

REBECCA FERGUSON 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

Seared hand-dived king scallop
Crispy Tamworth pork belly, chervil root purée, macerated raisins (£2.00 supplement)

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

Mini roast Dumfriesshire Blackface haggis
Bashed neeps & tatties
25ml noggin of Robert Burn Arran single malt (£6.00 supplement)

Crispy Szechuan pepper & chilli squid
Fragrant chilli mayonnaise, lime

Carpaccio of Highland Scottish venison
Watercress, shaved pecorino, venison bresaola

MAIN COURSES

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

Truffle Aberdeenshire rib-steak hamburger
*Black truffle mayonnaise,
Comté cheese, roast mushrooms
Thrice cooked chips*

Ravioli of butternut squash (v)
Wild mushrooms, pumpkin seed pesto, squash purée

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

12oz dry-aged Aberdeenshire rib-eye steak (medium-rare)
Thrice cooked hand-cut chips, béarnaise sauce (£9.00 supplement)

Roast Cornish fillet of cod
Wild alexanders, white wine sauce

Pheasant, bacon & red wine casserole
potato purée & soft herbs

Daily specials
Please ask for more details

PUDDINGS

Valrhona dark chocolate mousse, macerated cherries
Salted almonds, cherry purée, candied orange

Baked lemon cheesecake (v)
Lemon curd, meringue, blackberries

Apple tarte fine
Tonka bean ice cream

Pineapple carpaccio
Lime syrup, sorbet

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

*An optional 12.5% service charge
will be added to your bill*