

RHUBARB AT PRESTONFIELD

STARTERS

Smoked SEA TROUT mousse, spiced granary soda bread, blood orange, buttermilk, black olive £21

Marinated BEETROOT, vacherin Mont d'Or, asceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker £17

Peterhead landed COD Veronique, compressed celery, Jerusalem artichoke, grapes in verjus, Champagne butter £17

Smoked WOOD PIGEON breast, spiced pastilla, pistachio yogurt, date molasses, clementine chutney £18

CELERIAC and TRUFFLE velouté, horseradish crème fraiche, compressed Granny Smith apple, truffle emulsion £16

Slow cooked Tweeddale BEEF, Lanark blue cheese, parsnip, Waldorf garnish £18

Belhaven brown CRAB, thermidor royal, parsley root, sea herbs and pink grapefruit £23

LAND & AIR

Featherblade of SCOTCH BEEF en croûte, confit potato and carrot roulade, roast carrot and garlic purée, pickled carrot, sprouting broccoli £38

Corn-fed CHICKEN breast stuffed with wild garlic and morel mushrooms, potato rosti, confit leg bonbon, sautéed morels, spring onion and chicken jus £38

FALAFEL, cauliflower couscous with chimichurri, crispy chard, caramelized onion and jalapeño hummus £24

200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce £59

Alva Glen ROE DEER loin and haggis, barbecue hispi, salt-baked swede, snowball turnip, crowdie and leeks £43.50

LOCH AND SEA

MONKFISH wrapped in pancetta, tempura cheek, cauliflower and miso purée, Romanesco, bergamot gel, spiced sauce £41

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb, chestnut mushroom and anchovy duxelles, confit rates potato, lemon butter sauce £36

CLASSIC SHARING DISH FOR TWO

ANGUS BEEF Châteaubriand, potato purée, potato and truffle mayonnaise salad, tempura tenderstem broccoli, roast parsnips, malted Roscoff onions, barbecue cabbage, chicory and watercress, Madeira jus, Béarnaise sauce (400g) £99

(Served with Yorkshire puddings for Sunday lunch and dinner)

Whole roast WILD MALLARD, pickled blueberries, glazed duck faggot, lavender-honey glazed navet, potato purée, tempura tenderstem broccoli, malted Roscoff onions, roast mallard jus £69 *(may contain shot)*

CHEESES

FRENCH

Brie de Meaux, Mimolette vieille, Reblochon fermier, aged Comté, herbes de Provence confit apricots and sourdough baguette £17.50

SCOTTISH

Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, with rhubarb and ginger chutney and oatcakes £17.50

CLASSIC PUDDINGS

Prestonfield APPLE tarte Tatin, Calvados caramel, vanilla ice cream for two to share £26

DARK CHOCOLATE, bitter orange marmalade croissant pudding, Anglaise sauce and clotted cream ice cream for two to share £22

CRÈME FRAÎCHE custard tart, passion fruit sorbet £14

CRÈME brûlée £13

Seasonal selection of ice cream and sorbets £8.50

PUDDINGS

DULCE DE LECHE, mascarpone mousse, toasted sunflower seeds with pear and tonka bean sorbet £14

Rum PANNA COTTA with coconut granola, confit pineapple and coconut sorbet £14

VANILLA cheesecake, ginger nut, spiced Braeburn compôte £14

Malted MILK CHOCOLATE mousse, hazelnut praline, banana ice cream £14

SET MENU

Lunch 3 courses for £45, Dinner 3 courses for £70

Smoked SEA TROUT mousse, spiced granary soda bread, blood orange, buttermilk, black olive

CELERIAC and TRUFFLE velouté, horseradish crème fraîche, compressed Granny Smith apple, truffle emulsion

Marinated BEETROOT, Vacherin Mont d'Or, aceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker

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Feather blade of SCOTCH BEEF en croûte, confit potato and carrot roulade, roast carrot and garlic purée, pickled carrot, sprouting broccoli

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb, chestnut mushroom and anchovy duxelles, confit rates potato, lemon butter sauce

Barbecue hispi CABBAGE, maitake mushroom, mustard greens, sweet and sour farro grains, sriracha, tahini yogurt and dukkha

Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables
(Available Sunday Lunch only, supplement £8.50)

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Classic CRÈME brûlée

CRÈME FRAÎCHE custard tart, passion fruit sorbet

VANILLA cheesecake, ginger nut, spiced Braeburn compôte

Dishes may change due to availability of produce and disruption to deliveries from our suppliers.

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

VAT is currently charged at 20%