

PRIVATE DINING MENU

JACOBITE

55

FIRST COURSES

Cullen Skink

Traditional smoked haddock chowder, leeks and quails' eggs

Foraged Green Salad, Avocado & Blood Orange

Lentils, seeds, spiced-maple dressing

Roast Dumfriesshire Blackface Haggis

Neeps, tatties, liquor



MAIN COURSES

Orkney Salmon, Leek & Smoked Mackerel Fishcake

Asparagus, cockle and wild garlic salsa verde

Lemon, Garlic & Basil Marinated Chicken Breast

Chopped salad, chickpeas and tarragon

Wild mushroom & Curried Pumpkin 'Pithivier'

Braised butter beans, chard, wild garlic pesto



PUDDINGS

Madagascan Chocolate Torte with Brambleberry Mousse

Cinnamon brownie, blackberries

Baked Passion Fruit & Chocolate Cheesecake

Vanilla cream, honeycomb

Selection of Great British Farmhouse Cheeses

*Mustard fruit chutney, oatcakes, pears
(6 supplement)*