

Somerset butter, seaweed tapenade 6.95

Croquetas

Ham knuckle, triple cheese (2) 5.5

Salt Cod 'Doughnuts' Hot and spicy aioli (3) 6.5 Olives & Almonds 6.5

Salami Sticks
Pork, chilli and fennel 5.5
Deep Fried Whitebait
Caper mayo 10

FIRST COURSES

Dunkeld Classic Oak Smoked Salmon

Multiple award-winning salmon from the Scottish Highlands

Duck Liver & Armagnac Parfait

Toasted brioche, marmalade relish

Crispy Squid, Chilli & Tellicherry Pepper

Cucumber pickle, lemon, sriracha mayonnaise

Cider-Baked Beetroots, Wiltshire Goats Cheese & Winter Leaf

Chilli, hazelnuts, cold pressed olive oil

Mini Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor

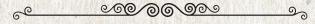
Add a 25ml noggin of Tomintoul 10yrs £8.5 | Glencadam 10yrs £9.5

London Burrata

Salt baked beetroot, sorrel, dressed lentils

Celeriac & Chestnut Soup with Pheasant Dumplings

Black truffle cream



MAIN COURSES

Roast Norfolk Bronze Turkey Wrapped in Parma Ham

Goose-fat roast potatoes, cranberry stuffing, heritage vegetables, pigs-in-blankets

Smoked Haddock, Seatrout & Prawn Fishcake

Creamed leeks, chablis and chive sauce

Dry-aged Aberdeenshire Fillet Steak (served medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce

Lentil & Mushroom 'Wellington'

Puff pastry, celeriac puree, Brussels tops

Roast Fillet of Seabass, Crab & Chilli Rissotto

Brown crab butter, coriander, ginger

Slow Cooked Feather-blade of Scottish Beef

Celeriac and potato gratin, greens, claret sauce

Sautéed Potato Gnocchi, Roast Butternut Squash & Sage Chestnut pesto, black kale

PUDDING

SIDES

12.5	Thick-cut chips	6.95
	Truffle, rosemary & parmesan	
13	chips, truffle aioli	10
	Mashed potatoes, Somerset butter, dulse	7
18	2年,以及其中的支持的自然的。	
	Creamed spinach with black truffle	12
13.5	Broccoli with shallots & anchovy butter	8
	Green leaf salad	6.5
13.75	Special vegetable of the day market	brice
		7.25
	13 18 13.5	Truffle, rosemary & parmesan chips, truffle aioli Mashed potatoes, Somerset butter, dulse Creamed spinach with black truffle Broccoli with shallots & anchovy butter Green leaf salad 13.75 Special vegetable of the day market

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order.
If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.
All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to your bill.