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by Gary Maclean

HOGMANAY MENU

December 31st, 2026

Amuse-bouche

Winter green pea soup

smooth green pea soup, mint, pickled shallots, brioche croutons

Citrus and beetroot-cured salmon

Scottish highland salmon, capers, horseradish cream, sourdough toast, lumpfish caviar

Roast loin of venison

Scottish venison loin, turnip purée, Anna potatoes, buttered Swiss chard, red wine sauce

Or

Butternut squash and pine nut Wellington

baby parsnips, Brussels sprouts, truffle cream sauce

Cranachan cheesecake

Scottish cream cheese cake, whisky cream, raspberries, oat crumble

Scottish Macaroon

Hogmanay four course tasting menu

£110 per person

Kindly inform us if you have any food related allergies or intolerance.

While we assure you that we will take utmost care of the above, we are unable to guarantee that the food will be completely free of traces.

Vegan options available upon request. A discretionary 12.5% service charge will be applicable.