

Ghillie's Supper Menu

Starters

Assiette of Local Wild Mushrooms (v) £7.80

Madeira Gel, Crispy Truffle Mayo, Olives, Soused Local Wild Mushrooms

Beef Tartare £8.50

Minced Beef, Shallot, Crispy Capers, Egg, Rosemary Bread

Smoked Pigeon Breast (gf) £7.20

Home Smoked Pigeon, Wasabi, Textures of Parsnip, Roasted Red Onion

Textures of Pumpkin (v) £6.70

Pumpkin Tarte Tatin, Pumpkin Pannacota, Spiced Pumpkin Soup, Watercress Salad

Salmon Gravavlax (gf) £7.50

Beetroot & Gin Cured Salmon

Celeriac Remoulade and a Horseradish Tuile

East Coast Scottish Langoustine (gf) £11.95

Hot Garlic Butter or Cold Aioli

Main Course

Chicken Supreme (gf) £13.00

Fondant Potatoes, Curly Kale, Peppercorn Sauce, Carrot Puree

Pan Fried Halibut (gf) £18.80

Celeriac Puree, Braised Celery, Pom Ana, Chorizo Dressing

Roast Loin of Venison (gf) £24.95

Pom Puree, Red Cabbage, Baby Beetroot, Bitter Chocolate Sauce

Cannelloni (v) £12.00

Crispy Cream Cheese & Chestnut Cannelloni, Pear Puree, Confit Tomatoes, Coriander Gel

Braised Daube of Beef (gf) £17.80

Carrot & Cumin Mousse, Lyonnaise Potato, Girolle Mushroom

Served 7pm-9pm Daily

All guests on DBB will receive a £32.50 per person allowance