

TBNH

THE BRAND NEW HEAVIES

Kick off with
THE BRAND NEW HEAVIES COCKTAIL

Ardbeg 10 yr, Glenmorangie 10 yr, heather honey, orange & Angostura bitters | £15



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

wood roast peppers, harissa, oregano

Ballotine of Partridge & foie gras

Spiced caramelised apple compote, toasted brioche

Crispy squid, chilli & Tellicherry pepper

cucumber pickle, lime & chilli mayonnaise

Avocado, blood orange & toasted almond salad

lemon, mint, cold pressed olive oil

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

Steamed Shetland mussels in white wine

coriander, ginger, sourdough toast

The Brand New Heavies Buttermilk Fried Chicken Burger

*A delectable crispy chicken burger from New Orleans, Louisiana
Marinated in an aromatic lemon pickle then coated in buttermilk & Creole spices*

Fish of the day

Daily fresh fish from the South Coast - please ask your waiter for today's catch

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