

DINNER & SHOW

2 COURSES

FIRST COURSES

Prawn & avocado cocktail

Atlantic prawns, Marie Rose sauce, lemon

Dunkeld Scottish oak smoked salmon

Horseradish cream, lemon, capers

Crispy Szechuan pepper & chilli squid

Fragrant chilli mayonnaise, lime

Carpaccio of Highland Scottish venison

Watercress, shaved pecorino, venison bresaola

Warm Montgomery cheddar & leek tart, piccalilli

Superfood, pomegranate & herb salad (v)

Squash, purple sprouting broccoli, lentils, spiced red pepper & walnut dressing

Mini roast Dumfriesshire Blackface haggis

Bashed neeps & tatties

25ml noggin of Robert Burn Arran single malt (£6.00 supplement)

MAIN COURSES

Roast Cornish fillet of cod

wild alexanders, white wine sauce

Orkney salmon, crab & Atlantic prawn fishcake

wilted spinach, shellfish & Armagnac bisque

Whole lobster

Char-grilled with garlic & chilli butter, mixed salad (£10.00 supplement)

Truffle Aberdeenshire rib-steak hamburger

*Black truffle mayonnaise,
Comté cheese, roast mushrooms
thrice cooked chips*

10oz dry-aged Aberdeenshire rib-eye steak (medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce (£9.00 supplement)

**Soft potato dumplings, roasted cauliflower
& winter truffle (v)**

garlic, lemon, toasted hazelnuts

Pheasant, bacon & red wine casserole

potato purée & soft herbs

Whole baked Iron-bark pumpkin (v)

Pearl barley & squash risotto, brassicas, cold pressed olive oil

An optional 12.5% service charge
will be added to your bill