

CHRISTMAS & PRE THEATRE MENU

2 course £32 | 3 course £35

SMALL PLATES

Lamb Cutlets GF

Malaysian smoked rub, chilli jam
Supplement £10

Tiger Prawn Cocktail GF

Sriracha Marie rose

Confit Chicken & Leek Terrine

Sweetcorn puree, mango chutney, garlic pitta

Seared Scallops GF

Vegetable pakora, celeriac puree, madras butter
Supplement £10

Spiced Carrot & Parsnip Soup VE GF

Coriander yogurt, paprika shallots

GRAHAMSTON MAINS

Garlic & Thyme Turkey, Tandoori Sauce GF

Spiced roasties, glazed vegetables, apricot & sage pakora

Barbecue Glazed Sirloin 10oz

Asian barbecue glazed beef, haggis fritter, baked garlic, pak choi, cumin carrots, pepper sauce Supplement £15

Scottish Salmon Fillet & Curried Lentils GF

Bombay potatoes, asparagus, cumin carrot, chive cream

Butternut Squash & Harissa Strudel VE

Spiced roasties, glazed vegetables, apricot & sage pakora, masala sauce

Kerala Hake

Hake fillet, pea & spinach puree, chorizo, leeks, Kerala sauce Supplement £10

ON THE SIDE £4

Sriracha Fries

Tender Stem Broccoli VE GF

Thick Cut Chips Gochujang Ketchup

Sweet Potato Fries

SOMETHING SWEET

Chocolate & Orange VE GF

Orange crumb, vanilla ice cream

Lemon Tart

Wild berries, white chocolate

Apple & Toffee Crumble Tart

Salted caramel sauce, cinnamon ice cream

Scottish Cheese Selection

Blue murder, Isle of Mull cheddar, Arran brie, tomato chutney, grapes, biscuits Supplement £5

If you would like information on ingredients within our menu items in relation to allergens, please ask a member of staff who will be able to assist you.

