

STARTERS

Crab

Isle of Mull crab, cucumber, avocado purée, pickled beetroot, quail's egg, Thai grass, orange dressing £13.95

Scallops

Guy Grieve's hand-dived scallops, cauliflower purée, lovage, chorizo, apple and truffle dressing, confit lemon £18.50

Foie Gras

Cured foie gras, duck croustillant, gizzard and orange salad, macadamia nuts, Madeira wine jelly £15.50

Tomato

Chilled tomato pressing, pickled fennel, orange and black olive £8.95

CLASSIC SELECTION

Chateaubriand

350g Chateaubriand steak, Béarnaise sauce and Madeira jus for two £67

Sirloin Steak

35 day dry-aged sirloin of beef, three peppercorn jus and berrichonne potatoes £30.50

MAIN COURSES

Brill

Steamed fillet of brill, oysters lightly poached in yuzu and soy, wasabi and cucumber jus £28

Winter vegetables

Roast Phantassie farm organic vegetables, honey walnut clusters, singed onion and cumin jus £14

Venison

Loin of red deer, black pudding crumble, red cabbage purée, Arran mustard and potato mousse £35

Gressingham Duck

Roast breast and pan-fried livers, plum sauce, leeks, turnips and dauphine potatoes £27

CHEESES

Four mature French cheeses

St Nectaire, Tomme de Savoie, Vacherin, Beaufort
with truffled honey, grapes and melba toast £9.95

Four ripened Scottish cheeses

Morangie goat's brie, Criffle, Barweys Farmhouse Cheddar, Strathdon blue goat's cheese
with quince paste, truffled honey and oatcakes £9.95

Auld Alliance of cheeses

All eight French and Scottish cheeses with accompaniments £16.50

PUDDINGS

Pear

Earl Grey tea-poached pear, Perthshire brambles, wood sorrel sorbet,
rice pudding and natural yogurt ice cream £8.95

Valrhona chocolate

Aerated cinnamon chocolate, Caraibe 66% dark chocolate mousse, spiced plums,
crème fraîche ice cream and lime toast £9.95

Apples

Bramley apple with rosemary, caramel mousse,
black sesame paste and Granny Smith jelly £8.95

White Chocolate

Caramelised white chocolate, extra virgin olive oil and walnut sable,
orange sorbet, espresso gel £8.95

Freshly churned Ices

Ice cream, sorbet and sherbet £6.50

SET LUNCH MENU

Soup

Roast butternut squash soup, potato gnocchi, Criffel cheese and sage

Ham and Pheasant

Ham hough and pheasant pressé, pear purée, pistachio, radish and baby watercress

Hake

Olive oil-poached hake fillet, parsley root, preserved lemon quinoa, soft herb infusion

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Borders Beef

Slow cooked rump, braised oxtail with puff pastry, parsnip purée and Anna potatoes

Skate Wing

Seared and poached skate wing, capers, smoked tomato and lemon butter sauce

Mushroom

Chestnut mushroom and butternut squash open lasagne,
autumn truffle and aged parmesan

Two course set menu available daily £16.95

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 at 20%

