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, sumac -- 8

NATIVE LOBSTER & CRAYFISH TOAST
Thermidor gratin -- 14

STARTERS

TWEED VALLEY BEEF TARTARE
pickled onions, nasturtium, crisps -- 19

HERITAGE CARROTS
sea buckthorn, labneh, dukkah -- 18

JERUSALEM ARTICHOKE & POTATO SOUP
crème fraîche, chestnut, thyme -- 16

GLENEAGLES OAK-SMOKED SALMON
fennel, dill, yoghurt -- 21

MAINS

SLOW COOKED PORCHETTA
herb & sausage stuffing, apple sauce, gravy,
Yorkshire pudding -- 32

BEEF SIRLOIN
horseradish cream, gravy, Yorkshire pudding -- 34

ROAST TURKEY
herb & sausage stuffing, cranberry, pigs in blankets -- 28

LOCH MELFORT TROUT
Partan Bree, chard, crab & crayfish -- 35

ROOT VEGETABLE PITHIVIER
vegetable gravy, Yorkshire pudding -- 26

all served with roast potatoes,
roasted carrot & cabbage

ON THE SIDE -- 8

CAULIFLOWER CHEESE

CHARLOTTE POTATOES
Isle of Mull cheddar, pickles, crispy onion

GLAZED CARROTS & PARSNIPS
malt butter

CRISP BITTER LEAF SALAD
piccalilli dressing

DESSERTS

THE CHOCOLATE MOUSSE TROLLEY
selection of toppings -- 17

STICKY TOFFEE PUDDING
clotted cream ice cream -- 12

VANILLA ICE CREAM SUNDAE
honeycomb & chocolate shards -- 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.