

SUNDAY ROAST

CHAMPAGNE
Veuve Clicquot -- 18
Ruinart -- 25
Mimosa -- 18

BLOODY MARY
Build your own...
Ketel One Vodka or Seedlip 108,
tomato, Townhouse spice blend -- 15

0% AROMATIC SPRITZ
Monin Bitter, Wild Idol alcohol free
sparkling wine, Fever Tree soda water
-- 14

BREAD & SNACKS

COMPANY BAKERY SOURDOUGH
Edinburgh cultured butter & Blackthorn sea salt -- 9
SPICED HAGGIS & ONION FRITTERS
coriander & mint raita -- 9

BUTTERBEAN HOUMOUS
seeded crackers, lemon & garlic -- 8
SCOTTISH BROWN CRAB BRIOCHE
gooseberry, elderflower -- 12

STARTERS

TWEED VALLEY BEEF TARTARE
pickled onions, nasturtium, crisps -- 19
ISLE OF WIGHT HERITAGE TOMATOES
whipped crowdie, cucumber, basil maceration -- 17

PEA POD BROTH
lovage, mangetout, Corra Linn cheese -- 15
GLENEAGLES OAK-SMOKED SALMON
buttermilk, cucumber & dill -- 20

MAINS

SLOW COOKED PORCHETTA
herb & sausage stuffing, apple sauce -- 32
BEEF SIRLOIN
horseradish cream -- 34
CHICKEN ROASTED ON THE CROWN
confit leg & pigs in blankets -- 28

LOCH MELFORT TROUT
roast fennel, sorrel & grapefruit dressing, pine nuts -- 26
ROOT VEGETABLE PITHIVIER
vegetable gravy -- 26
all served with roast potatoes, roasted carrots, cabbage, gravy,
Yorkshire pudding

ON THE SIDE -- 8

CAULIFLOWER CHEESE

NEW SEASON POTATOES
sour cream & chives

BROCCOLI & STEAMED GREENS
with or without smoked butter
CRISP LEAVES & CARROT SALAD
tarragon mustard, sunflower seeds

DESSERTS

THE CHOCOLATE MOUSSE TROLLEY
selection of toppings -- 17
STICKY TOFFEE PUDDING
clotted cream ice cream -- 12

VANILLA ICE CREAM SUNDAE
strawberry & meringue pieces -- 12
SELECTION OF CHEESES
4 for 18

Prices include 20% VAT, a discretionary 12.5% service charge will be applied to your bill.
Please notify your server of any allergies or dietary requirements, as not all ingredients are listed and the absence of allergens cannot be guaranteed.