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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.

