

## STARTERS

Prestonfield smoked SALMON, cockles, dill-pickled cucumber, scurvy grass & samphire £12

Smoked Ayrshire HAM hough salad, piccalilli, sourdough, soft herbs, winter truffle dressing £9.50

Hand-dived Isle of Mull SCALLOPS, pea mousse, wild chervil, Alsace bacon jam, mimolette £18.50

DUCK ballotine, Puy lentils, choucroute garnie, Riesling gelée, pistachios £12

All spice roast CELERIAC, Époisses, lovage, Granny Smith, Grappa, hazelnuts £10

Roast CHICKEN velouté, confit egg yolk, Southern-fried cauliflower, tarragon butter, toasted sourdough £11

North Berwick LOBSTER mousse, red pepper panna cotta, smoked scallop tarama, courgette, basil, Parmesan £17

Braised LEEK, almond butter, fennel velouté, Yukon Gold potato, truffle, tarragon farfalle £9.50

## LAND & AIR

New Season ASPARAGUS risotto, wild mushroom, wild garlic pesto, vegetarian Parmesan £19

Wellington Farm PORK belly, cheek and crackling, apple and Douglas Fir purée, Savoy cabbage, black pudding £20

Breast and pithivier of GUINEA FOWL, Swiss chard, spiced pear, thyme confit potato £33

JERUSALEM ARTICHOKE, truffle duxelle, confit Leven Farm duck yolk, confit and pickled shallot £19.80

VENISON loin, braised haunch tart fine, smoked celeriac, mealy pudding, sauce bigarade £36

Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) £40

## SEA & LOCH

Scrabster COD fillet, parsley duchess, spring vegetable paysan, warm tartare sauce £21

Loch Etive SEA TROUT, oyster potato salad, charred wild leeks, persillade aux noisettes, Amalfi lemon purée £25.50

## CLASSIC SHARING DISHES FOR TWO

Chateaubriand of Angus BEEF, seasonal vegetables, potatoes, Madeira jus, béarnaise sauce (400g) £79

Roast rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) £76

## CHEESES

FRENCH, Comté, Chaource, Langres, and Fourme d'Ambert with truffled honey, grapes and Melba toast £9.95

SCOTTISH, Fat Cow, Loch Arthur, Paddy's Milestone and Strathearn with quince paste, truffled honey, oatcakes £9.95

AULD ALLIANCE of cheeses; all eight French and Scottish cheeses with accompaniments £16.50

## PUDDINGS

Prestonfield Pink Lady APPLE Tarte Tatin, Calvados toffee sauce, cinnamon ice cream for two £21

PISTACHIO olive oil sponge, whipped mascarpone, caramelised white chocolate, SEA BUCKTHORN ice cream, confit mandarin £10.95

Limoncello and WHITE CHOCOLATE crème brûlée, almond lady's kisses £9.50

DARK CHOCOLATE and sour cherry fondant crème fraiche ice cream £9.50

APPLE and RHUBARB crumble, vanilla custard and ginger ice cream £9.50

DARK CHOCOLATE crémeux, prunes Armagnac, Earl Grey tea-poached pears, marzipan ice cream £10.95

WHITE CHOCOLATE and grapefruit délice, yuzu sherbet, hazelnut £11.50

Ice cream, sorbet and sherbet £6.50

## LUNCHTIME FAVOURITES Served daily 12.00am – 2.00pm

Roast BEEF, oxtail and ale pie, steamed greens, Madeira bone marrow butter, truffle pommes mousseline £15

Half Belhaven LOBSTER mac and Gruyère cheese, Thermidor crumb with lobster £32

Shepherd's pie, roast roots and steamed greens £11.50

Roast rump and sirloin of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables £22 **Sunday only**

## SET MENU Lunch 2 courses £22, 3 courses £29, Dinner 3 courses £38

Prestonfield smoked SALMON, cockles, dill pickled cucumber, scurvy grass & samphire

Roast CHICKEN velouté, confit egg yolk, Southern-fried cauliflower, tarragon butter, toasted sourdough

Braised LEEK, almond butter, fennel velouté, Yukon Gold potato, truffle, tarragon farfalle

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Slow-cooked blade of Scotch BEEF en croûte, dripping roast carrots, sprouting broccoli onion confit, basil pommes purée

New Season ASPARAGUS risotto, wild mushroom, wild garlic pesto, vegetarian Parmesan

Scrabster COD fillet, parsley duchesse, spring vegetable paysan, warm tartare sauce

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Limoncello and WHITE CHOCOLATE crème brûlée, almond lady's kisses

DARK CHOCOLATE and sour cherry fondant crème fraiche ice cream

APPLE and RHUBARB crumble, vanilla custard and ginger ice cream

**Food Allergies: if you have a food allergy please advise a member of staff before ordering** Food Allergies: 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.