

MARCELLA DETROIT

DINNER & SHOW MENU

FIRST COURSES

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

MAINS

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 rib-eye 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

PUDDINGS

Dark chocolate & caramel marquise

70% Valrhona cocoa, honeycomb, caramelised nuts

Kentish strawberry mille-feuille

caramelized layers of puff pastry, strawberry mousse & Kentish strawberries

Baked lemon cheesecake with blueberries

elderflower & lemon curd, pavlova

Apple tarte fine

Bourbon vanilla ice-cream

Selection of British farmhouse cheese

oatcakes, honey, pear (£3 supplement)