

TASTER MENU

Five course taster menu **£60.00**

Wine or whisky pairing **£35.00**

Scorched Mackerel

cucumber, oyster, sea herbs

Terrine of Guineau fowl

bacon jam, pickled summer vegetables, brioche

Pan fried Gigha halibut

tomato fondue, courgette & basil purée, crab biscuit

Roast rump of borders lamb

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

“Blackforest”

kirsch sorbet

Tea or coffee

petit fours

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.