

PRIVATE DINING MENU

JACOBITE

55

FIRST COURSES

Cullen Skink

Traditional smoked haddock chowder, leeks and quails' eggs

Red Quinoa, Pink Grapefruit & Avocado Salad

Wild foraged greens, olives, smoked almonds

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor



MAIN COURSES

Orkney Salmon, Leek & Smoked Mackerel Fishcake

Asparagus, cockle and wild garlic salsa verde

'Bang Bang' Chicken Breast, Peanuts & Lime

Asian chopped salad; coriander, chilli

Wild Mushroom & Curried Pumpkin 'Pithivier'

Braised butter beans, chard, wild garlic pesto



PUDDINGS

Madagascan Chocolate Torte with Brambleberry Mousse

Cinnamon brownie, blackberries

Black Forest Baked Cheesecake

Kirsch macerated cherries, vanilla cream, single estate Venezuelan cacao

Selection of Great British Farmhouse Cheeses

Mustard fruit chutney, oatcakes, pears

(6 supplement)