

## STARTERS

- Beetroot-cured Loch Duart SALMON, smoked salmon brandade, pumpnickel, horseradish, buttermilk, dill £12.50
- Baked Heritage Yukon Gold POTATO and leek velouté, sour cream, chive oil £8.50
- Confit PORK belly, braised cheek and roast root vegetable pressing, black pudding, pickled apple, crispy ear £9.50
- Isle of Mull SCALLOP, roast cauliflower, spiced almonds, scallop dashi, Granny Smith apple, squid ink £18.50
- Salt-baked BEETROOT tartare, wild watercress, quails egg, Knockraich farm crowdie, dill cream cracker £9.50
- MALLARD, VENISON and PHEASANT terrine, prunes, plum chutney, red cabbage Chantilly, fermented blackcurrants £14.50
- Caramelised CELERIAC, whipped Strathdon Blue, Granny Smith, capers, mulled grapes, roast hazelnuts £9.50
- Red pepper panna cotta, North Berwick LOBSTER mousse, smoked scallop tarama, courgette, basil, parmesan, ginger £17

## LAND & AIR

- Warm JERUSALEM ARTICHOKE terrine, truffle confit duck egg yolk, cumin seed crumb, goats' cheese, fermented cabbage £23
- Heritage CARROT, spiced gnocchi, carrot and cardamom purée, raita dressing £19
- Roast PHEASANT breast, smoked bacon crubeens, sage pommes Anna, creamed sprouts, cinnamon-spiced chestnuts, cider jus £24
- VENISON loin, braised haunch, tart fine, smoked celeriac, boudin blanc, sauce bigarade £36
- Gressingham DUCK breast, honey and nigella glaze, confit leg, smoked apricot ketchup, puffed wild rice £31
- Tweeddale SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) £40

## SEA & LOCH

- Roast Scrabster PLAICE fillet, hazelnut crust, mushroom gnocchi, spiced pumpkin, salsify, sea radish £19
- Gigha HALIBUT, onion barley, Jerusalem artichoke, black truffle, pickled navet, chive £34
- Seared fillet of COD, white bean cassoulet, pickled daikon, gordal olive crumb £24

## CLASSIC SHARING DISHES FOR TWO

- Chateaubriand of Scotch fillet of BEEF, seasonal vegetables and 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, Loch Arthur, Four Ewes, Nanny McBrie 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

FONDANT dark chocolate and redcurrant, peanut butter ice cream £9.50

Warm CHRISTMAS PUDDING, rum and raisin ice cream, cinnamon custard £10.50

LIMONCELO crème brûlée, lavender shortbread £10.50

DARK CHOCOLATE délice, prunes with Armagnac, mascarpone and star anise ice cream £11.95

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

Daube of BEEF, oxtail and ale pie, steamed greens, Madeira bone marrow butter, truffle pommes mousseline £17

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

Seared VEAL liver and onion, Arran mustard mash, lime jus £18.50

Sunday only, ROAST Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables £22

## FESTIVE MENU Lunch 3 courses £35, Dinner 3 courses £44

Caramelised CELERIAC, whipped Strathdon Blue, Granny Smith, capers, mulled grapes, roast hazelnuts  
Beetroot-cured Loch Duart SALMON, smoked salmon brandade, pumpernickel, horseradish, buttermilk, dill  
Baked Heritage Yukon Gold POTATO and leek velouté, sour cream, chive oil

MALLARD, VENISON and PHEASANT terrine, prunes, plum chutney, red cabbage Chantilly, fermented blackcurrants

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Roast PHEASANT breast, smoked bacon crubeens, sage pommes Anna, creamed sprouts, cinnamon-spiced chestnuts, cider jus

Slow-cooked blade of BEEF, pâté croute, Madeira jus, roast potatoes, button mushrooms and shallots

Seared fillet of COD, white bean cassoulet, pickled daikon, gordal olive crumb

Warm JERUSALEM ARTICHOKE terrine, truffle confit duck egg yolk, cumin seed crumb, goats' cheese, fermented cabbage

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Warm CHRISTMAS PUDDING, rum and raisin ice cream, cinnamon custard

Whisky-washed BRIE, warm soda bread, pear chutney

DARK CHOCOLATE délice, prunes with Armagnac, mascarpone and star anise ice cream

Limoncello CRÈME BRÛLÉE, lavender shortbread

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

Prestonfield uses wild game. Please note this may contain shot