

SUNDAY SOUL SESSIONS

FIRST COURSES

Crispy squid, chilli & Tellicherry pepper
cucumber pickle, lime & chilli mayonnaise

Roast mini Dumfriesshire Blackface haggis
neeps, tatties, liquor
25ml noggin of The Glenrothes 10yr single malt | 6 supplement

London burrata
beetroot, black walnut, chickpeas, cold pressed olive oil

Dunkeld classic oak smoked salmon
multiple award-winning salmon from the Scottish Highlands
Avocado, Sicilian blood orange & red quinoa salad
mint, olive, smoked almonds



MAIN COURSES

Coronation chicken
avocado, fig & almond salad

Fish of the day
daily fresh fish from the south coast - please ask for details

Roast cauliflower with chard & wet walnuts
pomegranate, torn herbs, cold pressed olive oi

Dry aged beef burger & thrice cooked chips
truffle - black truffle mayo, triple cheese, roasted mushroom, brioche bun
classic - lemon-tarragon mayo, dill pickles, red onions, beef tomato, brioche bun

Fettuccine with Scottish wild venison ragu
aged parmesan