



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** —

Fillet of Plaice, Lemon & Herb Crust

Chips, caper mayo, minted peas

Seasonal Risotto

Venison Sausages, Red Onions & Claret

Grain mustard mashed potatoes, seasonal greens

— **PUDDING** —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Cambridge Cream

English strawberries and shortbread

Selection of Great British Artisan Cheeses

Served with heather honey, oat cakes, fresh pear

7 SUPPLEMENT

— **SIDES** —

Vegetables & Salad

Potatoes

Sautéed spinach 8

Thick-cut chips 6.95

Broccoli with shallots & anchovy butter 8

Boiled Cornish early potatoes, parsley & garden mint 7

Heritage tomato & red onion salad 7.5

Truffle, rosemary & parmesan chips, truffle aioli 10

Rocket salad, shaved parmesan & mustard dressing 9

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 Andalusia 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

Cambridge Cream

English strawberries and shortbread

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

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 Andalusia 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

Cambridge Cream

English strawberries and shortbread

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

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 Andaluca 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

Cambridge Cream

English strawberries and shortbread

— 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 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

Fillet of Plaice, Lemon & Herb Crust

Chips, caper mayo, minted peas

Sautéed Potato Gnocchi with Italian Black Truffles

Broad beans, peas, radishes

— PUDDING —

Sticky Toffee Pudding

Jamaican rum sauce, Cornish clotted cream

Cambridge Cream

English strawberries and shortbread

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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