

# FIRST FLOOR BAR & GRILL

## FIRST COURSES

<b>Dunkeld Classic Oak Smoked Salmon</b>	13.25 / 24	<b>Parfait of Foie Gras &amp; Chicken Liver</b>	13.75
<i>Multiple award-winning salmon from the Scottish Highlands 25ml noggin of The Macallan Fine Oak 8.6</i>		<i>Toasted brioche, spiced chutney</i>	
<b>Roast Mini Dumfriesshire Blackface Haggis</b>	9.5	<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b>	11.25
<i>Neeps, tatties, liquor 25ml noggin of Glenmorangie Lasanta 6.5</i>		<i>Cucumber pickle, lime and chilli mayo</i>	
<b>London Burrata</b>	14.5	<b>Charred Purple Sprouting Broccoli, Courgette, Herbed Quinoa Salad</b>	9.75 / 14.75
<i>Wood roasted peppers, basil and pine kernel dressing</i>		<i>Lemon and mustard dressing, crispy shallots</i>	

## MAIN COURSES

<b>8oz Scottish Centre-cut Fillet Steak</b>	32
<i>21 day dry aged, grass fed, PGI protected</i>	
<b>Herb Marinated Free Range Yorkshire Chicken Stitzel</b>	17.25
<i>Wild rocket, parmesan and shaved vegetable salad, romesco dressing</i>	
<b>Roast Dumfriesshire Blackface Haggis</b>	18.5
<i>Neeps, tatties, liquor 25ml noggin of Glenmorangie Lasanta 6.5</i>	
<b>Roast Fillet of Cornish Hake</b>	26
<i>Potato, gnocchi, brussel tops, pancetta and salsa verde</i>	
<b>Roasted Cauliflower</b>	16.5
<i>Curried coconut dhal, spiced pumpkin puree</i>	
<b>Aberdeenshire Rib-Steak Truffle Burger</b>	20
<i>Black truffle mayo, triple cheese, roasted mushrooms</i>	
<b>Poached Fillet of Wild Seabass, White Wine &amp; Samphire</b>	32
<i>Wild garlic and mussel risotto</i>	
<b>Dry Aged Beef Burger</b>	15.5
<i>With triple cheese and dry cured Ayrshire bacon, lemon and tarragon mayo</i>	

## SIDES

<b>Thrice cooked chips</b>	5.5
<b>Sautéed spinach, Amalfi lemon, olive oil</b>	6.5
<b>Broccoli, smoked olive oil</b>	6.25
<b>Green leaf salad, vinaigrette</b>	4.5

## SAUCES

<b>Boisdale Bloody Mary ketchup</b>	3
<b>Unami (kimchi) butter</b>	2.5
<b>Smoked béarnaise sauce</b>	3.5
<b>Green peppercorn sauce</b>	3.5

## DESSERTS

<b>Scottish Raspberry Rum Baba</b>	10
<i>Chantilly cream, Daiquiri sauce, crushed honeycomb</i>	
<b>Madagascan Chocolate &amp; Passionfruit Cheesecake</b>	10
<i>Vanilla crème fraîche, honeycomb</i>	
<b>Madagascan Chocolate Iced-Parfait</b>	12
<i>White chocolate-yoghurt ganache, autumn berry compote</i>	
<b>Great British Farmhouse Cheese</b>	16
<i>Selection of 5 artisan cheeses served with Highland honey, oatcakes, pears</i>	