

Private Dining 2022

£36.50

Cullen Skink - a thick Scottish Soup made of Smoked Haddock, Potatoes and Onions

Honey Glazed Goats Cheese Salad with Baby Beetroot, Walnuts and Citrus Dressing

Pâté Maison with Cumberland Sauce and Toasted Brioche

Bruschetta- toasted Ciabatta with seasonal tomatoes, garlic and basil



8 oz Sirloin Steak Garni with Green Peppercorn and Cognac Sauce served with French Fries

Blackened Cajun Salmon with a Mango, Coriander and Red Onion Salsa and Cous Cous

Confit Duck, Sweet Pickled Red Cabbage Stornoway Black Pudding served on Grain Mustard Mashed Potato

Classic Caesar Salad served with Bacon and topped with a Grilled Butterfly Chicken Breast

Baked Asparagus and Sun Blushed Tomato Tartlet with Seasonal Leaves and Potato Salad ^v



Pot au Chocolate with Black Raspberry Liqueur, Fresh Raspberries and Vanilla Ice-cream

Scottish Continental Cheese Plate with Perthshire Oatcakes and Red Onion Chutney

Vanilla Panna Cotta with Blueberry Compôte and Biscotti

Strawberry Meringue Glacé ^v

Fresh Strawberries, Crushed Meringue, Vanilla and Strawberry Ice-cream, Strawberry Sauce



Coffee and Mints

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen information is available please ask.

Customers - When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements.

gf - Gluten Free: all fried food is cooked in a shared fryer.
Some items not marked as GF can be adapted