

NEW YEAR'S SPECIALS

v*gf Beetroot and Apple Soup with Blue Cheese and Caramelised Onion Toast

850/-

v Crispy Fried Mozzarella Bites with 'About Thyme' Chilli Jam

Individual portion: 1,050/-

Sharing portion 2,000/-

Chicken Tikka Samosas with Mango Chutney

Individual portion: 1,050/-

Sharing portion 2,000/-

n* Aromatic Lamb Tagine

Tender, Moroccan spiced, slow cooked lamb and apricots

Served with jewelled cous-cous and garnished with labneh, pomegranate seeds and flaked almonds

2,500/-

Turkey Pot Pie

A deliciously creamy medley of roast turkey, leeks, carrots and peas topped with a flaky, house-made all butter puff pastry

Served with an Irish potato cake and spinach and apple salad

v* gf n Stuffed Roast Butternut Squash

Roasted butternut squash stuffed with quinoa, kale, cranberries and walnuts and topped with crumbled feta cheese

Served with spinach and apple salad

2.200/-

v+ Spicy Olive, Caper and Blistered Cherry Tomato Linguine with Crispy Breadcrumbs

Served with garden salad

1,800/-

*Add Bacon

2,300/-

v*gf Creamy Mushroom Risotto

Served with salad

1.800/-

Add Chicken

2,450/-

n* Strawberry Shortcake Sundae

The perfect combination of homemade Scottish shortbread, vanilla ice-cream and fresh strawberries drizzled with strawberry sauce and finished with whipped cream and toasted flaked almonds

1,050/-

Raise your glass to 2025

Slange Var: Blood Orange Gin . Campari . Sugar Syrup . Lime Juice . Orange Juice . Aquafaba 900/-

St. Tropez Spritz: Sparkling Brut . Grapefruit Liqueur . Soda . Grapefruit Garnish 1,050/-

Hugo: Sparkling Brut . Elderflower Liqueur . Mint . Soda 1,050/-

'Mulled Wine': Red Wine . Brandy . Orange . Spice 950/-

v vegetarian, v+ vegan, v* vegetarian - vegan option available on request, gf gluten free, gf* gluten free option available on request * pork bacon, beef option available on request, p* – pork product, n contains nuts, n* contains nuts that can be excluded on request