



• MÓR THAN •
JUST A GREAT BAR

Private Dining Menu

3 Courses

STARTERS

Soup of the day (v)

Scallops in coral bisque (gf)

Chicken, leek & black garlic terrine, apple ragout (gf/df)

Roast beetroot bruschetta, crème cheese, orange & balsamic glaze (vg/df)

Crispy fried gnocchi, fresh tomato & basil salsa (v)

MAINS

Roast chateaubriand, pomme puree, chanterelle mushrooms, port jus

Chicken supreme, crushed potato, heritage carrots, asparagus, Glenfiddich sauce (df)

Grilled seabass, crisp prosciutto, sweet potato dauphinoise, chilli salsa (gf)

Aubergine parmigiana, rocket & parmesan salad (v/gf)

Roast butternut & mango salad, pine nuts & pomegranate (vg/gf/df)

DESSERTS

Selection of Scottish & continental cheese with quince jelly & oatcakes (gf option)

Sticky toffee pudding, ice cream & butterscotch sauce (v/vg option)

Chocolate mousse tart (v)

Rhubarb posset (gf)

This menu is subject to change

Max capacity: 20 on one table | 32 on two tables

Private Dining Room hire is complimentary for 15 + guests

Please advise of any special dietary requirements or allergies in advance