

Three courses 59.5

FIRST COURSE

Dunked Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

London Burrata

Roast peppers, spiced chickpeas, walnut dressing

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

(Add a noggin of 25 cl Aberfeldy 12 yr £7 for an additional supplement)

Shellfish Bisque with Crab Dumplings

Coconut, chilli, coriander

OPTIONAL INTERMEDIATE COURSE

Mini Dumfriesshire Blackface Haggis | 8 supplement

Served with mashed potatoes, bashed neeps and liquor Add a noggin of 25 cl Aberfeldy 12 yr £7 for an additional supplement

MAIN COURSE

Scottish Smoked Haddock, Salmon & Prawn Fishcake

Watercress velouté, fennel, radishes

Slow Cooked Feather-blade of Scottish Beef, Mushrooms & Tarragon

Potato puree, braising liquor and onion sauce

Organic Fettuccine, Sautéed Chestnut Mushrooms & Italian Black Truffle

White truffle butter, aged Parmesan

DESSERT

Cranachan

Scottish raspberries, toasted oats, heather honey

Baked Vanilla & Lemon Cheesecake

Spiced Bavarian cookie, hazelnut brittle

Selection of British Cheese

Spiced pear chutney, Scottish oatcakes | £6.5 supplement

Sacher Chocolate Torte

Madagascan vanilla chantilly cream

ADDITIONAL SIDE ORDERS

Thrice cooked chips £5.95 Sautéed spinach, Amalfi lemon, olive oil £7.5 Broccoli, smoked olive oil £6

Green leaf salad, vinaigrette £6.5

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.