

## A LA CARTE 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

### **Lobster**

Whole poached North Berwick lobster, lobster risotto, surf clams, sea vegetables; sea plantain, laver and samphire, carrot and ginger jus £47

### **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 liver, plum sauce, leeks, turnips and dauphine potatoes £27

*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%



## 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

*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%

