

Three courses 59.5

# FIRST COURSE

## Mini Roast Dumfriesshire Blackface Haggis

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

Wye Valley Asparagus, Avocado, Crispy Hen's Egg Beetroot, olives, dill salad cream

# Cullen Skink

Traditional smoked haddock chowder, leeks and quails eggs

#### 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

### Cold Poached Seatrout, Asparagus Salad & Early Potatoes

Tarragon mayonnaise, cucumber, dill

### Organic Fettuccine with Italian Black Winter Truffles

White truffle butter, aged Parmesan

### Buttermilk Chicken 'Milanese'

Crisp parmesan and lemon crumb, rocket, red onion

### DESSERT

### Sacher Chocolate Torte

Madagascan vanilla chantilly cream

## Selection of British Cheese

Spiced pear chutney, Scottish oatcakes | £6.5 supplement

### Raspberry & White Chocolate Cheesecake

White chocolate ganache, honeycomb