

CALEDONIA MENU

JOSPERED VEGETABLE SOUP (V)

Made daily · rustic bread

DUCK LIVER PARFAIT

Spiced fruit chutney · thyme butter · toasted brioche

ROASTED SALMON RILLETTE

Home smoked · dill · crème fraiche · capers · lemon · crostini · sauce Gribiche

CALAMARI

Tempura fried · coriander · chilli · spring onion · lemon mayo

SHETLAND MUSSELS 'BYRON'

White wine · shallots · tomato salsa · cream · chilli · chives · rustic bread

TRUFFLE ROAST MUSHROOMS

Portobello mushrooms · garlic cream · Grana Padano herb crumb · toasted brioche

LOBSTER & KING PRAWN MAC & CHEESE

Lobster meat · king prawns · rich cheese sauce · truffle oil · Grana Padano

DUO OF SCOTCH LAMB

Lion cutlet · slow cooked lamb shoulder · creamy mash · broad bean & garden pea fricassee
mushroom, pancetta & tarragon sauce

SOUTH INDIAN VEGETABLE & LENTIL CURRY (V)

Creamy coconut · lentils · chickpeas · tomato · basmati rice · Indian bread

PRIME SCOTTISH RIBEYE

270g · signature skinny fries · pepper sauce

GRILLED SCOTTISH SALMON

Crab mash · white wine cream sauce · summer greens

ANCHOR LINE CHICKEN SALAD

Romaine lettuce · spinach · cranberries · raisins · pecans · celery · apple · sunflower seeds · ranch dressing

AFFOGATO

Espresso coffee · vanilla ice cream

BUTTERSCOTCH CHEESECAKE

White chocolate & butterscotch · vanilla ice cream · caramelized banana · white chocolate feather

RICH CHOCOLATE FUDGE BROWNIE

Amarena cherries · chocolate sauce · vanilla ice cream