

CHAMPAGNE LOUNGE

All pre-orders for additional Hogmanay items are to be placed by Friday, 15th of December 2023



Perello Gordal Olives $\cdot \pm 4.00 (V+) (GF) (s)$

Joe & Seph's Cheddar & Chilli Popcorn • £3.50 (V) (GF) (m)

Smokehouse Nut Mix $\cdot \pm 4.00 (V+) (n, p)$

Oyster, Chilli, Ginger \cdot £3.50 each (*m*, *o*, *s*)

Rosemary Menabrea Bread, Edinburgh Butter Co. Butter • £3.00 (V)

Baked Camembert, Rosemary Menabrea Bread \cdot £18.50 (V) (g, m, s)

(Please note this dish takes 20 minutes to prepare)

I.J. Mellis Charcuterie and Cheese, Homemade Chutney, Crackers, and Pickles • £45.00

Celebration size I.j. Mellis Carcuterie and Cheese, Homemade Chutney, Crackers, and Pickles•£200.00

(Serves up to 8 people)



Hot Smoked Salmon Pâté, Auchentoshan Whisky, Buckwheat • £12.00 (f, n, s, m, g) (Contains alcohol)

Tuna Tataki, Sesame, Yuzu Curd • £12.00 (g, e, m, f)

Black Bean Empanada, Green Goddess Dressing • £10.00 (V+) (g, so)

Venison & Oxcheek Croquettes, Honey Garlic Aioli, Quince • £14.00(g,e,m,ce,s)

All bites are served as trios



Dark Chocolate, Mulled Wine, Hazelnut Horns • £9.00 (V) (g ,m, n, s)

ALLERGEN KEY

V = Vegetarian V+ = Vegan GF = GlutenFree

gluten – g / milk – m / egg – e / mollusc – mo / crustacean – c / fish – f / celery – ce / soya – so / sulphites – s / mustard – mu / oats - o / peanuts – p / nuts – n / lupin – l / sesame – se / barley - b / wheat - w (Please notify a member of the team of any allergies or dietary requirements)

Please note that we apply a discretionary 10% service charge to all bills.