

DINNER & SHOW

3 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

PUDDINGS

Valrhona dark chocolate mousse,
Whiskey marmalade, shortbread, honeycomb

Apple tart fine (v)
Tonka bean ice cream

Pear, walnut & caramel brownie
chocolate sauce, salted caramel, caramelized walnut

Pineapple carpaccio
Lime syrup, sorbet

Selection of British cheese (v)
Spiced pear chutney, Scottish oatcakes (£4.00 supplement)

Executive Head Chef Andrew Donovan