

CATTLE & CREEL

 steak - bar - seafood 

HOGMANAY MENU

2 COURSES £24.95 3 COURSES £29.95

STARTERS

Roast pumpkin veloute, bread & butter

Pan-seared scallops, spiced parsnip purée, pomegranate & parsnip crisps

Wood pigeon breast, crispy polenta, pickled veg & red wine jus

Herb gnocchi, sautéed garlic mushrooms & soft herb oil

MAINS

Braised beef cheeks, polenta cake, carrot purée, crispy shallots & red wine jus

Pan-roasted seabass, Boulanger potato, braised leeks, salsify & butter sauce

Highland venison, potato terrine, heritage carrots & wild berry jus

Parsnip & truffle risotto, honey glazed parsnips & shaved parmesan

Ayrshire 30 day dry-aged rib-eye steak, handcut chips, slow-roasted plum tomato, mushroom duxelle and peppercorn sauce. Served pink. **Supp £10**

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream

Chocolate & hazelnut tart with vanilla chantilly

Poached pear, blue cheese, Panna cotta & ginger bread crouton

Selection of scottish cheese, oatcakes & garden apple chutney

Kids menu also available

Please pre-order, £10 non-refundable deposit payable one week after booking. Please advise if numbers change as soon as possible. Tables of up to six. Larger bookings separated onto neighbouring tables. Safe socialising rules at time of dining will also be observed.