PRIVATE DINING MENU

THREE COURSES 44.50

FIRST COURSES

London Burrata

Asparagus, pimento peppers, wild garlic

Roast Mini Dumfriesshire Blackface Haggis

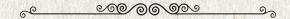
Neeps, tatties, liquor 25ml noggin of The Glenrothes 10yo single malt (6 supplement)

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

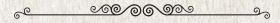
With 5g Italian Autumn truffles

Chickpea, Carrot & Labneh Strudel

Bulgur wheat, coriander, harissa

120z 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)