



DJ NIGHTS

2-COURSE MENU £19.95

FIRST COURSES

- Dunkeld smoked salmon, horseradish, lemon & capers
multiple award winning salmon from the Scottish Highlands
- Oregano, lemon & black pepper crispy squid
roasted garlic mayonnaise
- Suffolk gem & rocket salad with goats' cheese
sourdough croutons, honey & mustard dressing
- Gazpacho of Isle of Wight heritage tomatoes (v)
chilled soup, toasted almonds, basil, cold-pressed olive oil
- Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps
- 25ml noggin of The Glenrothes 12yr single malt (6 supplement)

MAINS

- Slow cooked Highland rib of Scottish beef
mashed potato, green sauce, watercress, gravy
- Fish finger sandwich
crispy breaded plaice fillets, tartare sauce, thrice cooked chips
- Potato dumplings with aubergine, courgette & tomato (v)
soft herbs
- Tagliatelle with Scottish smoked salmon & peas
white wine, crème fraiche & dill
- Boisdale classic rib-steak hamburger & thrice cooked chips
tarragon mayonnaise, dill pickles, red onion, beef tomatoes

SIDES

- Truffle, rosemary & parmesan chips 6
- Wilted spinach 5.75
- Roasted mushrooms, chilli, garlic & shallots 4.75
- Heritage tomato, avocado & nasturtium salad 7

DESSERTS

- Dark chocolate, orange & honeycomb torte 9.25
70% Valrhona chocolate mousse, whisky marmalade
- Baked passionfruit cheesecake 8.25
passion fruit curd, meringue & raspberries
- Carpaccio of pineapple, chilli & lime 7.5
with lemon sorbet
- Selection of 5 British farmhouse cheeses 12
oat cakes, conference pear & honey