

# ❁ PRIVATE DINING ❁

## TAE START

**Soup of the Day, Sourdough,  
Scottish Butter [vg]**

**Mackerel Pâté, Sea Buckthorn Gel,  
Pickled Sea Lettuce, Sourdough**

**Trio of Beetroot Carpaccio,  
Whipped Crowdie, Beetroot Glaze [v]**

**Haggis, Neeps & Tatties Tart,  
Whisky Sauce [vg available]**

## MAINS

**Ribeye Steak, Hand-Cut Chips,  
Grilled Tomato, Portobello Mushroom**

**Hispi Cabbage, Whipped Vegan Feta, Red Pepper  
Hummus, Lemon Oil, Crispy Leaves [vg]**

**Pan-Seared Seabass, Grilled Asparagus,  
Crushed Potatoes, Lemon Butter**

**Chicken Supreme, Clapshot Mash,  
Tenderstem Broccoli, Haggis Bon Bon, Whisky Jus**

## PUDDINGS

**Sticky Date Pudding, Toffee Sauce,  
Clotted Cream Ice Cream [v]**

**Chocolate Tart, Pistachio Ice Cream,  
Pistachio Tuile [vg available]**

**Trifle: Strawberry Jelly, Custard,  
Vanilla Sponge, Cream [v]**

**Cheese Board, Oatcakes,  
Grapes, Quince, Apple**

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# MENU



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MORE THAN JUST A GREAT BAR