

SUNDAY SOUL SESSIONS

FIRST COURSES

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

Mini roast Dumfriesshire blackface haggis

neeps, tatties, liquor

25ml noggin of the Glenrothes 10yr single malt (6 supplement)

London burrata

wood roast peppers, harissa, oregano

Dunkeld classic oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

Avocado, blood orange & toasted almond salad

lemon, mint, cold pressed olive oil



MAIN COURSES

Coronation chicken

avocado, fig & almond salad

Fish of the day

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

Jerusalem artichoke risotto, wild mushrooms & rosemary

parmesan, green herb sauce

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

Roast Norfolk bronze turkey wrapped in Parma ham

goose fat roast potatoes, cranberry stuffing, heritage vegetables