

# RAMSAY DINNER MENU



*If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.*

# Ramsay Menu

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## SNACKS & SUGGESTED APERITIF

The Ramsay's Reign 17.50  
*Fynn Thompson Peated Whisky, Sweet Vermouth, Cherry Liqueur, Smoked Bitters*

The King's Rest 22.50  
*Secret Garden Wild Gin, House Elderflower, Topped with Veuve Cliquot Yellow Label*

Three Cumbræ Oysters 15.95  
*Served Mignonette or Rockefeller*

Company Bakery Sourdough Bread 5.95  
*Flavoured Butter*

Marinated Burrata 13.95  
*Rosemary Focaccia*

## STARTERS

Home Smoked Salmon 12.95  
*Lime Crème Fraîche, Rye Toast, Caviar*

Hand Dived Orkney Scallop 18.95  
*Seaweed Emulsion, Sea Vegetables*

Ramsay Seafood Chowder 12.95  
*Sourdough Crouton, Rouille*

Chicken Liver & Foie Gras Parfait 13.95  
*Beef Fat Brioche, Pickled Fennel*

Native Beef Carpaccio 14.95  
*Caper Berries, Mustard Mayonnaise*

Carrot & Shitake Terrine 11.95  
*Whipped Tofu, Tomato Relish*

Parmesan & Truffle Arancini 10.95  
*Tomato Ragout, Dressed Rocket*

## FROM THE GRILL

9oz Sirloin of Belted Galloway Beef 42.00  
7oz Fillet of Belted Galloway Beef 48.00  
10oz Ribeye of Belted Galloway Beef 44.00

Marinated Cauliflower Steak 32.00

## TO SHARE

500G Chateaubriand of Belted Galloway Beef 110.00  
*All Served with Thyme Roasted Tomato, Field Mushroom Served with Rosemary Steak Chips and Your Choice of Sauce*

Sauce Options  
*Peppercorn - Diane - Bearnaise - Glenkinchie Whisky Sauce*

Add On  
Upgrade to Truffle & Parmesan Fries 4.95

Half Lobster - 21.50

Compound Butters - 5.95  
*Sun Blushed Tomato - Black Truffle - Bone Marrow - Cafe de Paris*

## FROM THE SEA

Fillet of Halibut 32.00  
*Caper & Brown Shrimp Sauce, Creamed Potato, Wilted Greens*

Half or Full Lobster Thermidor 32.50 / 62.50  
*Lobster Bisque, Rosemary Hand Cut Chips, Garden Salad*

Seafood Linguine 26.50  
*Lemon and Fennel Cream Sauce, Kale Pesto*

Fish of the Day- Market Price  
*Garlic Aioli, Roasted Lemon, Your Choice of Rissolle Potatoes or Skinny Fries*

## FROM THE LAND

Rump of Scottish Lamb 34.50  
*Creamed Polenta, Wilted Greens, Toasted Pine Nuts*

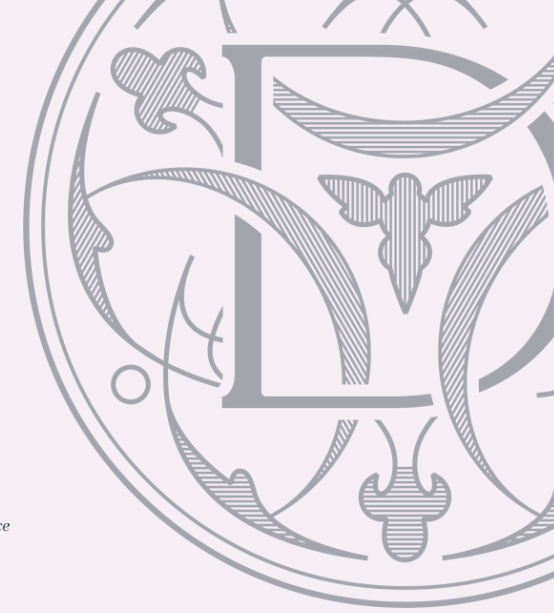
Balmoral Chicken 26.50  
*Fondant Potato, Crushed Neeps, Glenkinchie Whisky Sauce*

Roasted Crown Prince Squash 24.50  
*Herb Gnocchi, Pecorino*

Tomato & Olive Rigatoni 22.50  
*Black Truffle, Aged Parmesan*

## SIDES

Truffle and Parmesan Fries 7.95  
Garlic Roasted Baby Potatoes 5.95  
Honey Roasted Heritage Carrots 7.95  
Creamed Hispi Cabbage 6.95  
Gem Lettuce, Anchovy & Parmesan 7.95  
Tomato & Shallot Salad 4.95



*Please advise your server of any allergies or intolerances prior to ordering. Detailed allergen information is available upon request. Whilst every care is taken in the preparation of our dishes, we cannot guarantee the absence of all allergens due to shared kitchen environments.*