

STARTERS

- Prestonfield smoked SALMON, mussels, dill-pickled cucumber, chervil and samphire £12
- Smoked Ayrshire HAM hough salad, piccalilli, sourdough, soft herbs, 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 MINESTRONE, 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

- Wye Valley ASPARAGUS risotto, wild mushroom, wild garlic pesto, vegetarian Parmesan £19
- Wellington Farm PORK belly, cheek and crackling, apple and Douglas Fir purée, Hispi 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 Scotch LAMB, 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 baby leeks, persillade beurre noisette, 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 £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, Lunch 2 courses £22, Lunch 3 courses £29

- Prestonfield smoked SALMON, mussels, dill pickled cucumber, chervil and 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, tenderstem broccoli, onion confit, basil pommes purée
- Wye Valley 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