



GROUP MENU

JACOBITE

69.5

FIRST COURSE

King Prawn Cocktail

Suffolk gem, Marie Rose sauce

Avocado Vinaigrette

Orange, seasonal leaves, cold pressed olive oil

Crispy Squid, Chilli & Tellicherry Pepper

Pickles, lime, harissa aioli

OPTIONAL MID-COURSE

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor 12 SUPPLEMENT

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andaluca 8.6

MAIN COURSE

Roast Breast of Suffolk Chicken

Potato puree, tenderstem, wild mushroom cream sauce

Boisdale Fishcake

Sautéed spinach, Hollandaise sauce

Risotto

Wild mushrooms, soft herbs, Parmesan

PUDDING

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear

7 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.



GROUP MENU

HIGHLAND

79.5

FIRST COURSE

Dunkeld Scottish Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Wild Venison Tartare

Confit yolk, chopped pickles, toast

London Burrata

salsa verde, seasonal leaf, cold pressed olive oil

OPTIONAL MID-COURSE

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor 12 SUPPLEMENT

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andalusia 8.6

MAIN COURSE

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked chips, béarnaise sauce

Roast Fillet of Scottish Halibut

Asparagus, brown shrimp butter

Risotto

Wild mushrooms, soft herbs, Parmesan

PUDDING

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear

7 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

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GROUP MENU
SIGNATURE

135

— **FIRST COURSE** —

Lobster 'Thermidor'

Triple cheese, mustard, tarragon

Dressed Devonshire Crab

Avocado, lemon, smoked salmon tartare

— **MID-COURSE** —

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

Add a 25ml noggin

Elegant and gentle Tomintoul 10yo 7.9 | Tomintoul 16yo 11.9 | Mighty and peaty Glencadam Reserva Andalusia 8.6

— **MAIN COURSE** —

Fine Dry-aged Scotch Chateaubriand with Italian Black truffle Sauce

Thrice cooked chips, seasonal greens

Roast Fillet of Wild Seabass

Wild garlic risotto, asparagus, prawns

— **PUDDING** —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

— **OPTIONAL 5TH COURSE** —

Selection of Scottish Artisan Cheese for the Table to Share

Heather honey, oat cakes, conference pears 12 PP 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

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GROUP MENU
SUNDAY LUNCH SET MENU
54.5

— FIRST COURSE —

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Wild Venison Tartare

Confit yolk, chopped pickles, toast

London Burrata

Salsa verde, seasonal leaf, cold pressed olive oil

— MAIN COURSE —

Roast Sirloin of Scottish Dry Aged Beef

Served with goose-fat roast potatoes, seasonal greens and Boisdale claret gravy

Boisdale Fishcake

Sautéed spinach, Hollandaise sauce

Risotto

Wild mushrooms, soft herbs, Parmesan

— PUDDING —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Scottish Cranachan

Raspberries, honey, toasted oats

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear 7 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

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