

MAIN COURSE

CORN FED CHICKEN BREAST

with dauphinoise potatoes and baby vegetables, finished with a roasted garlic puree and a light jus

PAN FRIED DUCK BREAST

carved on to a spiced rosti with wilted Asian greens and sautéed oyster mushrooms with an anise jus

OVEN ROAST FILLET OF SEABASS

served on a bed of creamed baby gem and leek, garden peas and chorizo with sliced baby potatoes

WILD MUSHROOM AND SPINACH PARPADELLE

bound in a white wine and garlic cream

CHICKPEA AND SWEET POTATO CURRY

with wild rice and chota naan

FROM THE GRILL

GALLOWAY RIBEYE 10OZ

(£10.00 supplement)

ANGUS FILLET 8OZ

(£12.00 supplement)

ANGUS SIRLOIN 8OZ

(£8.45 supplement)

All served with a roast tomato, asparagus and thick cut chips

STEAK FRITES

(£1.45 supplement)

8oz Rump served with fries and rocket

WILD CABARET BURGER

with fries, rocket and our homemade burger sauce

SAUCES £1.50

Bernaise
Peppercorn
Garlic Butter

DESSERT

CHOCOLATE AND SALTED CARAMEL BROWNIE

garnished with caramel sugar gloss and
chocolate sauce

CHILLED CRANACHAN PARFAIT

served with Drambuie cream, praline and an oat
tuille

SELECTION OF GIN SOAKED SORBETS

CHEESE BOARD

a selection of Scottish and Continental cheese,
served with oatcakes and chutney

COFFEE, TEA & COCKTAILS

Ask your server for coffee and tea options or
request an after dinner cocktail!

INFORMATION

Please advise your server of any food allergy or dietary
requirement prior to ordering.

12.5% service charge is added to tables of 6 or more.
Bills are calculated per table, we cannot accommodate
individual drinks bills for large parties, however, we can
supply a separate food and drinks bill.

Children are permitted to a Sunday afternoon Family
show only.

Wild Cabaret Big Show is a fully choreographed and
managed stage performance.

2 COURSES + SHOW / £45
3 COURSES + SHOW / £53

STARTERS

PAN SEARED SCALLOPS

set on a curried cauliflower puree, with a satay
crumb and garnished with tenderstem broccoli

GIN CURED

SCOTTISH SALMON

served with saffron mayo, pickled radish, apple
and cucumber

SUNDRIED TOMATO AND ASPARAGUS TART

edged with a herb emulsion

SOUP OF THE DAY

Please ask your server for todays freshly
prepared soup

SIDES

BACON & CHEESE FRIES / £3.25

MINI MAC N' CHEESE / £2.95

ONION RINGS / £2.95

KING PRAWNS / £4.95

SWEET POTATO FRIES / £1.95

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PAN FRIED DUCK BREAST

carved on to a spiced rosti, with wilted Asian greens and sautéed oyster mushrooms with an anise jus

OVEN ROAST FILLET OF SEABASS

served on a bed of creamed baby gem and leek, garden peas and chorizo with sliced baby potatoes

WILD MUSHROOM AND SPINACH PARPADELLE

bound in a white wine and garlic cream

CHICKPEA AND SWEET POTATO CURRY

with wild rice and chota naan

FROM THE GRILL

RUMP STEAK FRITES 8OZ

(£1.45 supplement)
served with fries and rocket

ANGUS FILLET 8OZ

(£12.00 supplement)
served with a roast tomato, asparagus and thick cut chips

ANGUS SIRLOIN 8OZ

(£8.45 supplement)
served with a roast tomato, asparagus and thick cut chips

GALLOWAY RIBEYE 10OZ

(£10.00 supplement)
served with a roast tomato, asparagus and thick cut chips

WILD CABARET BURGER

served with fries, rocket and our homemade burger sauce

SAUCES £1.50

Bernaise
Peppercorn
Garlic Butter

SIDES

BACON & CHEESE FRIES / £3.25

Golden french fries bound in cheddar cheese cream sauce, garnished with smokey bacon lardons.

MINI MAC N' CHEESE / £2.95

mCreamy macaroni cheese, glazed with mature cheddar

ONION RINGS / £2.95

TRADITIONAL CRISPY BEER BATTERED ONION RINGS

KING PRAWNS / £4.95

Oven roasted king prawns, cooked in garlic butter. A perfect topping for steak.

SWEET POTATO FRIES / £1.95

DESSERT

CHOCOLATE AND SALTED CARAMEL BROWNIE

garnished with caramel sugar gloss and chocolate sauce

CHILLED CRANACHAN PARFAIT

served with Drambuie cream, praline and an oat tuille

SELECTION OF GIN SOAKED SORBETS

CHEESE BOARD

a selection of Scottish and Continental cheese, served with oatcakes and chutney



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