

PRIVATE DINING MENU

THREE COURSES 44.50

FIRST COURSES

London Burrata

Isle of Wight heritage tomatoes, rocket, wild garlic 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

Wye Valley Asparagus, Smoked Quinoa & Avocado

Torn herbs, lemon and honey dressings

MAIN COURSES

Crispy Breaded Chicken Schnitzel, Lemon & Basil

Caesar salad – gem, parmesan, anchovies, soft boiled egg

Scottish Salmon, Prawn & Smoked Haddock Fishcake

Asparagus, tomato, caper and wild garlic butter sauce

Liguori's Organic Pasta

With 5g Italian Autumn truffles

Chickpea, Carrot & Labneh Strudel

Smoked quinoa, coriander, harissa

12oz Dry Aged Ribeye Steak

*Thick cut chips and bearnaise
(10 supplement)*

PUDDINGS

Madagascar Dark Chocolate & Raspberry Cheesecake

Macerated raspberries, honeycomb

Honey, Ginger & Passionfruit Iced Parfait

Toasted cocoa nibs

Sticky Toffee Pudding

Toffee and Jamaican rum sauce, Cornish clotted cream

Farmhouse Cheeses

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