

# SUNDAY SOUL SESSIONS

## FIRST COURSES

### **Crispy Squid, Chilli & Tellicherry Pepper**

*Cucumber pickle, lime and chilli mayo*

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

*Neeps, tatties, liquor*

*25ml noggin of Annandale Outlaw King | 5 supplement*

### **London Burrata**

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

### **Dunkeld Classic Oak Smoked Salmon**

*Multiple award-winning salmon from the Scottish Highlands*

### **Asparagus, Elderflower & Avocado**

*Smoked quinoa, cold pressed olive oil*

## MAIN COURSES

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

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

### **Fish of the Day**

*Daily fresh fish from the South Coast. Please ask for details.*

### **Harissa, Vegetable & Labneh Strudel**

*Fennel, pea and mint salad, harissa dressing*

### **Dry Aged Beef Burger & Thrice Cooked Chips**

*Truffle – black truffle mayo, triple cheese, roasted mushroom, brioche bun*

*Classic – lemon-tarragon mayo, dill pickles, red onions, beef tomato, brioche bun*

### **Fettuccine with Scottish Wild Venison Ragù**

*Parmesan*

## SIDES

Sautéed spinach, Amalfi lemon, olive oil

5.50

Broccoli, smoked olive oil

4.50

Green leaf salad, vinaigrette

3.75

Thrice cooker chips

4.75

## DESSERTS

### **Scottish Raspberry Rum Baba**

*Chantilly cream, Daiquiri sauce, crushed honeycomb | 8.5*

### **Baked Cheesecake, Indonesian Vanilla & Shortbread**

*Macerated English strawberries with basil | 10*

### **Madagascar Chocolate Iced-Parfait**

*White chocolate-yoghurt ganache, summer berries | 12*

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

*Served with Highland honey,*

*oatcakes, pears | 12*