



## SAMPLE SUNDAY ROAST MENU

2 Courses | 32 per person

3 Courses | 36 per person per person

### STARTER

Broccoli velouté, wild garlic pesto  
(D, N, G)

Chicken liver parfait, cherry gel, pistachio crumb,  
gingerbread, chicory  
(D, E, G, M, N, Sy, Sd)

Hot smoked salmon, Niçoise salad, olives, anchovies,  
green beans, semi-dried cherry tomatoes  
(F, M, Sd, Sy)

### MAIN

Sunday Roast: Speyside beef, brisket mac 'n' cheese,  
duck fat garlic roasties, honeyed root vegetables,  
Yorkie, vegetable écrasé, red wine gravy  
(Ce, D, E, G, M, Sd, Sy)

**Vegetarian option available**

### DESSERT

Warm plum compote, crumble, crème anglaise,  
chantilly cream  
(D, E, G)

Warm sticky date pudding,  
butterscotch sauce, ice cream  
(D, E, G)

I.J Mellis cheeses, chutney & oatcakes  
(Supplement £4)  
(Ce, D, G, M, Sd)

### SNACKS

Goat cheese & parmesan churros | 7.5  
(D, E, G, Sy)

Haggis, mustard mayo | 6.5  
(E, G, M, Sy)

Hummus, golden raisin, pomegranate,  
hazelnut, flat bread | 8.5  
(G, N, Se, Sy)

Freedom Bakery sourdough bread,  
whipped butter | 5  
(D, G)

Marinated olives | 4.5  
(Sy)

### EXTRA SIDES

Yorkshire pudding | 1.5  
(D, E, G)

Garlic roasties | 6  
(Sy)

Brisket mac'n'cheese | 8  
(D, G, M)

Honeyed vegetables | 5.5  
(Sy)

Red wine gravy | 1.5  
(Sd)

Truffle cream | 1.5  
(D, G)

Allergens Key: Bi-bivalves/molluscs; Ce-celery; Cr-crustacea/shellfish; D-dairy/milk;  
E-egg; F-fish; G-gluten; L-lupin; M-mustard; N-tree nuts; Pe-peanuts; Se-sesame; Sd-sulphur dioxide; Sy-soy