



PARTY MENU

Crispy fried calamari croquettes
caramelised garlic mayonnaise

Soup of the day
please ask your waiter for details

John Ross kiln cured Scottish smoked salmon
capers, shallots & crème fraîche

Highland venison Scotch egg
pickled red cabbage, mushroom ketchup

Optional Intermediate Haggis course – supplement £8.50 per person

Mini roast Blackface haggis, neeps & tatties
(Add a 25ml noggin of the Outlaw King blended Scottish whisky for an additional £5 per person)

Pasta of the day
please ask for details

Fish of the day
daily fresh fish from Brixham market

Highland venison cottage pie
three cheese & smoked potato crust, Boisdale pickles

12oz Highland grazed prime rib-eye steak
thick-cut chips, Béarnaise sauce, wilted spinach (served medium rare)
Supplement of £12.00

White chocolate & Scottish raspberry cheesecake
raspberry coulis

Honey, ginger & almond parfait
macerated cherries

Selection of ice creams or sorbets

Selection of five British cheeses, oatcakes & Boisdale chutney to share
We suggest one plate between two to three people £12.00

*If you have any food allergy, please let us know before ordering.
An optional 12.5% service charge will be added to your bill*