

SUPPER & SHOW MENU

APERITIFS | 9.50

Prosecco Kir Royal

With crème de cassis | crème de mûre | crème de pêche | crème de framboise | crème de violette

Prosecco Mimosa

With freshly squeezed orange juice

Prosecco Bellini

With freshly pureed peach

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

25ml noggin of The Macallan Fine Oak | 8.60 supplement

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

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

Caramelised apple, mustard mayo

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lime and chilli mayo

MAIN COURSES

12oz Prime Ribeye Steak

35 day dry aged beef, thrice cooked chips, Béarnaise or peppercorn sauce

7oz Centre-cut Fillet Steak

21 day dry aged beef, thrice cooked chips, Béarnaise or peppercorn sauce

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

Chickpea, Carrot & Labneh Strudel

Smoked quinoa, coriander, harissa

Dry aged Beef Burger

With triple cheese and dry cured Ayrshire bacon,

thrice cooked chips, lemon and tarragon mayo