



# DINNER & SHOW

## THREE COURSES

**Dunkeld Scottish oak smoked salmon**  
*multiple award-winning salmon from the Scottish Highlands*

**Spiced potted Shrimp & Devonshire crab**  
*toasted sourdough from the St John bakery*

**Seared hand-dived Scottish king scallop**  
crispy slow-cooked pork belly,  
roasted cauliflower & purée, green herb sauce  
*(£2.00 supplement)*

**Mini roast Dumfriesshire Blackface haggis**  
*mashed potatoes & bashed neeps*

**Cream of Jerusalem artichoke soup**  
with **Scottish chanterelles (v)**  
watercress Chantilly, sunflower seeds

**Crispy Szechuan pepper & chilli squid**  
*lime & chilli mayonnaise*

**Tuscan burrata, beetroot &  
pickled walnut salad**  
*chilli, mint, coriander*

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**Roast Orkney salmon, Cornish mussels & samphire**  
orange, saffron, chard potatoes

**Lasagne of salt baked celeriac & wild mushrooms (v)**  
toasted hazelnuts, Parmesan & thyme veloute

**Daily specials**  
*(please ask for more details)*

**12oz dry aged Aberdeenshire ribeye steak (medium rare)**  
*thrice cooked hand-cut chips, béarnaise sauce (£9.00 supplement)*

**Pan-fried basil & garlic marinated halloumi,**  
**Isle of Wight heritage tomatoes (v)**  
*broccoli, foraged herb dressing*

**Truffle Aberdeenshire rib-steak hamburger**  
*black truffle mayonnaise,  
Gruyère de Comté cheese, roast mushrooms  
thrice cooked chips*

**Linguine of Devonshire crab**  
*parsley, shallot & chilli, shellfish bisque*

**Roast Dumfriesshire Blackface haggis**  
*mashed potatoes & bashed neeps*

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**Apple tarte fine**  
*Tonka bean ice cream*

**Baked bourbon vanilla cheesecake**  
*with blueberries  
elderflower & lemon curd, pavlova*

**Selection of 3 farmhouse cheeses**  
*served with sliced pear, honey, oatcakes & bread  
(£3 supplement)*

*An optional 12.5% service charge will be added to your bill.  
Please ensure that it is  
deleted if you are in any way unhappy.*

