

# FIRST FLOOR BAR & GRILL

## FIRST COURSES

<b>Dunkeld Classic Oak Smoked Salmon</b>	<b>12.50 / 20</b>	<b>London Burrata</b>	<b>14.50</b>
<i>Multiple award-winning salmon from the Scottish Highlands 25ml noggin of The Macallan Fine Oak</i>	<b>8.60</b>	<i>Oregano, lemon and garlic marinated piquillo peppers, foraged herb salsa verde</i>	
<b>Roast Mini Dumfriesshire Blackface Haggis</b>	<b>8.75</b>	<b>Crispy Squid, Chilli &amp; Tellicherry Pepper</b>	<b>11.25</b>
<i>Neeps, tatties, liquor 25ml noggin of Annandale Outlaw King</i>	<b>5</b>	<i>Cucumber pickle, lime and chilli mayo</i>	
<b>Terrine of Foie Gras</b>	<b>18</b>	<b>Hass Avocado, Spiced Lentil &amp; Heritage Beets</b>	<b>9.75 / 14.75</b>
<i>Spicy pear chutney, toasted brioche</i>		<i>Baby kale, chilli, coriander and lime</i>	

## MAIN COURSES

<b>9oz Scottish Centre-cut Fillet Steak</b>	<b>34.50</b>
<i>21 day dry aged, grass fed, PGI protected</i>	
<b>Roasted Free Range Yorkshire Chicken Breast</b>	<b>17.25</b>
<i>Smoked potato puree, tender stem broccoli, mushroom and tarragon cream sauce</i>	
<b>Roast Dumfriesshire Blackface Haggis</b>	<b>16.75</b>
<i>Neeps, tatties, liquor 25ml noggin of Annandale Outlaw King</i>	<b>5</b>
<b>Devonshire Crab, Haddock &amp; Leek Fishcake</b>	<b>18.50</b>
<i>Creamed greens, lobster butter sauce</i>	
<b>Wild Mushroom &amp; Artichoke Wellington</b>	<b>17.75</b>
<i>Seasonal greens, mushroom fricasee</i>	
<b>Aberdeenshire Rib-Steak Truffle Burger</b>	<b>20</b>
<i>Black truffle mayo, triple cheese, roasted mushrooms</i>	
<b>Roast Fillet of Cornish Seabass</b>	<b>32</b>
<i>Chorizo, clam and saffron risotto</i>	
<b>Dry Aged Beef Burger</b>	<b>15.50</b>
<i>With triple cheese and dry cured Ayrshire bacon, lemon and tarragon mayo</i>	

## SIDES

<b>Thrice cooked chips</b>	<b>4.75</b>
<b>Sautéed spinach, Amalfi lemon, olive oil</b>	<b>5.50</b>
<b>Broccoli, smoked olive oil</b>	<b>4.50</b>
<b>Green leaf salad, vinaigrette</b>	<b>4.50</b>

## SAUCES

<b>Boisdale Bloody Mary ketchup</b>	<b>2.50</b>
<b>Smoked béarnaise sauce</b>	<b>3.50</b>
<b>Green peppercorn sauce</b>	<b>3</b>

## DESSERTS

<b>Scottish Raspberry Rum Baba</b>	<b>10</b>
<i>Chantilly cream, Daiquiri sauce, crushed honeycomb</i>	
<b>Caramelised Pistachio Baked Cheesecake</b>	<b>10</b>
<i>Chantilly cream, pistachio brittle</i>	
<b>Madagascan Chocolate Iced-Parfait</b>	<b>12</b>
<i>White chocolate-yoghurt ganache, autumn berry compote</i>	
<b>Selection of Great British Farmhouse Cheese</b>	<b>15</b>
<i>Served with Highland honey, oatcakes, pears</i>	

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 priced includes VAT of the current rate. A discretionary 12.5% service charge will be added to you bill.