

# SOUL 360

FRIDAY NIGHT WITH

# AITCH.B

## STARTERS

Crispy chilli squid, Cajun mayonnaise

Heritage beetroot, avocado & lentil superfood salad

Pomegranate, winter leaves, cold pressed rapeseed oil dressing (v)

West Indian saltfish fritters, hot & spicy dipping sauce

Butternut squash soup with horseradish pumpkin seeds & focaccia croutons (v)

Prawn & avocado cocktail

## MAINS

Char-grilled Jerk marinated chicken breast, avocado, chilli & mango with sweet potatoes

Orkney salmon, crab & Atlantic prawn fishcake, wilted spinach, shellfish & Armagnac bisque

New Orleans' famous Bourbon House hamburger, pimento cheese, maple cured bacon,

bourbon BBQ sauce, pickled peppers, fried onions

Soft potato dumplings, roasted cauliflower & winter truffle garlic, lemon, toasted hazelnuts (v)

7oz Buccleuch estate centre-cut fillet royal warrant, dry-aged 23 days

thick cut chips, béarnaise sauce & roasted garlic (10 supplement)

## SIDES

Jamaican pineapple, cabbage, mango, red pepper & coriander slaw 3.5

Sweet potato fries with smoked paprika 4.75 Creamed callaloo 4 Rice & peas 3 Thrice cooked hand-cut chips 4

## DESSERTS

Dark chocolate, orange & honeycomb torte, 70% Valrhona chocolate mousse, whisky marmalade

Baked passionfruit cheesecake, passion fruit curd, meringue & raspberries

Carpaccio of pineapple, chilli & lime with lemon sorbet

Selection of British farmhouse cheese, oat cakes, conference pear & honey (4 supplement)

SOUL FOOD 3-COURSE MENU & DJ £29.50

OR FREE GUEST LIST

