

# PRIVATE DINING MENU

## THREE COURSES 44.50

### FIRST COURSES

#### **London Burrata**

*Oregano, lemon and garlic marinated piquillo peppers, foraged herb salsa verde*

#### **Roast Mini Dumfriesshire Blackface Haggis**

*Neeps, tatties, liquor*

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

#### **Wild Mushroom & Artichoke Soup**

*Focaccia crouton, wild mushroom tapenade*

#### **Hass Avocado, Spiced Lentil & Heritage Beets**

*Baby kale, chilli, coriander and lime*

### MAIN COURSES

#### **Roasted Free Range Yorkshire Chicken Breast**

*Smoked potato puree, tender stem broccoli, mushroom and tarragon cream sauce*

#### **Devonshire Crab & Haddock Fishcake**

*Creamed greens, shellfish butter sauce*

#### **Liguori's Organic Pasta**

*With Italian Autumn truffles, wild mushrooms and white truffle butter*

#### **Wild Mushroom & Artichoke Wellington**

*Seasonal greens, mushroom fricassee*

#### **10oz Dry Aged Ribeye Steak**

*Thick cut chips and bearnaise  
(10 supplement)*

### PUDDINGS

#### **Caramelised Pistachio Baked Cheesecake**

*Chantilly cream, pistachio brittle*

#### **Madagascan Chocolate Iced-Parfait**

*White chocolate-yoghurt ganache, autumn berry compote*

#### **Scottish Raspberry Rum Baba**

*Chantilly cream, Daiquiri sauce, crushed honeycomb*

#### **Selection of Great British Farmhouse Cheese**

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