



Noon 'til ten  
bar - restaurant - terrace - lounges - in-room dining

## Curated Comfort

*curated:* carefully chosen and thoughtfully organized or presented

*comfort:* a state of physical and mental ease. Latin: com-*fortis* 'strong' = *feeling strengthened*

### NIBBLES & SHARES

Rufflets Marinated Gordal Olives (GF)	£3.95
Artisan Bread	£3.95
<i>Sicilian virgin olive oil and balsamic vinegar</i>	

### STARTERS

Celeriac & Apple Soup (V)(GF) 	£5.95
<i>Sourdough bread and Rufflets butter</i>	
Hot Smoked Salmon Rillettes 	£11.50
<i>Orange reduction, pumpernickel, walnut dressing</i>	
Skagen Toast	£11.95 / £15.95
<i>Since 1958, Sweden's favourite shrimp 'salad' - juicy shellfish spooned over butter-fried sourdough toast</i>	
Mozzarella Arancini (V)	£8.75
<i>From Sicily with spicy love and a chilli sauce</i>	
Ham Hough & Golden Raisin Terrine 	£9.50
<i>Celeriac and pomegranate remoulade, pickled vegetables</i>	

### MAINS

#### RUFFLETS POSH PIES

A good ol' pie is Scotland on a plate. Humble and simple as it may seem, this favourite comfort food has a glorious heritage. Indeed, the filling within a kind of flour and olive oil based pastry was created in ancient Rome. North of Hadrian's wall, however, the Scottish pie followed a Northern European tradition with the use of butter and lard. Rufflets' posh pie uses bone marrow instead which is both succulent and tasty.

Boeuf Bourguignon Pie ( <i>served with mash</i> )	£16.50
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*A discretionary 10% service charge will be added to your bill*

## MAINS

Traditional Slow-Cooked Turkey 	£17.50
<i>Pan-fried sprouts, roast potatoes, honey-glazed carrots, parsnip purée, chestnut stuffing, gravy</i>	
Rufflets Glorious Fish & Chips	£15.50
<i>With chunky homemade tartare sauce</i>	
Venison Loin 	£24.00
<i>Pumpkin purée, braised red cabbage, dauphinoise potato, chocolate jus</i>	
Spiced Vegetable & Chestnut Pithivier (V) 	£14.50
<i>Parsnip purée, sautéed spinach, vegetable gravy</i>	
Grilled Halibut	£24.50
<i>Mushroom forestiere, pancetta, red wine jus</i>	

Highland Wagyu Beef Burger and Chips ( <i>baby gem, beef tomato, Bois Boudran tomato relish</i> )	£16.95
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Highland Wagyu Sirloin Steak ( <i>triple-cooked hand-cut chips, red wine jus</i> ) (GF)	£26.50
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What is Highland Wagyu?

A native breed that are free-range, traditionally reared cattle, fed on a specially created GM-free “Blackford” blend. Cattle are finished as naturally as possible and the meat is matured for 28 days. Luxury Wagyu beef is fed on a specially created “Highland Wagyu” blend for 600 days after weaning to ensure consistently high marbling. The care and attention that goes into the welfare and farming of these animals gives customers the confidence that this gourmet beef is of the highest quality and the finest flavour.

Indulge Yourself (*for two or more*)

Chateaubriand <i>with Béarnaise sauce or bone marrow gravy</i>	£60.00 (450g) for two / £13.50 per additional 100g
Grilled Chicken <i>with stuffing and gravy</i>	£29.50 for two
Fillet of Beef Wellington <i>with Béarnaise sauce or bone marrow gravy</i>	£80.00 for two - <b>48 hour pre-order required</b>

## SIDES

All £3.95

- Roast carrots with honey mustard (GF)
- French beans with toasted almonds (GF)
- Spiced chips with chipotle ketchup (GF)
- Chorizo potatoes (GF)
- Long stem broccoli with shallots and hazelnuts (GF)

## DESSERTS

Almond & Orange Cake (GF)	£7.25
Traditional Christmas Pudding  <i>Brandy custard, fruit compote</i>	£6.95
Cherry Cheesecake  <i>Port reduction, cherry coulis</i>	£7.25
Local Berries and Ice Cream (GF)	£5.95
Scottish Cheese Selection (GF available on request) <i>Chef's mouth-watering picks with oatcakes, chutney and grapes</i>	£13.75
Festive Petits Fours 	£4.00

### With a glass of...

Delaforce Late Bottled Vintage 2012 (50ml)	£4.50
Quinta do Portal Tawny Port 10yr (50ml)	£4.50
Late Harvest Riesling, Seresin Estate New Zealand (100ml)	£7.50
Pilgrim's Raspberry & Ginger Liqueur (50ml)	£5.00

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