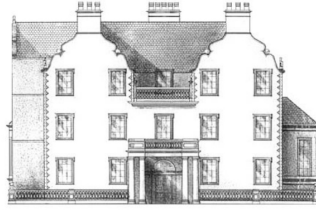


# P R E S T O N F I E L D



## SET MENU

Prestonfield smoked SALMON, whipped basil crowdie, pickled watermelon, granary soda bread

Pressed Ayrshire BACON collar and parsley roulade, black pudding, plum jam, Arran mustard

Garden Pea velouté, cured free range egg, summer truffle, mint and lemon

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Blade of Angus scotch BEEF wellington, summer beans, pickled shallots, radish, Provençal mash

Roast fillet of Scrabster HAKE grenobleise, charred cucumber, sprouting broccoli, saffron aioli

Matured Anster cheese RISOTTO, roast onion, watercress, locally foraged mushrooms

Roast rump and sirloin of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables  
(Supplement £6 available Sunday only 12.30pm – 3pm)

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Dark CHOCOLATE and peanut butter brownies, Perthshire raspberry sorbet

Classic crème brûlée with Prestonfield RHUBARB and warm bran scone

Heather HONEY and lemon parfait Verrine, blueberry compote, coconut pavlovas

Dinner                      3 Courses for ~~£44~~ £38.50

VAT is charged at the reduced rate of 5% from 15<sup>th</sup> July 2020 until 12<sup>th</sup> January 2021

*Food Allergies: if you have a food allergy please advise a member of staff before ordering so that we can advise you if your choice of dish includes any of the 14 key ingredients including celery, cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seed, soya and sulphur dioxide*