

Three courses 69.5

FIRST COURSE

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

London Burrata

Asparagus, pimento peppers, wild garlic

Carpaccio of Gin & Juniper Cured Wild Scottish Venison

Truffle mayo, rocket, aged parmesan

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

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Okra, Spinach & Chickpea Coconut Curry

Fragrant rice, poppadums, chutney

Luxury Fish Pie

Lobster, prawn, crab, smoked haddock

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