

BARRY WHITES VALENTINES 2019

DINNER & SHOW MENU

FIRST COURSES

Oyster plate

natural, tempura, soya glazed
for 2 to share

Butternut squash soup with horseradish (v)

pumpkin seeds & focaccia croutons

Mini roast Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps

Avocado, lentil & pomegranate superfood salad

beetroot, winter leaf cold pressed rapeseed & lemon dressing(v)

Crispy Szechuan pepper & chilli squid

lime & chilli mayonnaise

Dunkeld Scottish oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

MAIN COURSES

Roasted dry-aged 20oz Buccleuch chateaubriand (served medium-rare)

truffle potato gratin, winter brassicas & bearnaise sauce

For 2 to share (6 supplement per person)

Orkney salmon, crab & Atlantic prawn fishcake

wilted spinach, shellfish & Armagnac bisque

Soft potato dumplings, roasted cauliflower & winter truffle (v)

garlic, lemon, toasted hazelnuts

Roasted free-range Yorkshire chicken breast

potato puree, young leeks & wild mushrooms

Truffle Aberdeenshire rib-steak hamburger

black truffle mayonnaise, Gruyère de Comté cheese, roast mushrooms, thrice cooked chips

Caramelised chicory tart, parsnip puree & kale (v)

scorched goats' cheese, pickled walnuts

PUDDINGS

Rhubarb & white chocolate baked Alaska

for 2 to share

Passion fruit glazed baked cheese cake

raspberry cranachan

Dark chocolate & peanut marquis

salted caramel, caramelised, peanut, honeycomb

Apple tart fine

calvados ice-cream

Selection of British cheese

oatcakes, honey, pear (8 supplement)