

PRIVATE DINING MENU

THREE COURSES 44.50

FIRST COURSES

London Burrata

Isle of Wight heritage tomatoes, rocket, foraged herb salsa verde

Roast Mini Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

*25ml noggin of Annandale Outlaw King
(5 supplement)*

Lobster Bisque

Splash of Armagnac, croutons, dulse

Asparagus, Elderflower & Avocado

Smoked quinoa, cold pressed olive oil

MAIN COURSES

Crispy Breaded Chicken Schnitzel, Lemon & Basil

Caesar salad – gem, parmesan, anchovies, soft boiled egg

Smoked Finnan Haddock, Salmon & Prawn Fishcake

Asparagus, tomato and basil dressing

Liguori's Organic Pasta

With Italian Summer truffles and white truffle butter

Harissa, Vegetable & Labneh Strudel

Fennel, pea and mint salad, harissa dressing

12oz Dry Aged Ribeye Steak

*Thick cut chips and bearnaise
(10 supplement)*

PUDDINGS

Baked Cheesecake, Indonesian Vanilla & Shortbread

Macerated English strawberries with basil

Madagascan Chocolate Iced-Parfait

White chocolate-yoghurt ganache, summer berries

Scottish Raspberry Rum Baba

Chantilly cream, Daiquiri sauce, crushed honeycomb

Selection of Great British Farmhouse Cheese

*Served with Highland honey, oatcakes, pears
(3 supplement)*