

THE MENU

THE
**DINING
ROOM**
AT 28 QUEEN STREET

MENU DU JOUR

Available Monday to Saturday 12.00-14.30
and Tuesday to Saturday 17.00-18.30

2 courses 18.50 / 3 courses 21.95

Starters

Tomato consomme,

fresh herbs, black olive grissini

Poached mackerel,

carrot escabéche, fish cream

Roast beetroot salad,

Flower Marie, toasted walnuts, orange and lemon

Main courses

Glazed pork belly,

Waldorf salad with chicory, apple vinaigrette

Seared bream with fresh tomato,

globe artichokes, gremolata

Parmesan risotto,

sautéed chanterelles, fresh herbs

Desserts

Vacherin with Scottish berries,

mascarpone mousse

Chocolate torte,

raspberry sorbet

Strawberry salad,

clotted cream, shortbread

Side orders

Mixed garden beans

Grilled courgettes with basil

Wild herb salad

New season potatoes with parsley and mint

Sauteed wild mushrooms

3.75

4.75

A LA CARTE

Starters

<i>Ballotine of rabbit,</i>	12.75
pickled cauliflower, sherry jelly, cepes and hazelnuts	
<i>Rare fillet of Scotch beef,</i>	13.25
quail's egg, radish salad, toast with dripping	
<i>Courgette flower tempura,</i>	9.95
courgette tartare with lemon, rocket soup	
<i>Crab risotto,</i>	18.95
roasted langoustine and basil	
<i>Halibut, scallop and oyster ceviche,</i>	14.25
cucumber jelly, white radish, samphire, lemon vinaigrette	
<i>'Ailsa Craig' ravioli,</i>	8.50
chilled San Marzano consomme, soft herbs	

Main courses

<i>Wild salmon fillet,</i>	25.00
crab cannelloni, samphire, coastal greens, crab fumet	
<i>Globe artichoke heart with hollandaise gratin,</i>	15.95
wild mushrooms, fried quails egg, persillade	
<i>Grilled Iberico pork shoulder,</i>	22.95
glazed peach and apricot, chanterelles, herb gnocchi, fragrant jus	
<i>Wild black bream fillet,</i>	23.95
ham hock ravioli, fresh tomatoes, artichokes, light ham jus	
<i>Roast Scottish free range chicken with pancetta,</i>	19.95
braised lettuce, roasted cepes, semillion butter sauce	
<i>Saddle of lamb,</i>	22.95
ricotta gnocchi, summer vegetables, minted lamb broth	

Side orders

Mixed garden beans	3.75
Grilled courgettes with basil	
Wild herb salad	
New season potatoes with parsley and mint	
Sauteed wild mushrooms	4.75

Desserts

<i>Cherries poached in red wine,</i>	7.25
lemon thyme, ile flottante	
<i>Poached mountain peach,</i>	7.25
champagne sabayon, peach sorbet, sesame tuile	
<i>Strawberries with strawberry jelly,</i>	7.25
elderflower yoghurt	
<i>Chocolate souffle,</i>	9.25
raspberry sorbet, pistachio anglaise	
<i>Artisan cheeseboard,</i>	9.25
homemade oatcakes and chutney	

Dessert wines

Sauternes, Chateau Laville, Bordeaux 2001,	35cl bottle	30.00
	100ml glass	9.25
Reciotto della Valpolicella, Corte Sant'Alda 2006	50cl bottle	71.00
	100ml glass	14.35
Riesling late harvest, Cloudy Bay, Marlborough 2007	35cl bottle	39.50
	100ml glass	11.50

AFTER DINNER DRINKS

Coffees and teas

<i>Highland Floffie</i>	9.75
An Irish style coffee enriched with a Highland matured whisky	
<i>Straight from the bog</i>	7.35
A peaty Islay monster from our selection enhances the flavours of this Irish style coffee	
<i>Honey dream</i>	6.95
Café latte laced with a sweet dram from our whisky selection	
<i>Society Affogato</i>	4.95
Shot of espresso poured over homemade Society Whisky ice-cream	
Selection of herbal and fruit teas, coffee, cappuccino, espresso, latte	2.95

All served with a variety of handmade petits fours

Spirits, fortified wines & liqueurs
Single Cask, Single Malt Society Whisky

From 3.60
Ask your waiter for recommendation