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# CHRISTMAS & PRE THEATRE MENU

2 course £32 | 3 course £35

## SMALL PLATES

Lamb Cutlets GF  
Malaysian smoked rub, chilli jam  
**Supplement £10**

Tiger Prawn Cocktail GF  
Sriracha Marie rose

Confit Chicken & Leek Terrine  
Sweetcorn puree, mango chutney, garlic pitta

Seared Scallops GF  
Vegetable pakora, celeriac puree, madras butter  
**Supplement £10**

Spiced Carrot & Parsnip Soup VE GF  
Coriander yogurt, paprika shallots

## GRAHAMSTON MAINS

Garlic & Thyme Turkey, Tandoori Sauce GF  
Spiced roasties, glazed vegetables, apricot & sage pakora

Barbecue Glazed Sirloin 10oz  
Asian barbecue glazed beef, haggis fritter, baked garlic,  
pak choi, cumin carrots, pepper sauce **Supplement £15**

Scottish Salmon Fillet & Curried Lentils GF  
Bombay potatoes, asparagus, cumin carrot, chive cream

Butternut Squash & Harissa Strudel VE  
Spiced roasties, glazed vegetables, apricot & sage  
pakora, masala sauce

Kerala Hake  
Hake fillet, pea & spinach puree, chorizo, leeks,  
Kerala sauce **Supplement £10**

## ON THE SIDE £4

Sriracha Fries

Tender Stem Broccoli VE GF

Thick Cut Chips Gochujang Ketchup

Sweet Potato Fries

## SOMETHING SWEET

Chocolate & Orange VE GF  
Orange crumb, vanilla ice cream

Lemon Tart  
Wild berries, white chocolate

Apple & Toffee Crumble Tart  
Salted caramel sauce, cinnamon ice cream

Scottish Cheese Selection  
Blue murder, Isle of Mull cheddar, Arran brie,  
tomato chutney, grapes, biscuits **Supplement £5**

If you would like information on ingredients within our menu items in relation to allergens, please ask a member of staff who will be able to assist you.

