

DINNER & SHOW

3 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

PUDDINGS

Pear, walnut & caramel brownie

chocolate sauce, salted caramel, caramelized walnut

Baked lemon cheesecake (v)

lemon curd, meringue, blackberries

Apple tarte fine

Tonka bean ice cream

Selection of British cheese (v)

spiced pear chutney, Scottish oatcakes (£4.00 supplement)

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