

# FRIDAY SUPPER CLUB

## 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*