



THE GRILL @ THE ORANGERY

HAGGIS BON BONS 7.50
whisky mayonnaise & parmesan

MIXED MARINATED OLIVES 5

BREAD BOARD 5
whipped butter

STARTERS

ROAST PARSNIP VELOUTÉ	7.50
sage oil, crispy parsnips, stout-glazed roll, whipped salted butter	
CONFIT SALMON	10.50
rolled in furikake seaweed, lemon gel, dill emulsion, compressed cucumber, sea herbs	
BEETROOT-GLAZED CHICKEN LIVER PARFAIT	9.50
plum, fig & apple chutney, toasted brioche	
HERITAGE BEETROOT SALAD	8.50
whipped goat's cheese, candied walnuts, blackberries, garden herbs	
BRAISED OX CHEEK	10.50
celeriac purée, crispy onions, whisky prunes, beef jus	

MAINS

BALBIRNIE ALE BATTERED HADDOCK	19.00
triple-cooked chips, crushed peas, tartare sauce	
ROULADE OF TURKEY	25.00
Wrapped in prosciutto, cranberry & pistachio stuffing, truffle dauphinoise, braised leg, sprout puree, baked carrot, pickled redcurrant jus	
BRAISED FEATHERBLADE OF BEEF	24.00
confit potato, heritage vegetables, shallot, squash purée, bone marrow skirlie, beef jus	
PAN-FRIED SALMON	22.50
champagne beurre blanc, caviar, salmon roe, sea herbs, potato & celeriac dauphinoise	
CHESTNUT & MUSHROOM WELLINGTON	18.00
Roasted news, heritage vegetables, confit shallot, butternut squash puree, kale, red wine jus	
BEETROOT & GOATS CHEESE RAVIOLI	18.00
brown butter & herb emulsion, parmesan	

DESSERTS

PETIT FOUR SELECTION & COFFEE	9.50
macaron, tablet, truffle, fudge	
STUDY OF CHRISTMAS	9.50
Christmas pudding, mince pie, rum & raisin ice cream, cranberries, brandy sauce	
STICKY TOFFEE PUDDING	9.50
whisky prune gel, hazelnut tuile, sticky toffee ice cream, toffee sauce	

FROM THE JOSPER GRILL

8OZ RIB-EYE	30.00
Koffman chips, peppercorn sauce	
8OZ FLAT IRON	24.00
Koffman chips, peppercorn sauce	
DOUBLE STACK TWEED VALLEY BEEF BURGER	18.50
smoked streaky bacon, cheddar, gem lettuce, tomato, red onion, burger sauce, Koffman chips	
GUEST STEAK	MP
Chef's selection cut – please ask your server for details	

SIDES

TRIPLE-COOKED TRUFFLE & PARMESAN CHIPS	5
TRIPLE COOKED CHIPS	5
PANKO-CRUMBED ONION RINGS	5
HOUSE SALAD	5
lemon vinaigrette	
SPROUTS	6
chestnuts, bacon	
MAC & CHEESE	6
brioche & maple croutons	
CAESAR SALAD	5

TRIPLE VALRHONA CHOCOLATE SET	10.00
set chocolate custard, mousse, biscuit base, Oreo crumb	
SELECTION OF ICE CREAMS & SORBETS	7.50
SELECTION OF SCOTTISH CHEESE	14.50
quince, honeycomb, grapes, celery, sea salt & honey water biscuits	

