

Festive Dining

Smoked sea trout mousse, spiced granary soda bread, blood orange, buttermilk, black olive

Ayrshire ham, confit carrot, pickled mustard seed pressing, parsley relish, crackling crumb and Thistly Cross cider

Leek and watercress velouté, caramelised onion and watercress crouton, shallot mignonette, truffle emulsion

Marinated beetroot, whipped crowdie cheese, red currant balsamic, pumpernickel, Granny Smith apple

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Featherblade of Scotch beef en croûte, parsley mash potato, Swiss chard, crispy onion, roast garlic, red wine jus

Butter-poached Scottish Borders pheasant breast, chorizo, creamed sprouts, goose fat roast parsnip, sage and onion, cognac macerated golden raisins

Fillet of sea bream, saffron potato rouille, roasted salsify, wilted spinach, Grenoblois garnish

Roasted onion squash, bulgar wheat, chicory, pomegranate, smoked Greek yogurt, caramelised walnut

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Christmas pudding with butterscotch sauce and Madagascan vanilla ice cream

Chocolate custard tart with caramelised orange sorbet

Rum panna cotta with coconut granola, confit pineapple and coconut sorbet

Vanilla cheesecake, ginger nut and cranberry confit

Available Wednesday 29 November 2023 until Wednesday 3 January 2024

Excluding 24, 25, & 31 December and 1 January 2024

Lunch in Rhubarb (12 noon until 4.30pm) - £50

Dinner in Rhubarb (4.45pm until 10pm) - £70

Private Dining - £75

