

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

Mersea Island rock oysters

*Six oysters with your choice of dressing:
classic mignonette-shallot & red wine vinegar, citrus-ponzu or ginger & chilli*

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

Italian black truffle, rocket, aged parmesan

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

Sicilian blood orange, red quinoa & avocado salad

mint, olive, smoked almondss

Ligouri fettuccine

with Italian autumn truffles

MAIN COURSES

12oz prime ribeye steak

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

7oz centre-cut fillet steak

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

5oz fillet minute steak

21 day dry aged Buccleuch beef (pink only), thrice cooked chips, Béarnaise or peppercorn sauce

Steamed Shetland mussels in white wine

coriander, ginger, sourdough toast

Coronation chicken

avocado, fig & almond salad

Cullen-skink fish cake

Smoked haddock, creamed leeks, cockle vinaigrette

Roast Dumfriesshire Blackface haggis

*neeps, tatties, liquor
25ml noggin of The Glenrothes 10yr single malt | 6 supplement*

Roast cauliflower with chard & wet walnuts

Pomegranate, torn herbs, cold pressed olive oil

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*