



DINNER & SHOW

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

Avocado, peach & tenderstem with crispy courgettes (v)
Isle of Wight tomatoes, rocket, cold-pressed Cotswold rapeseed oil

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

Mini roast Dumfriesshire Blackface haggis
mashed potatoes & bashed neeps

Asparagus, pea & mint soup (v)
focaccia croutons, cold-pressed olive oil, pea tendrils

Crispy Szechuan pepper & chilli squid
lime & chilli mayonnaise

Tuscan burrata, cracked wheat & green leaf (v)
five herbs, chilli, nigella seeds, sesame & lemon

Cold poached Scottish salmon, salad niçoise
green beans, Cornish potatoes, anchovies, olives, torn hen's egg

Tortellini of artichokes, ricotta & lemon (v)
aubergine, peppers & oregano, tempura of courgette

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

*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.*

