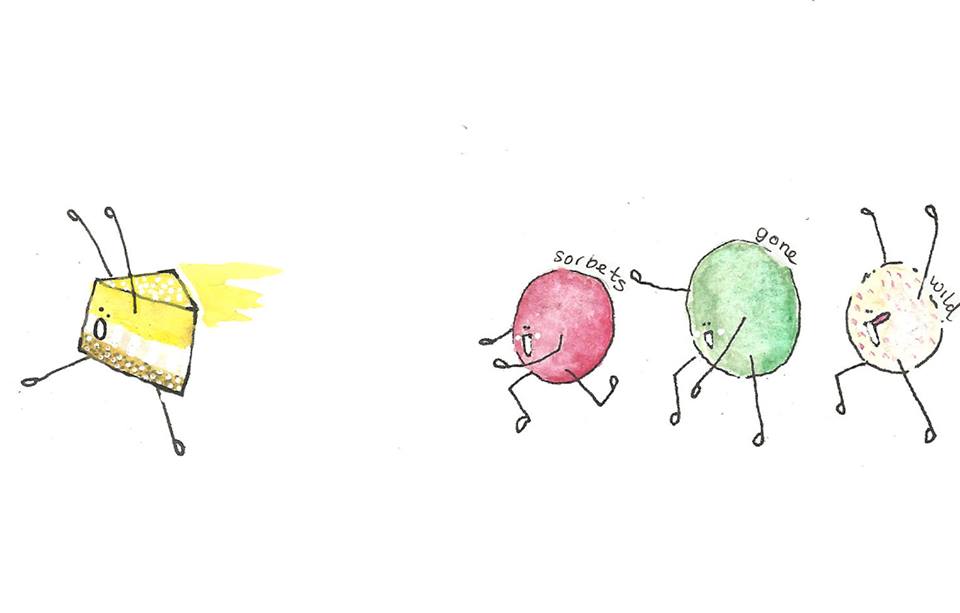
special thanks to some of our suppliers who made this particular menu possible: Fungi & Forage, Welch Fishmongers, Peelham Farm, Phantassie, Cyrenians, Creelers, Errington Cheese Company

**desserts**

**selection of homemade ice creams and sorbets with Mara seaweed shortbread 5.50\*\***

*try with - Moscato Passito, Palazzina, Italy*

**meadowsweet rice pudding, blackberry jam, honey biscuits 5.95\*\***

**** *try with - The Hive 12yr, Wemyss Malts*

**spiced chocolate slice, salted caramel, crème fraiche 5.95\*\***

*try with – Tamhdu 10 yr, matured in sherry cask*

**cobnut treacle tart, poached pear and cinnamon ice cream 6.95**

*try with – BenRiach 12yr Old Dark Rum Finish*

**mulled blackberry and sweet woodruff trifle 6.25**

*try with – Coteaux du Layon, Carte D’Or, France*

**Scottish cheeses with homemade oatcakes and fresh chutney 7.50**

*sweet wine pairing – Glotonia Pedro Ximenez Los Pecadillos, Andalusia*

**larder whisky selection**

**The Hive 12yr, Wemyss Malts, Malt Blend,40% £4.8**

***nose****: Honeyed and malty, cooked apples, beeswax and a tinge of soft smoke.*

***palate****: Creamy and supple, a lot of honey, dried apricot, manuka honey, granary toast, melted butter, toffee and sweet cinnamon.*

***finish****: Beeswax and honey on hot buttered toast. Allspice and nutmeg on the tail.*

**BenRiach 12yr Old Dark Rum Finish Arumaticus Fumosus**

**Speyside, 46%**

**£5.00**

***nose:****Slabs of peat! Sweet cereals waft in and out.*

***palate:****Rich and peaty, more supple than the nose suggests. Sweet barley, lots of smoke, the interplay between rum and the darkness of BenRiach is quite spectacular.*

***finish:****Bittersweet syrupy Muscovado.*

*apricots, rosehips and chocolate, with an avalanche of rum and sultanas in the finish.*

**Compass Box ‘Great King Street’, Artisan Blend, 43% £4.50**

***nose****: Tropical fruits – banana, coconut, candied pineapple, lemon bonbons, slightly biscuit.*

***palate****: Caramel, vanilla fudge, toffee, faint ginger, wood chips.*

**Tamhdu 10 yr, matured in sherry cask, Speyside, 40% £4.60**

***nose****: Crunchie bars, eccles cakes, a touch of rubber, black liquorice, brown sugar, vanilla cream, victoria sponge, berries and foresty hints – rich earth and damp green leaves.*

***palate****: An oily mouthfeel with caramel, pepper and stewed oranges up front, and sherbert and milk chocolate coming in behind.*

***finish****: Medium length, with sweet wood turning slowly dry and spicy, with a burst of spiced butter fading to lightly bitter barrel char.*