

# Taste of Fifty Burns Weekend

Available Friday Lunchtime

2 - course £23pp

3 - course £27pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

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**Haggis Bolognaise £15**

with slow cooked Hen's egg, neeps and tatties,  
black truffle and potato straw

**Quail Ballotine £19**

with leek fondue, roast chicken sauce with black truffle  
and poached rhubarb

**Scallop and wild Sea Bass tartare £21**

with creme fraiche, pickled cucumber and fresh blood orange  
with fresh apple and samphire

**Wild mushroom soup £15**

with baby potato and chive salad, roasted crepe ragout  
and potato straw

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MAINS

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**Venison Loin £31**

with cauliflower puree, braised red cabbage and prunes, with caramalised pear and  
burgundy red wine sauce

**Fillet of wild Sea Bass £27**

escabeche vegetables in olive oil with watercress and fennel sauce

**Iberico pork neck fillet £29**

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

**Caramelised Cauliflower £25**

with herb fregola, pickled sultanas and almonds, with pomegranate  
and cauliflower veloute

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PUDDINGS

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**Rhubarb and Pear Brûlée £12**

with minted jellies

**Chocolate Fondant £11**

with salted caramel sauce, honeycomb and vanilla ice cream

**Sticky Toffee Pudding £12**

with clotted cream ice cream and caramelised pecans

**A Selection of Hand Picked Cheeses £14**

Served with crackers and Orchid pear chutney

*Please advise your waiter if you have allergies*

# Taste of Fifty Burns Weekend

Available Friday & Saturday Dinnertime

2 - course £33pp

3 - course £37pp

FLUTE of RUINART BRUT CHAMPAGNE £17

BOTTLE of RUINART BRUT CHAMPAGNE £70

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STARTERS

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**Haggis Bolognaise £15**

with slow cooked Hen's egg, neeps and tatties,  
black truffle and potato straw

**Quail Ballotine £19**

with leek fondue, roast chicken sauce with black truffle  
and poached rhubarb

**Scallop and wild Sea Bass tartare £21**

with creme fraiche, pickled cucumber and fresh blood orange  
with fresh apple and samphire

**Wild mushroom soup £15**

with baby potato and chive salad, roasted crepe ragout  
and potato straw

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MAINS

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**Venison Loin £31**

with cauliflower puree, braised red cabbage and prunes, with caramalised pear and  
burgundy red wine sauce

**Fillet of wild Sea Bass £27**

escabeche vegetables in olive oil with watercress and fennel sauce

**Iberico pork neck fillet £29**

with cassoulet of beans, winter tomatoes and nduja with rainbow chard

**Caramelised Cauliflower £25**

with herb fregola, pickled sultanas and almonds, with pomegranate  
and cauliflower veloute

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PUDDINGS

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**Rhubarb and Pear Brûlée £12**  
with minted jellies

**Chocolate Fondant £11**

with salted caramel sauce, honeycomb and vanilla ice cream

**Sticky Toffee Pudding £12**

with clotted cream ice cream and caramelised pecans

**A Selection of Hand Picked Cheeses £14**

Served with crackers and Orchid pear chutney

*Please advise your waiter if you have allergies*

# Saturday Lunch Burns Weekend

FLUTE of RUINART BRUT CHAMPAGNE £17  
BOTTLE of RUINART BRUT CHAMPAGNE £70

## STARTERS

### ORKNEY SCALLOPS

With nduja butter and seaweed pesto  
2pcs £21

### HAGGIS BOLOGNAISE

with slow cooked Hen's egg, neeps and tatties,  
black truffle and potato straw  
£15

### N25 OSCIETRA CAVIAR

with crème fraîche and herb blinis  
30g £57

### SCALLOP AND WILD SEA BASS TARTARE

with creme fraiche, pickled cucumber and fresh blood orange  
with fresh apple and samphire  
£21

### QUAIL BALLOTTINE

with leek fondue, roast chicken  
sauce with black truffle and  
poached rhubarb  
£19

### WILD MUSHROOM SOUP

with baby potato and chive  
salad, roasted crepe ragout and  
potato straw  
£15

### GRILLED ARGENTINIAN RED PRAWNS

with parsley and garlic butter,  
butterhead salad, datterino tomatoes,  
pickled red onion  
3 pcs £11 | 6 pcs £21

## IAIN'S SATURDAY ROASTS

### HERITAGE CAULIFLOWER

chickpea and bean stuffing  
£25

### HEREFORD BEEF

with horseradish sauce  
£36

### VENISON LOIN

with caramelised pear and  
haggis bolognaise  
£36

### CUMBRIAN CHICKEN

with bread sauce  
£29

### HERDWICK LAMB LEG AND SHOULDER

with herb pesto, mint sauce  
£33

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied a rich home-made gravy  
A refined take on a beloved classic.

### DUKE OF BEEF WELLINGTON

with truffle mash & smoked bone marrow  
sauce  
or  
add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb  
crepe, wild mushroom and chicken  
duxelle, Bayonne ham  
& English mustard.

