

DINNER MENU

SNACKS IN BAROSSA BAR

AMUSE BOUCHE

Egg – potato – truffle

STARTERS

Haggis – neeps – tatties

Whisky jus

Add a nip of Glenfiddich 12yrs £5.75

Smoked salmon parfait

Preserved lemon – dashi cured caviar

Duck

Confit leg – smoked breast – liver pate –

cherry gel – toast

£2 Supplement

Goat's Cheese Tart

Onion jam – pickled radish

INTERMEDIATE

Cucumber – yoghurt – dill – garlic

M A I N S

Scotch Lamb

Rump – shoulder – hot pot – ewes curd –

pastry hay – lamb fat brioche £3 Supplement

Wellington of Game

Partridge – pheasant – pigeon – parsnip – pears

Cod

Dashi steamed – ravioli of squid – confit garlic velouté

Fried Aubergine Terrine

Spiced aubergine caviar – miso – brassicas

Scotch 8oz Ribeye

Café de Paris butter – chips – watercress

£16 Supplement

SIDES £6

Baby Baked Potatoes
Herb butter

Fries
Garlic – rosemary salt

Chantenay Carrots
maple syrup

Broccoli
Almonds

DESSERTS

Sticky Toffee Souffle
Medjool dates – butterscotch – clotted cream ice cream

Greek Yoghurt Semifreddo
Yuzu cheesecake – meringue shards – lemon sherbet

Bruleé
Apple crumble – calvados – cinnamon – fresh apple

Scottish & Continental Cheese
Date & sesame toast – apple chutney
£6 Supplement

EOLAS

£45 TWO courses / £50 THREE courses

Guests booked on a dinner inclusive package are entitled to 2 courses per person.
Any supplements, additional courses and extras will be charged as consumed.

Food and Beverage intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.

*We cannot guarantee that any food or beverage item sold is free from traces of allergens.
Please note, a discretionary 10% service charge is added to all bills.*