

STARTERS

Rabbit

Wild rabbit pie, garden peas and girolles £9.50

Salmon

Ballotine of lightly-smoked Loch Duart salmon with its own caviar,
horseradish and red sorrel £12.00

Tomato

Chilled vine tomato jus and terrine, wasabi, walnut bread and shallots £8.50

Scallops

Hand-dived scallops, Iberico pig's cheek, Waldorf salad with hogweed £16.25

Lobster

North Berwick landed lobster risotto, blood orange, basil and black olives £20.00

Duck

Air-dried duck ham, confit leg, pan-fried foie gras and crackling, rhubarb and star anise £14.95
Château Doisy-Védrières, 2ème Cru Classé, Sauternes £11 per 125ml glass

CLASSIC SELECTION

Fillet Steak

350g Chateaubriand, béarnaise sauce and Madeira jus for two £67.00

Sirloin Steak

35 day dry-aged sirloin of beef, three peppercorn jus and boulangère potatoes £30.00

MAIN COURSES

Pork

Preso Iberico, braised pork belly, rillettes, apples and celeriac £27.00

Turbot

Tranche of turbot, confit lemon, golden raisins, razor clams and caper butter £31.50

Lamb

Noisettes of Borders lamb, spiced shoulder of Peelham Farm mutton, crushed butter beans,
basil, confit tomato, barrel-aged feta £34.00

Sea Bass

Wild sea bass cooked in a bag with Savoy cabbage, confit chicken wings,
pickled wild mushrooms £26.00

Duck

Roast breast, caramelised chicory with orange, spring onion, pancetta
and date sauce £19.50

Cauliflower

Textures of parmesan, truffled cauliflower, Borettane onions
and spiced bread purée £17.00



CHEESE

Hervé Mons “Meilleur Ouvrier de France”
Cheese selection with pear chutney, truffled honey and walnut bread
Four cheeses £9.95, eight cheeses £16.50

PUDDINGS

Rhubarb

Rhubarb cooked in its own juice, rhubarb ripple ice cream, jellied rhubarb,
Madagascan vanilla cream and custard croquettes £8.95

Ices

Jersey milk ice cream, sorbets and sherbets £6.50

Pear

Warm Valrhona milk chocolate tart, star anise poached pear, pear ice cream £8.95

Passion Fruit

Passion fruit parfait, ginger meringue, toasted coconut yoghurt, slow cooked pineapple £8.95

Ginger

Gingerbread and butter pudding, orange curd, cardamom ice cream
and white chocolate flake, for two £14.95

Please allow 25 minutes or pre order with starters

LIGHT LUNCH MENU

Two course set menu available daily
£16.95

STARTERS

Soup

Broad bean soup with mint crème fraîche

Quail

Roast quail and chanterelle mushroom tartlet, wild mushroom chutney

Mackerel

Hot smoked mackerel, sweet cicely cucumber
pickle, anchovy aioli

MAIN COURSES

Beef

Glazed shin of beef, liquid oxtail, vanilla roast carrots, onion rings

Sea Bream

Fillet of sea bream, squat lobster risotto, coconut, coriander, spiced pumpkin

Chestnut Mushroom

Chestnut mushroom and leek tortellini, watercress, barigoule
and Jerusalem artichoke cream

Prestonfield's Afternoon Tea served daily from 3pm - 6pm

Prestonfield was the first estate in Scotland ever to cultivate rhubarb, when Sir Alexander Dick, an early 18th century Baron of Prestonfield, ferried rhubarb seeds back from China. He received a medal from the Royal Society for his innovative horticultural endeavours.

A discretionary service charge of 10% will be added to parties of 8 guests and over. Prices include VAT