

GLEN MATLOCK

SAMPLE DINNER & SHOW MENU

FIRST COURSES

Dunkeld Scottish oak smoked salmon

multiple award-winning salmon from the Scottish Highlands

Salad of Wye Valley asparagus, marinated Jersey Royal potatoes & torn Burford Brown hen's egg (v)

watercress & truffle vinaigrette

Seared hand-dived Scottish scallop

crispy slow-cooked pork belly, cauliflower, wild green herb sauce (£2 supplement)

Vichyssoise of Jersey Royals & Kentish wild garlic (v)

cream soup, roasted garlic, potato crisps

Mini roast Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps

Crispy Szechuan pepper & chilli squid

roasted garlic mayonnaise

Spinach, prawn & avocado salad

focaccia croutons, roast peppers, lemon & honey vinaigrette

MAIN COURSES

Pappardelle with baby artichokes, peas & broad beans (v)

white wine, mint, aged Parmesan

Truffle Aberdeenshire rib-steak hamburger

black truffle mayonnaise, Gruyère de Comté cheese, roast mushrooms, thrice cooked chips

South Asian curry of sweet potato, okra & Lincolnshire peas (ve)

coconut scent basmati rice, mango chutney & poppadum's

12oz dry aged Aberdeenshire ribeye steak (served medium rare)

thrice cooked hand-cut chips, béarnaise sauce (£7.50 supplement)

Raviolo of Orkney salmon, tiger prawns & sorrel

wilted greens, shellfish & cognac bisque

Roast Dumfriesshire Blackface haggis

mashed potatoes & bashed neeps

Daily specials

please ask for more details

PUDDINGS

Dark chocolate & caramel marquise

70% Valrhona cocoa, honeycomb, caramelised nuts

Apple tarte Tatin

bourbon vanilla & Calvados

Baked toffee cheesecake

caramelised banana & walnut sauce

Pineapple carpaccio

lime syrup, sorbet

Selection of British farmhouse cheese

oatcakes, honey, pear (£3 supplement)