

RHUBARB RESTAURANT – A LA CARTE MENU

STARTERS

Confit North Coast HAKE in seaweed butter, celeriac, vegetable and mussel à la Grecque, crab biscuit, dill oil £9.50

Spiced BUTTERNUT squash velouté, sage dumplings, smoked rosemary pesto £9.50

Confit PORK belly, braised cheek and roast root vegetable pressing, black pudding, pickled apple, crispy ear £9.00

Isle of Mull SCALLOP, roast cauliflower, spiced almonds, scallop dashi, Granny Smith apple, squid ink £18.50

Smoked Scottish Borders BEEF Jacobs' Ladder, bone marrow crumb, Madeira, dill, parmesan £13

Ballotine of GUINEA FOWL & duck liver, vegetables à la Grecque en gelée, maple verjus, sweet cicely £17.50

Heritage TOMATO gazpacho mousse, whipped buffalo mozzarella with dukkah, cider gastrique, charred onion £12

Garden pea panna cotta, N. Berwick LOBSTER mousse, smoked scallop tarama, courgette, basil, parmesan, ginger £17

LAND & AIR

Warm CELERIAC terrine, Brillat-Savarin, fermented broccoli, hazelnut crumb, truffled egg yolk £17

Heritage CARROT, spiced gnocchi, carrot & cardamom purée, raita dressing £19

Pan-roast GUINEA FOWL breast, confit leg, locally foraged girolles, mustard brambles, bread sauce £33

Loin of LAMB, confit belly, broad bean, charred Roscoff onion, baby leek, sauce reform £33.50

Gressingham DUCK breast, honey & 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

Pan-seared fillet of BREAM, tomato and fennel fondue, mussel broth, saffron potatoes £19

Gigha HALIBUT, charred baby squid, tomato & endive fondue, violet artichoke, lime £33.50

CLASSIC SHARING DISHES FOR TWO

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

Roast rack of Borders 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

All eight French and Scottish cheeses with accompaniments £16.50

PUDDINGS

Vanilla-confit RHUBARB, yoghurt mousse, olive oil and pistachio sponge, lemongrass £10.95

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

RHUBARB & apple crumble, vanilla custard, ginger ice cream £9.50

Mascarpone Chantilly, MANGO and lemon compote, strawberry sorbet £9.50

70% 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

Fondant DARK CHOCOLATE, sour cherry, crème fraîche ice cream £9.50

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 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

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

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Spiced BUTTERNUT squash velouté, sage dumplings, smoked rosemary pesto

Heritage TOMATO gazpacho mousse, whipped buffalo mozzarella with dukkah, cider gastrique, charred onion

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Pan-seared fillet of BREAM, tomato and fennel fondue, mussel broth, saffron potatoes

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

Heritage CARROT, spiced gnocchi, carrot & cardamom purée, raita dressing

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DARK CHOCOLATE fondant, sour cherry, crème fraîche ice cream

RHUBARB & apple crumble, vanilla custard, ginger ice cream

Mascarpone Chantilly, MANGO and lemon compote, strawberry sorbet

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