PRIVATE DINING MENU

THREE COURSES 44.50

FIRST COURSES

London Burrata
Asparagus, pimento peppers, salsa verde

Roast Mini Dumfriesshire Blackface Haggis
Neeps, tatties, liquor
25ml noggin of The Glenrothes 10yo single malt
(6 supplement)

Lobster Bisque
Splash of Armagnac, croutons, dulse

Wild Green, Avocado & Berkswell Ewes' Cheese Salad
Buckwheat nibs, lime honey, mustard

MAIN COURSES

Coronation Chicken
Avocado, fig and almond salad

Cold Poached Seatrout & Early Potato & Horseradish Salad
Coastal herb salsa verde, cold pressed olive oil

Liguori's Organic Pasta
With Italian Summer truffles & white truffle butter

Harissa, Vegetable & Labneh Strudel
Asparagus, peas, mint

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

Sticky Toffee Pudding
Toffee and Jamaican rum sauce, Cornish clotted cream

Farmhouse Cheeses
Served with mustard fruit chutney, oatcakes, pears
(3 supplement)