



SINGLE USE MENU

FESTIVE EVENING MENU

STARTERS

Scallops <i>miso, shony seaweed</i>	£12
Tomato <i>roasted soup, pesto dressing, soft bread</i>	£6
Chicken <i>satay skewers, peanut satay sauce</i>	£8
Mozzarella <i>buffalo, bruschetta, basil salad</i>	£7
Ham <i>hock terrine, plum chutney</i>	£8
Prawn <i>tempura king prawn, bloody mary sauce</i>	£9

DESSERTS

Pudding <i>Meldrum house Christmas pudding, brandy sauce, gingerbread ice cream</i>	£8
Limoncello <i>lemon tart, gin & tonic sorbet</i>	£7
Cheese <i>selection of kitchen cheeses, chutney, and oatcakes</i>	£12
Crème Brulee <i>apple & cinnamon, vanilla sable</i>	£7
Cheesecake <i>white chocolate & Baileys, Baileys ice cream</i>	£7
Brownie <i>After eight chocolate, mint chocolate ice cream</i>	£8
Cookie Dough <i>Terry's Chocolate Orange, vanilla ice cream</i>	£8
Sticky Toffee Pudding <i>Fudge ice cream</i>	£7

MAIN COURSES

Turkey <i>roasted root vegetables, goose fat potatoes, skirlie, roasting juices</i>	£24
Halibut <i>fillet, greens, leek risotto, salsa Verde</i>	£22
Beef <i>24hour slow cooked shin, bourgeon garnish, heritage carrots, red wine reduction</i>	£25
Blackened Cod <i>cheddar crust, collard kale, green salsa</i>	£14
Cauliflower <i>cheese risotto, Strathdon blue crumble</i>	£17
Tart <i>double cheese & winter vegetable gentlemen's relish</i>	£12

GRILLS

1236 Steak Burger <i>brioche bun, smoked apple wood cheddar, streaky bacon, sriracha mayo, parmesan fries</i>	£15
Sirloin	£28
Fillet	£34
Ribeye	£30

SIDES

<i>winter greens</i>	
<i>roasties</i>	
<i>chop house salad</i>	
<i>chipolatas</i>	
<i>winter roots and sprouts</i>	
<i>salt and pepper fries</i>	
<i>rooster fries</i>	
<i>onion skirlie</i>	all £4

SAUCES

<i>peppercorn</i>	
<i>Rioja jus</i>	
<i>bourbon BBQ</i>	all £4