



# Festive MENU

## Snacks

Origin house charcuterie, pickles, toasted sourdough baguette 18

Crispy oysters, pancetta, tartare sauce 18

Half dozen fresh Loch Fyne oysters, apple balsamic 18

'Ham, egg, and cheese' 15



Potato and thyme sourdough, 'Nduja butter

## Starters

Loch Fyne smoked salmon, horseradish cream, rye bread

Roasted beets, goats curd, pickled pear, pecans, mustard dressing

Black Angus steak tartare, watercress, radish

Black Pig terrine, pistachio, celeriac rémoulade

## Mains

Grilled hispi cabbage, shallot cream, black garlic

Scottish halibut, anchoïade, spinach, lemon butter

Pork and cider casserole, apple, sage

Stout braised ox cheek, celeriac purée

*All dishes are served with a selection of seasonal vegetables and potatoes*

## Dessert

Vanilla crème brûlée

Christmas pudding, brandy sauce

Cheese of the day

65 per person

*Please let us know if you have any food allergies or special dietary requirements.  
A discretionary 15% service charge will be added to your bill. All prices include 20% VAT.*