



BURNS WEEK GROUP MENU

BONNIE PRINCE

69.5

FIRST COURSE

Cullen Skink

Traditional smoked haddock chowder, leeks, and quails' eggs

Pressed Beetroot Terrine, Highland Brie Croquette & Blackberries

Caramelised walnuts, heather honey dressing

Pickled Orkney Herrings

Potato & horseradish puree, shaved fennel, salted lemon dressing

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 Haunch of Wild Scottish Venison & Crispy Shoulder

Braised red cabbage, skirlie mash and whisky sauce

Hebridean Seatrout & Arbroath Smokie Fishcake

Purple sprouting broccoli, white wine and chervil butter sauce

Roast Artichoke & Wild Mushroom Pithivier

Smoked leeks, black truffle and wild mushroom sauce

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 8

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

FLYING SCOTSMAN

79.5

FIRST COURSE

Carpaccio of Scottish Beef, Wild Mushrooms & Aged Parmesan

Wild rocket, Italian black truffle mayo

Dunkeld Classic Oak Smoked Scottish Salmon

Shallots, capers, chives

Pressed Beetroot Terrine, Highland Brie Croquette & Blackberries

Caramelised walnuts, heather honey dressing

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

Baked Cod Fillet, Crab & Tarragon Crust

Creamed braised leeks, shellfish and Armagnac bisque

Roast Artichoke & Wild Mushroom Pithivier

Smoked leeks, black truffle and wild mushroom sauce

Prime Scottish Fillet Steak with Black Truffle and Potato Gratin

Winter greens, green peppercorn and brandy sauce

10 SUPPLEMENT

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

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BURNS WEEK GROUP MENU

SIGNATURE

110

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 8

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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