

Three courses 89



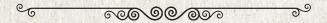
Menage a Quatre - A Selection of Cured fish

Smoked halibut, Dunkeld smoked salmon, Boisdale whisky salmon, Orkney herring



Cote de Boeuf

Roast 45-day, grass-fed, dry aged Scotch prime rib of beef on the bone Goose-fat roast potatoes, smoked bearnaise sauce, heritage vegetables



Selection of British Cheese

Spiced mustard fruits, Scottish oatcakes

MIDDLE COURSE (OPTIONAL)

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor
(25ml noggin of Lower East Side Malt Whisky | 6 supplement)

All dietary & vegetarian options & requested will be made available on the day.

Although all our main courses are substantial you may wish extra side orders for your table to be ordered in advance of your arrival