



CARIBBEAN ONE LOVE PARTY

WITH DJs FROM SAXON SOUND



FOR THE TABLE

BOISDALE SODA BREAD 6.95 Somerset butter, seaweed tapenade	FRIED WHITEBAIT 10 Caper mayo	WILD VENISON BRESAOLA 12 Lemon and olive oil	OLIVES & ALMONDS 6.5	CRISPY HAGGIS BON-BONS (3) 6.5
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STARTERS

WEST INDIAN SALTFISH FRITTERS 13.5 Hot & spicy dipping sauce	CRISPY SQUID, CHILLI & TELlicherry PEPPER 16.5 Pickles, chilli, citrus mayonnaise
DUNKELD CLASSIC OAK SMOKED SALMON 19.5 Multiple award-winning salmon from the Scottish Highlands	TERRINE OF GUINEA FOWL, CHICKEN & HAM HOCK 18 Piccalilli of vegetables, toasted soda bread
SALAD OF COMPRESSED WATERMELON & BARREL AGED FETA 15.5 Nocellara olives, rocket, Sicilian lemon dressing	HASS AVOCADO, BROAD BEAN & PEA SALAD, LEMON & COLD PRESSED OLIVE OIL 15.5 / 28 Soft herbs, grains, toasted seed cracker

MAINS

JERK CHICKEN 17.25 Rice and peas, mango salsa	FISH OF THE DAY MARKET PRICE Daily fresh fish from the South Coast. Please ask your waiter for today's catch	CHEESE & BACON BURGER 24.5 Triple cheese, dry cured Ayrshire bacon, lemon and tarragon mayo, thrice cooked chips
SMOKED HADDOCK & HEBRIDEAN COD FISH CAKE 34 Wilted rainbow chard, chablis and prawn veloute	BUTTERMILK CHICKEN 'MILANESE' 28 Crispy lemon crumb, tomato and red onion salad	120Z PRIME RIBEYE STEAK 58 35 day dry aged beef, thrice cooked chips, Béarnaise sauce
AUBERGINE MILANESE 24 Crispy lemon crumb, fennel and heritage tomato stew, basil dressing		80Z FILLET STEAK 51 21 day dry aged, thrice cooked chips, Béarnaise sauce

SIDES & SAUCES

VEGETABLES & SALAD	
Sautéed spinach	8
Creamed spinach with black truffle	12
Broccoli with miso butter & toasted seeds	8
Sautéed wild mushrooms with lovage	12
Green leaf salad	6.5
Special vegetable of the day	MARKET PRICE
POTATOES	
Chips	6.95
Boiled Cornish early potatoes, parsley & garden mint	7
Mashed potatoes, Somerset butter, dulse	7

DESSERT

STICKY TOFFEE PUDDING 13.75 Toffee and Jamaican rum sauce, Cornish clotted cream	
70% DARK CHOCOLATE MARQUIS 13.5 Cranachan, Scottish raspberries and honeycomb	
BAKED PASSION FRUIT CHEESECAKE 12.5 Meringue, vanilla chantilly cream and mango	
SELECTION OF BRITISH CHEESE 18 Heather honey, Scottish oatcakes	

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.