

CHAPTER
III

Rhubarb at Christmas

From the finest Scottish game and seafood to indulgent festive desserts, every dish celebrates Scotland's winter larder, beautifully prepared and served beneath the glow of candlelight.

"Rich crimson walls, gilded mirrors, and sumptuous fabrics create a lavish backdrop for exceptional Scottish cuisine"
Daily Dish

Festive Menu 2026

*Belhaven Bay crab, Granny Smith apple jelly, mulled cider,
pickled ginger and caviar*

*Beef carpaccio, Jerusalem artichoke, braised shin,
Parmesan and winter truffle*

White onion velouté, charred Roscoff, smoked ham hock, sage and walnut

*Celery root royale, roast malted celeriac, wild mushroom parfait,
pickled grapes, tarragon-seeded cracker, maple verjus*

*Lammermuir pheasant breast, roast chestnut farce, caramelised parsnip,
choucroute, preserved pear, Riesling sauce*

*Feather blade of Angus beef en croûte, haggis croquette, confit shallot
and swede, snowball turnip, persillade mash, red wine jus*

*Roast hake, golden raisin and caper crumb, caramelised and pickled
cauliflowers, Chamonix potato, roast hake sauce*

*Salt-baked carrot beignet, orange and lemon crowdie, roast grelot onions,
pain d'épices, mulled white wine jus*

*Christmas pudding, brandy sauce, spiced fruit streusel,
pain d'épices ice cream*

Lemon posset, cranberry, gingernut crumb, yoghurt sorbet

*Chocolate and lime tart, milk chocolate crèmeux,
blackcurrant and mint confit*

Butterscotch mousse, speculoos, bourbon sauce, pear and tonka sorbet

Our festive menus are available from

Thursday 26 November 2026 until Tuesday 5 January 2027
(Excluding 25 & 31 December 2026 and 1 January 2027)

Lunch

£70

per person

Dinner

£85

per person

Private Dining

£90

per person