PRIVATE DINING MENU

THREE COURSES \$44.50

FIRST COURSES

London burrata

beetroot, black walnut, chickpeas, cold pressed olive oil

Roast mini Dumfriesshire Blackface haggis

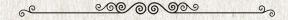
neeps, tatties, liquor 25ml noggin of The Glenrothes 10yo single malt (£6 supplement)

Lobster bisque

splash of Armagnac, croutons, dulse

Avocado, Sicilian blood orange & red quinoa salad

mint, olive, smoked almonds



MAIN COURSES

Coronation chicken

avocado, fig & almond salad

Cullen-skink fish cake

Smoked haddock, creamed leeks, cockle vinaigrette

Liguori's organic pasta from Italy's Campania region

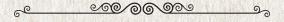
with 5g Italian autumn truffles

Roast cauliflower with chard & wet walnuts

Pomegranate, torn herbs, cold pressed olive oil

120z Buccleuch dry aged ribeye steak

thick cut chips & bearnaise (£10 supplement)



PUDDINGS

Madagascan dark chocolate & raspberry cheesecake

macerated raspberries, honeycomb

Honey, ginger & passion-fruit iced parfait

toasted cocoa nib

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream

Farmhouse cheeses

served with mustard fruit chutney, oatcakes, pears (£3 supplement)