

The Merchant Steakhouse

FESTIVE DINNER MENU

3 COURSES 44.95

STARTERS

CELERIAC AND CHESTNUT SOUP (V)

with hazelnut and truffle dumplings

BEEF CHEEK & BONE MARROW PITHIVIER

onion soubise, ash baked roscoff half onion

WHISKY CURED SALMON

with apple and celeriac remoulade, whisky gel, nasturtium and rye toast

HERITAGE BEETROOT & GOATS CHEESE TART

mushroom ketchup, watercress

MAIN COURSES

28 DAY AGED SCOTCH SIRLOIN

truffled pigs in blankets, spring onion mash, crispy sprouts, sauce Diane

MILLERS OF SPEYSIDE BONE IN PORK CHOP

grilled pigs in blankets, dauphinoise potato, apple ketchup, grilled hispi cabbage

WINTER SQUASH RAVIOLI (V)

sage butter, toasted pumpkin seeds, parmesan tuile

CHARGRILLED TURKEY MEDALLIONS

pigs in blankets, beef cheek and sage stuffing,
honey glazed roots, clapshot mash, crispy sprouts, turkey jus

PAN ROASTED HAKE

chorizo and broad bean cassoulet, saffron potatoes, watercress cream

DESSERTS

PEAR & THYME TARTE TATIN

clotted cream ice cream

SALTED CARAMEL CHOCOLATE TORTE

salted caramel ice cream, candied walnuts

RASPBERRY & WHISKY PANNA COTTA

raspberry sorbet, toasted oats, vanilla chantilly, drambuie syrup

