

THE ENGLISH GRILL

BURNS NIGHT

The evening will commence with live music, canapés and Champagne in The Palace Lounge; followed by a seven course dinner

AMUSE BOUCHE

SCOTCH BROTH

Mutton, Pearl Barley, Summer Vegetables

Perfectly paired with Blanc de Mer, Bouchard Finlayson, 2018, South Africa

STARTER

ORKNEY KING SCALLOPS
Peas, Bacon, Pickled Girolles & Shellfish Foam

Perfectly paired with Picpoul de Pinet, Mirou, 2018, France

INTERMEDIATE

HAGGIS NEEPS & TATTIES

Perfectly paired with Hannibal, Bouchard Finlayson, 2019, South Africa

MAINS

SCOTTISH FILLET OF BEEF

Rumbledethumps, Wild Mushroom Sauce

Perfectly paired with Lalande de Pomerol, 2016, Bordeaux, France

DESSERT

CRANACHAN

Raspberry, Cream, Toasted Oats

Perfectly paired with Muscat Beaumes de Venise, NV, France

SAVOURY

ISLE OF MULL CHEDDAR & AYSHIRE BACON on Sourdough

Perfectly paired with Galpin Peak Pinot Noir, Bouchard Finlayson, 2018, South Africa

COFFEE & WHISKY PETITS FOURS

£295 per person

All requests are treated with extra care. Nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements

or require information on ingredients used in our dishes.

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or use video calls in the public areas.

The English Grill dress code is 'smart casual' and we respectfully ask guests dining with us to refrain from wearing sportswear, ripped jeans, flip-flops and non-tailored shorts.

Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill.