

PRIVATE DINING MENU

THREE COURSES 44.50

FIRST COURSES

London Burrata

Lovage pesto, beetroot, vermouth vinaigrette

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

Roast Seatrout & Almond Brandade

Shaved fennel, orange, dill

Liguori's Organic Pasta

With Italian Summer truffles & white truffle butter

Roast Butternut Squash with Sage & Seeds

Chickpea and coconut dahl, bok choy

10oz Dry Aged Ribeye Steak

*Thick cut chips and bearnaise
(10 supplement)*

PUDDINGS

Baked Pistachio Cheesecake

Pistachio mousse, orange and sesame tuile

Madagascan Chocolate Iced-Parfait

White chocolate-yoghurt ganache, autumn berry compote

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

Farmhouse Cheeses

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