

DJ NANCY

THURSDAY 14 MARCH

STARTERS

Crispy chilli squid, Cajun mayonnaise

Heritage beetroot, avocado & lentil superfood salad

pomegranate, winter leaves, cold pressed rapeseed oil dressing (v)

West Indian saltfish fritters, hot & spicy dipping sauce

Butternut squash soup with horseradish pumpkin seeds & focaccia croutons (v)

Prawn & avocado cocktail

MAINS

Char-grilled Jerk marinated chicken breast, avocado, chilli & mango with sweet potatoes

Orkney salmon, crab & Atlantic prawn fishcake, wilted spinach, shellfish & Armagnac bisque

New Orleans famous Bourbon House hamburger, pimento cheese, maple cured bacon, bourbon BBQ sauce, pickled peppers, fried onions

Soft dumplings, roasted cauliflower & winter truffle garlic, lemon, toasted hazelnuts (v)

7oz Buccleuch estate centre cut fillet royal warrant, dry-aged 23 days thick cut chips, béarnaise sauce & roasted garlic

(10 supplement)

SIDES

Mixed green leaf salad with house dressing 4.5 Sweet potato fries with smoked paprika

4.75 Wilton spinach 5.75 Roasted field mushrooms, chilli, garlic & shallots 4.75 Thrice cooked hand-cut chips 4

DESSERTS

Dark chocolate & cherry torte, 70% Valrhona chocolate mousse, whisky marmalade 8.95

Baked passionfruit cheesecake, passion fruit curd, meringue & raspberries 7.95

Carpaccio of pineapple, chilli & lime with lemon sorbet 8.75

Selection of 5 British farmhouse cheeses 12

TWO COURSES - £19.50

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. An optional 12.5% service charge will be added to your bill. Please ask your waiter about allergens within the dishes.