

# SUPPER & SHOW MENU

## FIRST COURSES

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

*Multiple award-winning salmon from the Scottish Highlands*  
12.50 / 20

*25ml noggin of The Macallan Fine Oak*  
8.60 supplement

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

*Neeps, tatties, liquor*  
8.75

*25ml noggin of Annandale Outlaw King*  
5 supplement

### **London Burrata**

*Isle of Wight heritage tomatoes, rocket, wild garlic salsa verde*  
12

### **Free Range Chicken, Gloucestershire Old Spot Pork & Black Pudding Terrine**

*Caramelised apple, mustard mayo*  
8.50

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

*Cucumber pickle, lime and chilli mayo*  
9.75

## MAIN COURSES

### **7oz Centre-cut Fillet Steak**

*21 day dry aged beef*  
29.50

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

*Smoked potato puree, tender stem broccoli, mushroom and tarragon cream sauce*  
17.25

### **Scottish Salmon, Prawn & Smoked Haddock Fishcake**

*Asparagus, tomato, caper and wild garlic butter sauce*  
16.75

### **Chickpea, Carrot & Labneh Strudel**

*Smoked quinoa, coriander, harissa*  
15.75

### **Dry Aged Beef Burger**

*With triple cheese and dry cured Ayrshire bacon, lemon and tarragon mayo*  
12.25

## GREAT BRITISH PIZZAS

### **Margherita**

*Tomato, basil, Scottish fior di latte*  
7.95

### **Wild Venison & Haggis**

*Vension ragu, Blackface haggis, fior di latte, truffled creme fraiche*  
12.25

## SIDES

Thrice cooked chips  
4.75

Sautéed spinach, Amalfi lemon, olive oil  
5.50

Broccoli, smoked olive oil  
4.50

Green leaf salad, vinaigrette  
3.75

## SAUCES

Boisdale Bloody Mary ketchup  
2.50

Smoked béarnaise sauce  
3.50

Green peppercorn sauce  
3