

# PRIVATE DINING MENU

## THREE COURSES 44.50

### FIRST COURSES

#### **London Burrata**

*Asparagus, pimento peppers, wild garlic*

#### **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*

#### **Avocado, Sicilian Blood Orange & Red Quinoa Salad**

*Mint, olive, smoked almonds*

### MAIN COURSES

#### **Coronation Chicken**

*Avocado, fig and almond salad*

#### **Smoked Finnan Haddock & Salmon Fishcake**

*Asparagus, cockle and wild garlic salsa verde*

#### **Liguori's Organic Pasta**

*With 5g Italian Autumn truffles*

#### **Chickpea, Carrot & Labneh Strudel**

*Bulgur wheat, coriander, harissa*

#### **12oz Dry Aged Ribeye Steak**

*Thick cut chips and bearnaise  
(10 supplement)*

### PUDDINGS

#### **Madagascan 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)*