

Nº 1
BAR / GRILL

HOGMANAY MENU



7.30^{PM} | PIPER ON ARRIVAL WITH CHAMPAGNE + CANAPÉS

SOUP

BUTTERNUT SQUASH VELOUTÉ
parsnip crisp + toasted pine nuts

FISH COURSE

RED WINE POACHED MONKFISH
beetroot foam, crispy kale + pomegranate

MAIN COURSE

HAGGIS BEEF WELLINGTON
fondant potato, honey glazed carrot, haggis beef jerky crumb + jus

DESSERT

WHISKY + HONEY PANNACOTTA
rolled oats, raspberry, white chocolate mousse + boozy berries

CHEESE

SCOTTISH CHEESEBOARD
mini oatcakes, apple, celery, grapes + fruit chutney

12^{AM} | PIPER AT THE BELLS

12.30^{AM} | CARRIAGES

£70.00
PER PERSON

£100.00
PER PERSON
(with paired wines)

We take all allergens seriously and strive to provide dishes all can enjoy.
Most of our dishes should be adaptable to meet your needs.
Please be aware, our kitchen environment contains nuts.
Please inform a member of staff with any information necessary before ordering.

Please note all tables of 8 or more will have discretionary 11.5% service charge added to the bill.
Ⓞ is or can be made gluten free
Ⓛ is or can be made dairy free
Ⓥ is or can be made suitable for vegetarians