



• TO GET YOU STARTED •

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| Artisan Bread, balsamic reduction, olive oil | £ 5.00 |
| Olives, marinated in green and red chillies and herbs | £ 4.50 |

• STARTERS •

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| Today's Home-made Soup, artisan bread | £ 7.00 |
| Filo Wrapped Haggis and Black Pudding, spiced whisky, apple and beetroot chutney | £ 9.00 |
| Smoked Salmon, dill and lime marinated prawns and crayfish, confit cherry tomatoes, horseradish emulsion | £13.00 |
| Chicken Liver Parfait, toasted brioche, roast fig, cranberry and orange chutney | £10.00 |
| Grilled Courgette Rolls, feta cheese, mint and lemon, sour dough crouton. (V) | £ 9.00 |
| Vegetable Samosa, mango chutney, spiced onions, tomato chilli relish (VG) | £ 9.00 |

• MAIN COURSES •


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| Roast Turkey Paupiette, sage and onion stuffing, sautéed sprouts and chestnuts, roast potatoes, butter-roasted parsnips and carrots, kilned sausages, gravy | £24.00 |
| Grilled Seabream Fillets, courgette and carrot ribbons, tomato and tarragon butter sauce, herb baby potatoes | £25.00 |
| Confit Duck Leg, dauphinois potatoes, buttered green beans and sweet-cure bacon, dark cherry and red wine sauce | £23.00 |
| Braised Ox Cheek, honey mustard glazed carrots, pickled walnuts, caramelised shallot mash, port wine jus | £24.00 |
| Butternut Squash, Beetroot and Spinach Wellington, roast potatoes, roast carrots and parsnips, rocket pesto. (VG) | £16.00 |
| Fillet Steak, shallot marmalade, crispy wild mushrooms, truffle and parmesan fries | £39.00 |

• SIDES •

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| Buttered Green Beans and Bacon | £ 4.00 | Roast Potatoes | £ 3.50 |
| Truffle and Parmesan Fries | £ 4.00 | Herb Buttered Potatoes | £ 3.50 |
| Roast Parsnips and Carrots | £ 3.50 | Sautéed Brussel Sprouts with Chestnuts | £ 4.00 |

• DESSERTS •

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| Warm Christmas Pudding, vanilla ice cream, brandy sauce | £ 8.00 |
| Raspberry and Whisky Crème Brulee, vanilla cream with toasted oats, shortbread | £ 8.00 |
| Dark Chocolate and Irish Cream Trifle | £ 8.00 |
| Ice Creams and Sorbets (VG) | £ 6.00 |
| IJ Mellis' Great British Cheeses, grapes, plum chutney, selection of crackers | £12.00 |



* VG-VEGAN

Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.

·TABLE D'HOTE·

Available 12pm - 6:30pm Every Day

2 Courses £22.50 | 3 Courses £27.50

Today's Soup

Filo Haggis,
whisky sauce

Buffalo Farm Scottish Mozzarella and Heritage Tomatoes,
aged balsamic dressing

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Dome Classic Burger,
scotch beef, shaved truffle, smoked cheddar, sweet cured streaky bacon, garlic mayonnaise

Seared Cauliflower Steak,
chickpea, tomato and red pepper stew, salsa verde, capers (VG)

Battered Haddock,
garden peas, skin on fries

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Warm Chocolate Fudge Cake

Today's Cheese and Biscuits

Ice Creams and Sorbets (VG)



FESTIVE TIPPLE



The Nutcracker

£10.00

Woodford Reserve bourbon, Chestnut Liquor,
Maple syrup, Gingerbread foam, Nutmeg