

## 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 SCALLOP, pea, smoked bone marrow, charred gem, natural yoghurt, mint oil £18.50

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

Allspice-roast CELERIAC, Époisses, lovage, Granny Smith, grappa, hazelnuts £10

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

Summer MINISTRONE, courgette flower, lobster mousse, lemon and lime dressing, bisque reduction £17.80

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 GUINEAFOWL, Swiss chard, spiced pear, thyme confit potato £33

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

Cutlet and loin of HOGGET, spiced shank, smoked coco bean purée, gordal olive, tomato, dukkah £35.50

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 duchesse, 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

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

Vanilla-poached RHUBARB and sorbet, clotted cream parfait, honied oat crumble, pine nut brittle, sorrel purée £9.50

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

Tequila and lime-macerated STRAWBERRIES, coconut ice cream, caramel crémeux, sablé Breton £10

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

**Dinner 3 courses £38, Monday – Friday Lunch 2 courses £22, Lunch 3 courses £29**

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 mushrooms, 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**