

THE MENU

THE
DINING
ROOM
AT 28 QUEEN STREET

THE MENU

Starters	Member £
<i>Velouté of Jerusalem artichoke,</i> crispy oyster mushrooms, parmesan chive crisp	£6.50
<i>Seared foie gras,</i> smoked duck, caramelised pear, orange and chervil	£10.75
<i>Roast scallops,</i> tapenade, fennel, citrus tarragon sauce	£10.50
<i>Marinated halibut,</i> avocado mousse, pink peppercorns, dill	£7.95
<i>Wild game mosaic,</i> foie gras, Oloroso sherry jelly, quince	£9.50
<i>Grilled black figs,</i> goat's cheese mousse, basil salad	£7.25
Main courses	
<i>Daube of beef in red wine,</i> caramelised chicory and beetroot, olive oil mash, anise jus	£21.75
<i>Breast of pheasant,</i> game pie, Cox apple purée, white port and raisin jus	£17.75
<i>Salmon poached in olive oil,</i> scallops, paysanne vegetables, mussel saffron broth	£17.25
<i>Caramelised fennel with cepes,</i> roast onion, puff pastry, hazelnut dressing	£13.95
<i>Venison haunch,</i> winter roots with mustard fruits, spatzlé, black pepper sauce	£18.75
<i>John Dory fillets,</i> confit duck, white bean puree, salsify, trompette, herb jus	£18.25
Side orders	£3.75
<i>Roast potatoes in duck fat</i>	
<i>Chipolatas with bacon</i>	
<i>Buttered sprouts with chestnuts</i>	

NON-member...? Save 10% on your food bill if you join today!

Prices listed are members prices. For NON-members a 10% food supplement applies

Desserts		Member £	
<i>Ginger wine pavé,</i>			
blackcurrant poached pear, pear sorbet, ginger crumble			£6.25
<i>Chestnut and chocolate mille-feuille</i>			
truffle honey sabayon			£6.95
<i>Nougat parfait,</i>			
Granny Smith sorbet, mulled wine syrup			£6.25
<i>Society Christmas pudding,</i>			
brandy butter ice cream			£6.50
<i>Artisan cheeseboard,</i>			
plum chutney, Arran oatcakes			£7.75
<i>Selection of sorbets,</i>			
poached fruits			£5.95
 With dessert			
13.43	Mediaeval combat dram 19 year old Highland	59.2%	£5.80
39.70	Will lead you up the garden path 26 year old Speyside	55.9%	£6.75
63.22	Tantalising opulence 18 year old Speyside	53.8%	£5.10
 Dessert Wines			
Sauternes, Chateau Laville, Bordeaux 2001,	35cl bottle		£29.00
	100ml glass		£9.00
Vin Santo, Selvapiana, Chianti Ruffina	50cl bottle		£50.00
	100ml glass		£10.50

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AFTER DINNER DRINKS

Colheita Tawny Port 1995	£8.10
Society Single Cask Armagnac, 1983	£6.75
Society Somerset Cider Brandy	£5.10

With cheese

24.104	A chocolate box at Christmas 18 year old Speyside	56.9%	£5.80
66.29	Kippers and kabonas in a Kennethmont kiln 23 year old Highland	51.1%	£6.75
G1.4	Conversation - provoking 30 year old Grain Whisky	53.0%	£5.80

After dessert

104.11	A parfumerie in Grasse 34 year old Speyside	47.8%	£10.25
33.69	Not pink and fluffy 18 year old Islay	54.5%	£5.10
No.6	Armagnac 1983 Society Single Cask Armagnac	43.9%	£6.75

**If the taste of any of the drams above entices you to buy a bottle of it,
we will refund you the dram.**

Society Coffee

'Highland Floffie' Aged highland whisky from the society's single cask selection	£9.75
'Straight from the bog' A peaty Islay monster, pairs surprisingly well with our espresso	£7.35
'Honey dream' Café latte laced with something sweet from our whisky selection	£6.95
Selection of herbal and fruit teas, coffee, cappuccino, espresso, latte	£2.95
Society orange hot chocolate, Mince Pie latte	£2.95

All served with a variety of handmade petits fours

THE TAKE AWAY MENU

Bottle of whisky, as served with your amuse bouche tonight	POA
4.133 Highland Park 1993	£50.00
13.43 Mediaeval combat dram	£55.00
26.57 An absolute cracker	£78.00
28.20 An hazelnut in every bite	£43.00
35.27 Floating turtles over Lynchburg	£44.00
50.38 Salt and pepper dram	£48.00
39.67 Genteel kick in the teeth	£36.00
95.9 A gun-smith's workbench	£51.00