

Festive Dining

Seaweed and ponzu-cured sea trout, Guinness bread, passion fruit and oyster cream

Smoked Lammermuir partridge breast, confit leg, black pudding,
sage and onion relish, pickled apple, Pedro Ximénez

Scotch lamb broth, braised lamb shank, St Andrews Cheddar soda bread,
caramelised onion butter

Smoked celeriac cannelloni, forest mushrooms, tarragon sauce

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Roast goose breast, goose liver parfait and confit leg croquette,
creamed Savoy cabbage, crispy goose fat potato, spiced plum sauce

Featherblade of Scotch Angus beef en croûte, parsley crumb,
pommes mousseline, beef dripping parsnips, caramelised Brussels sprouts
and grelot onions, beef jus

Hot-smoked Scottish salmon, baby leek risotto, leek étuvé,
citrus braised chicory, tenderstem broccoli tempura

Charred hispi cabbage, tahini-roasted Jerusalem artichoke,
Winter truffle couscous, 24 month-aged Parmesan

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Christmas pudding with nutmeg Anglaise, tablet ice cream

Milk chocolate mousse, praline, rum and raisin ice cream

Blackcurrant cheesecake, almond streusel, lemon crèmeux

Passion fruit posset, tropical fruits, ginger ice cream



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Available

Thursday 28 November 2024
until Tuesday 7 January 2025

(excluding Christmas Day)

Lunch in Rhubarb
(12 noon until 4.30pm) - £55

Dinner in Rhubarb
(4.45pm until 10pm) - £75
Private Dining - £80