



BURNS WEEK GROUP MENU

JACOBITE

69.5

FIRST COURSE

Cullen Skink

Traditional smoked haddock chowder, leeks, and quails' eggs

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

Stornoway Black Pudding Scotch Egg

Piccalilli, mustard mayo

OPTIONAL MID-COURSE

Mini Roast Dumfriesshire Blackface Haggis

Neeps, taties, gravy

Add a 25ml noggin

Elegant & gentle Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9

Mighty & peaty Glencadon Reserva Andalusia 8.6

12 SUPPLEMENT

MAIN COURSE

Roast Pavé of Wild Scottish Venison

Truffled-potato gratin, winter greens, whisky cream sauce

Burnt Leek, Orkney Mature Cheddar & Potato Pie

Wilted spinach, black truffle and mushroom sauce

Hebridean Seatrout Fishcake

Shaved fennel, apple and dill salad, caper-lemon dressing

PUDDING

Traditional Steamed Cloutie Dumpling

with Drambuie custard

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

6.5 SUPPLEMENT

SIDES

Vegetables & Salad

Sautéed spinach 8

Broccoli with shallots & anchovy butter 7.5

Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

Thick-cut chips 6.95

Boiled Cornish early potatoes, parsley & garden mint 7

Truffle, rosemary & parmesan chips, truffle aioli 10

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.



BURNS WEEK GROUP MENU

HIGHLAND

79.5

FIRST COURSE

Terrine of Scottish Game

Celeriac and apple remoulade, Cumberland sauce

Chicory, Pear & Lanark Blue Cheese Salad

Honey, mustard, caramelised walnuts

Dunkeld Classic Oak Smoked Scottish Salmon

Shallots, capers, chives

OPTIONAL MID-COURSE

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, gravy

Add a 25ml noggin

Elegant & gentle Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9

Mighty & peaty Glencadon Reserva Andalusia 8.6

12 SUPPLEMENT

MAIN COURSE

Aberdeenshire Cod Fillet, Soft Herb Crust & Seared Scallop

Crushed potatoes, black kale, salsa verde

Prime Scottish Fillet Steak with Bone-Marrow Mash

spiced red cabbage, peppercorn sauce

10 SUPPLEMENT

Burnt Leek, Orkney Mature Cheddar & Potato Pie

Wilted spinach, black truffle and mushroom sauce

PUDDING

Traditional Steamed Clootie Dumpling

with Drambuie custard

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

Selection of Scottish Artisan Cheeses

Served with heather honey, oat cakes and conference pears

6.5 SUPPLEMENT

SIDES

Vegetables & Salad

Sautéed spinach 8

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Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

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BURNS WEEK GROUP MENU

SIGNATURE

135

Lobster Triple Cheese 'Thermdior'

Green leaf vinaigrette

Mini Roast Dumfriesshire Blackface Haggis

Mashed potatoes, bashed neeps

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.8 | Tomintoul 16yo 11.2

Mighty and peaty Glencadam 10yo 8.9 | Glencadam 15yo 11.7

Fine Dry-aged Scotch Chateaubriand & Crispy Braised Short-Rib

Truffled-potato dauphinoise, spiced red cabbage, Boisdale Claret sauce

Cranachan

Whisky marinated raspberries, toasted oats, honeycomb

OPTIONAL 5TH COURSE

Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears

£12 PER PERSON

SIDES

Vegetables & Salad

Sautéed spinach 8

Broccoli with shallots & anchovy butter 7.5

Heritage tomato & red onion salad 7.5

Rocket salad, shaved parmesan & mustard dressing 9

Potatoes

Thick-cut chips 6.95

Boiled Cornish early potatoes, parsley & garden mint 7

Truffle, rosemary & parmesan chips, truffle aioli 10

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