

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 The Glenrothes 10yr single malt | 6 supplement

London Burrata

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

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Wye Valley Asparagus, Smoked Quinoa & Avocado

Torn herbs, lemon and honey dressing



MAIN COURSES

Crispy Breaded Chicken Schnitzel, Lemon & Basil

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

Fish of the Day

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

Chickpea, Carrot & Labneh Strudel

Smoked quinoa, coriander, harissa

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 Ragu

Parmesan