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

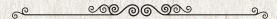
Neeps, tatties, liquor 25ml noggin of Annandale Outlaw King (5 supplement)

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

120z Dry Aged Ribeye Steak

Thick cut chips and bearnaise (10 supplement)

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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)