GROUP MENU

GREAT GLEN

59.5

FIRST COURSE

Roast Dumfriesshire Blackface Haggis
Neeps, tatties, liquor

Tuscan Salad
Isle of Wight Tomatoes, focaccia croutons, basil

MAIN COURSE

Smoked Haddock & Seatrout Fish Cake
Steamed greens, chablis and chive cream sauce

Seasonal Risotto

Venison Sausages, Red Onions & Claret
Grain mustard mashed potatoes, seasonal greens

PUDDING

Sticky Toffee Pudding
Jamaican rum sauce, Cornish clotted cream

Lemon Posset
Shortbread and candied lemon

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

BONNIE PRINCE

69.5

FIRST COURSE

Crispy Squid, Chilli & Tellicherry Pepper
Pickles, lime, citrus mayonnaise

King Prawn Cocktail
Suffolk gem, Marie Rose sauce

Avocado Vinaigrette
Orange, seasonal leaves, 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 Andalucia 8.6

MAIN COURSE

Roast Breast of Suffolk Chicken
Potato puree, asparagus, tarragon and wild mushroom sauce

Fillet of Seabass, Pink Grapefruit Sauce Vierge
Steamed early potatoes with kalamata olives

Sautéed Potato Gnocchi with Italian Black Truffles
Broad beans, peas, radishes

PUDDING

Sticky Toffee Pudding
Jamaican rum sauce, Cornish clotted cream

Lemon Posset
Shortbread and candied lemon

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

FLYING SCOTSMAN

79.5

FIRST COURSE

Dunkeld Scottish Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Capaccio of Wild Scottish Venison, Gin & Juniper
Black truffle mayo, shaved Pecorino

London Burrata
Isle of Wight heritage tomatoes, basil, kalamata olives

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 Andalucia 8.6

MAIN COURSE

Dry-aged Aberdeenshire Fillet Steak *(served medium-rare)*
Thrice cooked chips, béarnaise sauce

Roast Fillet of Scottish Halibut
Braised leeks, shellfish and cognac bisque

Sautéed Potato Gnocchi with Italian Black Truffles
Broad beans, peas, radishes

PUDDING

Sticky Toffee Pudding
Jamaican rum sauce, Cornish clotted cream

Lemon Posset
Shortbread and candied lemon

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

SIGNATURE

99

FIRST COURSE

Dressed Devonshire White Crab with Smoked Salmon
Brown crab mayo

Pan Roast Diver Caught King Scottish Scallop
Pea puree, crispy bacon and black pudding

OPTIONAL 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 Andalucia 8.6

MAIN COURSE

Fillet of Scottish Beef 'Wellington'
Wild mushroom pate, potato gratin, Madeira sauce

PUDDING

Sticky Toffee Pudding
Jamaican rum sauce, Cornish clotted cream

Lemon Posset
Shortbread and candied lemon

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

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

SUNDAY LUNCH SET MENU

54.5

FIRST COURSE

Dunkeld Scottish Smoked Salmon
Multiple award-winning salmon from the Scottish Highlands

Capaccio of Wild Scottish Venison, Gin & Juniper
Black truffle mayo, shaved Pecorino

London Burrata
Isle of Wight heritage tomatoes, basil, kalamata olives

MAIN COURSE

Roast Sirloin of Scottish Dry Aged Beef
Served with goose-fat roast potatoes, seasonal greens and Boisdale claret gravy

Smoked Haddock & Seatrout Fish Cake
Steamed greens, chablis and chive cream sauce

Sautéed Potato Gnocchi with Italian Black Truffles
Broad beans, peas, radishes

PUDDING

Sticky Toffee Pudding
Jamaican rum sauce, Cornish clotted cream

Lemon Posset
Shortbread and candied lemon

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.