

# ALA CARTE

3 COURSES **£45.00**  
Additional cheese course **£6.50**

## STARTER

### **Terrine of Guineau fowl**

bacon jam, pickled summer vegetables, brioche

### **Scorched mackerel**

cucumber soup, crispy oyster, sea herbs

### **Pan seared Orkney scallop**

bone marrow, chanterelles, langoustine bisque

### **Tartare Scotch Beef**

egg yolk purée, oyster, parmesan

## MAIN COURSE

### **Roast rump of borders lamb**

pan seared sweetbread, garlic, potato, preserved lemon, lamb sauce

### **Pan fried Gigha halibut**

tomato fondue, courgette & basil purée, crab biscuit

### **Roast free range chicken**

creamed leeks, Scottish mushroom, fresh dates & crispy wild rice

### **Fillet of lemon sole**

chicken & cep consommé, truffle, mushroom ketchup

### **Loin of Perthshire venison**

Potato, blue cheese, pickled apricots and venison sauce

### **Side Orders**

Heritage potato salad

Green beans, gremolata, feta cheese

Peas a la Francaise

**£3.95**

## DESSERT

### **Scottish strawberries**

vanilla parfait, strawberry gel, elderflower compressed strawberry, lime & basil sorbet

### **Rhubarb & custard**

poached pink rhubarb, ginger custard, rhubarb purée, meringe, rhubarb sorbet

### **“Blackforest”**

kirsch sorbet

### **Selection of farmhouse cheese from I.J. Mellis**

oatcakes, red onion confit and quince jelly

**£2 Supplement**

### **Tea or coffee**

Served with petit fours

**included**

THE DINING  
ROOM  
**28**  
QUEEN ST.

*We are happy to accommodate those who have special dietary needs.  
Please speak with one of our team members regarding any dietary requirements or  
allergies.*

*Tables of eight or more will have a 10% service charge added to the bill.*