



Hogmanay 2021 Menu

4 courses £60pp

“Cicchetti”

Marchese Antinori Blanc De Blancs Franciacorta, Lombardy

Risotto La Rivera

East Neuk Crab, tomato, chilli

Tweed Valley Beef Tartar

Bowford Brown yolk, radish, black winter truffle

Rico's Winter Salad

Treviso radicchio, stracciatella, blood orange

Caico e Pepe

homemade agnolotti pasta, wild mushrooms, onion consommé, aged parmesan

Ravioli di Zucca Delizia

pumpkin ravioli, sage, chestnut

Alladale Estate Venison

blackberry, white bean, smoked beetroot, venison jus

North Sea Halibut

coco bean, langoustine, chicken butter sauce

Braised Globe Artichoke

smoked datterino tomatoes, goats cheese

Tiramisu

“Lift me up”

Amalfi Lemon Tart

fennel ice cream

I.J Mellis 3 Cheese Selection

caramelised panetone, fig, truffle honey

Please pre advice us of any allergies or dietary requirements | Welcome Franciacorta must be 18yo or older

There will be a discretionary 12.5% service charge added on to the bill

Please note the last booking will be at 20:30 | Festive drinks packages available