

DINNER & SHOW

2 COURSES

FIRST COURSES

Dunkeld Scottish oak smoked salmon

Horseradish cream, lemon, capers

Avocado, lentil & pomegranate superfood salad (v)

Beetroot, winter leaf, cold pressed rapeseed oil

Crispy Szechuan pepper & chilli squid

Fragrant chilli mayonnaise, lime

Butternut squash soup with horseradish (v)

Pumpkin seeds & focaccia croutons

Boisdales's Bowmore whisky-cured smoked salmon

Cold smoked and infused with 16yr single malt from the Isle of Islay (£5 supplement)

Mini roast Dumfriesshire Blackface haggis

Bashed neeps & tatties

25ml noggin of Robert Burn Arran single malt (£6 supplement)

MAIN COURSES

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

Garlic, lemon, toasted hazelnuts

Roast Cornish fillet of cod

'Cassoulet' white beans, chorizo, basil

Orkney salmon, crab & Atlantic prawn fishcake

Wilted spinach, shellfish & Armagnac bisque

Whole lobster

char-grilled with garlic & chilli butter, mixed salad (£20.00 supplement)

Truffle Aberdeenshire rib-steak hamburger

Black truffle mayonnaise,

Comté cheese, roast mushrooms

Thrice cooked chips

10oz Buccleuch fillet on-the-bone

probably the best steak in the world! (£15.00 supplement)

12oz dry-aged Aberdeenshire rib-eye steak (medium-rare)

Thrice cooked hand-cut chips, béarnaise sauce (£9.00 supplement)

Free range chicken, bacon & red wine casserole

Potato purée & soft herbs

SIDES

Roasted field mushrooms, chilli, garlic & shallots £4.75

Potato gratin with black winter truffle £9.50

Wilted spinach £5.75

Executive Head Chef Andrew Donovan