



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

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 potato 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 4.50 Sweet potato fries with smoked paprika 4.75 wilted spinach 5.75 roasted field mushrooms, chilli, garlic & shallots 4.75 Thrice cooked hand-cut chips 4

DESSERTS

Dark chocolate, orange & honeycomb torte, 70% Valrhona chocolate mousse, whisky marmalade
Baked passionfruit cheesecake, passion fruit curd, meringue & raspberries
Carpaccio of pineapple, chilli & lime with lemon sorbet
Selection of British farmhouse cheese, oat cakes, conference pear & honey (4 supplement)