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IPPER & SHOW



## TWO COURSES

## **FIRST COURSES**

Dunkeld Classic Oak Scottish Smoked Salmon Capers, shallots, lemon

Parsnip & Parsley Root Soup Hazelnuts, truffle oil, croutons

**Pickled Orkney Herrings** *Mustard and dill sauce* 

MAIN COURSES

**Roast Dumfriesshire Blackface Haggis** Neeps, tatties, liquor 25ml noggin of Lower East Side malt whisky **6** supplement

Roast Cauliflower, Tahini & Yoghurt Pomegranate, almonds, coriander

**1202 Prime Ribeye Steak** 35 day dry aged beef, thrice cooked chips, Béarnaise sauce **12.5 supplement**  **Soft Rosery Goats Ćheese** Candied walnuts, chili and mint

**Roast Mini Dumfriesshire Blackface Haggis** 

25ml noggin of Lower East Side Malt Whisky 6 supplement

**Liguori Fettuccine** With Venison ragu, aged Parmesan or With squash, sage and Parmesan

**Beetroots & Chicory with** 

Neeps, tatties, liquor

**Cheese & Bacon Burger** With triple cheese and dry cured Ayrshire bacon, thrice cooked chips, lemon and tarragon mayo

**Fish of the Day** Daily fresh fish from the South Coast – please ask for details

## **CHEESE & PUDDING**

**Sticky Toffee Pudding** Jamaican rum and toffee sauce, Cornish clotted cream 9 Madagascan Chocolate & Passion Fruit Cheesecake 11 Vanilla Chantilly cream Ice Cream & Sorbet Please ask for today's selection

9

Selection of Great British Farmhouse Cheese Served with fruit chutney, oatcakes, pears, walnuts 15



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 yo ave 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 12.5% service charge will be added to you bill.

