

THE VICTORY MENU

Bowmore whisky cured Dunkeld smoked salmon with English asparagus,
fennel, pink grapefruit, & brown crab mayonnaise

Vina Carmen Fume Blanc Reserva 2017, Leyda Valley, Chile



Finest 28 day dry aged Buccleuch Estates fillet of beef, braised oxtail pithivier,
spring greens, smoked Jersey Royal purée

Vina Carmen Carmenere Reserva 2017, Colchagua Valley, Chile



Selection of British farmhouse cheese
Doyenne du Comice pears, Boisdale chutney, oat cakes



Coffee & petit fours

