



PRIVATE DINING



FLYING SCOTSMAN 59.50

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

London Burrata

Wood roasted peppers, basil and pine kernel dressing

10oz Boisdale Special Select Prime Ribeye Steak

Himalayan salt chamber dry aged, grass-fed (served medium-rare)

Thrice cooked hand-cut chips, smoked béarnaise sauce

Poached Fillet of Wild Seabass, White Wine & Samphire

Wild garlic and mussel risotto

Liguori's Fettuccine

With Italian black truffles, wild mushrooms and white truffle butter

Valrhona Dark Chocolate & Fudge Tablet Pave

70% dark chocolate sauce, salted hazelnuts

Highland Heather Honey Baked Cheesecake

Meringue, whisky marinated oranges

Selection of Great British Farmhouse Cheese

Heather honey, oatcakes, pears 6 supplement

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to you bill.

