

# 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, dulce*

#### **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*

#### **12oz 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)*