

## SO, YOU ARE THINKING OF BOOKING EXCLUSIVE USE OF THE WEE RESTAURANT?

Things you may need to know.

*The restaurant seats 36 people- 28 upstairs & 8 in The Study area. We have 3 highchairs available & baby changing facilities.*

*If you wish to hire the restaurant - the minimum we charge for is for 30 people. We offer three seasonal menus for you to choose from. Our event menus are subject to small changes, but we would keep you abreast of any changes prior to your event. You may hire the restaurant for a lesser number of people but for exclusive use this is the minimum charge. We do not offer a children's menu for events. There is a 10% gratuity applicable to private functions. We can accommodate private hire at certain times 12.00pm-3.30pm / 3.30pm-5.30pm / 6.00pm-10.30pm Mon-Sun subject to staff & restaurant availability. We do not charge a room hire charge apart from on a Friday or Saturday evening which is £3000.*

*For exclusive use we ask that you choose one of the event menus which we will have emailed to you. We ask when choosing your menu, you know of any guests who may have dietary preferences, allergies or intolerances & pick accordingly to include all these needs. The plant-based menu will be available in addition to your chosen menu. Please let us know how many diners would be choosing this prior to your event. We will also email you our wine list & ask you to have a look at it & we can make sure we have enough of the wines you choose. Or if you aren't sure no pre-ordering is needed as we have quite a few of most of our wines. The high-end ones we stock less of. Similarly, if you wish fizz on arrival this will be arranged. We can put tap water on the tables or if you wish mineral water that can be sorted for you too. If you are bringing a cake, we can serve this if you choose to include teas & coffees at the end of your meal. You can drop this off earlier in the day if this suits you better.*

*To book exclusive use we require £10 per person deposit, this will be subtracted from your final bill on the day. Payment in full is required on the day of your event.*

*Our cancellation policy - we require a minimum one week of cancellation for you to receive a full refund of your deposit. Cancellations within one week, there is no refund of your deposit. Please update us if your dining numbers change as soon as you know of any.*

*If you have any further questions, please do not hesitate to get in touch*

[fife@theweereRestaurant.co.uk](mailto:fife@theweereRestaurant.co.uk)

01383 61 62 63

# Autumn menu

## PLANT BASED MENU

### STARTER

*Roasted Celeriac & Saffron  
Soup with Truffle Oil  
(GF/DF/VE)*

### MAIN

*Herb Gnocchi, Roasted  
Pittormie Farm Squash, Pine  
Nuts & Sun Blush Tomatos  
(DF/GF/VE)*

### DESSERT

*Home Made Sorbet Sundae,  
Toasted Coconut, Candied  
Pecans, Freeze Dried Berries  
(VE/DF/GF)*

£50



# Autumn menu

## STARTER

*Ham Hough & Fine Herb  
Terrine & Millar's Larder  
Piccalilli  
(GF)*

## MAIN

*Roasted Cod Fillet, Creamed  
Leeks & Herb Gnocchi*

## DESSERT

*Home-Made Chocolate Brownie,  
Toasted Almonds & Vanilla Ice  
Cream*

£50



# Autumn menu

## STARTER

*Highland Wagyu Pastrami,  
Rocket & Parmesan Salad (GF)*

## MAIN

*Half East Neuk Lobster, Pillar's  
of Hercules Salad & Skin on  
Fries (GF)*

## DESSERT

*Vanilla Creme Brulee  
& Oatmeal Crumb*

£55





# Autumn menu

## STARTER

*Hand Dived Isle of Skye  
Scallops, Stornoway Black  
Pudding Bon Bons, Confit Onion  
Cream*

## MAIN

*8oz Black Isle 32 Day Dry aged  
Sirloin Steak, Organic Salad &  
Dauphinois Potatoes (GF)*

## DESSERT

*Chocolate Tart & Home Made  
Vanilla Ice Cream*

£65

