

SUPPER & SHOW MENU

APERITIFS | 9.50

Prosecco Kir Royal

with crème de cassis | crème de mûre | crème de pêche | crème de framboise | crème de violette

Prosecco Mimosa

with freshly squeezed orange juice

Prosecco Bellini

with freshly pureed peach

FIRST COURSES

Dunkeld classic oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

25ml noggin of The Macallan Fine Oak | 8.60 supplement

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

Carpaccio of juniper cured & smoked wild venison

pickled chanterelles, rocket, parmesan

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

Ortiz anchovy, mustard & green salad

parmesan, sourdough croutons

MAIN COURSES

12oz prime ribeye steak

35 day dry aged Buccleuch beef, thrice cooked chips, Béarnaise sauce

7oz centre-cut fillet steak

21 day dry aged Buccleuch beef, thrice cooked chips, Béarnaise sauce

Coronation chicken

avocado, fig & almond salad

Mild Monkfish & Prawn curry

steamed rice, coriander, lime

Roast Dumfriesshire Blackface haggis

neeps, tatties, liquor

25ml noggin of The Glenrothes 10yr single malt | 6 supplement

Liguori fettuccine

white truffle butter, black Italian Autumn truffles

Dry aged beef burger

with triple cheese & dry cured Ayrshire bacon,

thrice cooked chips, lemon & tarragon mayo