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by Gary Maclean

PREMIUM BANQUET MENU

Available from November 15th, 2026 until January 7th, 2027

STARTERS

Citrus and beetroot cured salmon

Scottish cured salmon, capers, horseradish cream, avruga caviar

Chicken roulade

charred baby leeks, sourdough toast, pickled mushrooms, fig gel

Baked potato and double cheese soup

creamy, rich, finished with onion ash

MAINS

Roast loin of venison

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

Pan-seared halibut

Atlantic halibut, Orkney crab bon bon, sautéed kale, cauliflower, beurre blanc

Butternut squash and pine nut Wellington

piccolo parsnips, Brussels sprouts, truffle cream sauce

DESSERTS

Sticky toffee pudding

salted caramel sauce, Scottish tablet ice cream

Cranachan

whisky cream, fresh raspberries, toasted oats, honey

Selection of Scottish cheese

Isle of Mull Cheddar, Moragne Brie, Blue Murder
paired with oats crackers and quince paste

£80 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.