

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

12oz Buccleuch dry aged ribeye steak

*thick cut chips & bearnaise
(£10 supplement)*

PUDDINGS

Baked passion fruit cheesecake

70% Valrhona cacao, vanilla cream

Autumn berries

white chocolate & yoghurt ganache

Sticky toffee pudding

toffee & Jamaican rum sauce, Cornish clotted cream

Farmhouse cheeses

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