### SHARING ROAST

£49pp - 2 courses

Roast chicken, Hereford beef and  
Herdwick lamb leg and shoulder  
with herb pesto and all the  
trimmings

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Your selection of any dessert each

### HERDWICK LAMB RACK

£49 to share

with cassoulet of beans,  
winter tomatoes  
and nduja with rainbow chard and  
seaweed pesto

## EXTRAORDINARY VALUE PREMIUM GRILL SELECTION

FILLET OF WILD SEABASS 200g  
£25

BELTED GALLOWAY FILLET 200g  
£32

DOVER SOLE 500g  
with chardonnay white wine  
and chive sauce  
£39

to share  
BELTED GALLOWAY RIB OF BEEF  
1.2kg  
£89 for two

SURF & TURF BEEF FILLET AND  
ARGENTINIAN PRAWNS  
£35

GRILLED ARGENTINIAN RED PRAWNS  
6pcs £21

to share  
BELTED GALLOWAY CHATEAUBRIAND  
400g  
£64 for two

HEREFORD RIB-EYE 250g  
£29

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

## SIDES

Cauliflower and Leek Cheese £7

Grilled padron peppers, black pepper & soy dressing £6.50

Truffle creamed potatoes £9.50

Beef fat roast potatoes £6.50

Seared Foie gras with blackcurrant £9.50

Heritage carrots, herb emulsion, creme fraîche £7

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Hispi cabbage with black pepper & soy dressing £7

French fries £6.50 Add truffle mayonnaise £2

Smoked bone marrow £6

# Sunday

# All Day Menu

# Burns Weekend

NV, Ruinart Brut  
Champagne, France  
£17 | £70

NV, Ruinart Blanc de Blancs  
Champagne, France  
£19 | £88

NV, Ruinart Rosé  
Champagne, France  
£19 | £88

**CHEYNE BLOODY MARY**  
Vodka, Tomato, Lemon, Worcestershire Sauce, Tabasco, with a Charcuterie board topper  
£9.50

## STARTERS

**BUTTERHEAD SALAD**  
Butterhead and datterino  
tomato salad with blood orange,  
rhubarb and pickled red onion  
£12

**ORKNEY SCALLOPS**  
With nduja butter  
and seaweed pesto  
2pcs £21

**HAGGIS BOLOGNAISE**  
with slow cooked Hen's egg,  
neeps and tatties,  
black truffle and potato straw  
£15

**N25 OSCIETRA CAVIAR**  
with crème fraîche  
and herb blinis  
30g for £57

**GRILLED ARGENTINIAN RED PRAWNS**  
butterhead salad, datterino  
tomatoes, pickled red onion  
3 pcs £18 | 6 pcs £34

## IAIN'S SUNDAY ROASTS

**HERITAGE CAULIFLOWER**  
chickpea and bean stuffing  
£31

**CUMBRIAN CHICKEN**  
with bread sauce  
£39

**VENISON LOIN**  
with caramelised pear and haggis  
bolognais  
£44

**HEREFORD BEEF**  
with horseradish sauce  
£44

**HERDWICK LAMB LEG AND SHOULDER**  
with herb pesto and mint sauce  
£41

Our signature roasts are thoughtfully prepared and served with a Yorkshire pudding, glazed heritage carrots, hispi cabbage, crisp beef fat roast potatoes, and sausage stuffing. Accompanied by a rich home-made gravy  
A refined take on a beloved classic.

**DUKE OF BEEF WELLINGTON**

£69 to share

add two roast trimmings for £9.50pp

Our Beef Wellington is wrapped in a herb crepe, wild  
mushroom and chicken duxelle, Bayonne ham &  
English mustard.

**SHARING ROAST**

£49pp - 2 courses

Roast chicken, Hereford beef and Herdwick lamb leg  
and shoulder with herb pesto and all the trimmings

Your selection of any dessert each

## PREMIUM GRILL SELECTION

**FILLET OF WILD SEABASS** 200g  
£35

**BELTED GALLOWAY RIB OF BEEF**  
1.2kg  
£89 for two

**DOVER SOLE** 500g  
with chardonnay white  
wine and chive sauce  
£48

**GRILLED ARGENTINIAN RED PRAWNS**  
6pcs £34

**BELTED GALLOWAY CHATEAUBRIAND**  
400g  
£89 for two

**HEREFORD RIB-EYE** 250g  
£42

Personalise any grill dish with our signature roast trimmings - £9.50

Béarnaise Sauce £3

Peppercorn Sauce £3

Chimichurri Sauce £3

Smoked Bone Marrow Sauce £3

## SIDES

Smoked Bone Marrow £6

Cauliflower and leek cheese £7

Grilled padron peppers, black pepper &amp; soy dressing £6.50

Butterhead salad, datterino tomatoes, pickled red onion £5.50

Beef fat roast potatoes £6.50

Hispi cabbage with black pepper &amp; soy dressing £7

Seared Foie gras with blackcurrant £9.50

French fries £6.50 Add truffle mayonnaise £2