

RHUBARB AT PRESTONFIELD

STARTERS

Seaweed and ponzu-cured SEA TROUT, dill emulsion, ponzu gel, compressed cucumber, black bread £22

Marinated BEETROOT, Pavé Cobble ewes' cheese, asceto balsamico di Modena, extra virgin olive oil, Royal Gala apple, malted seed cracker £17

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

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

COCK-A-LEEKIE soup, corn-fed chicken boudin, leek emulsion, Madeira-macerated prunes, rice cracker, chicken consommé £18

PORK pressing with soy and honey glaze, Bramley apple jelly, black pudding and bacon crumb, apple butterscotch sauce £19

Belhaven brown CRAB, thermidor royal, Granny Smith apple, sea herbs and pink grapefruit £23

LAND & AIR

Rump of Scotch Angus BEEF, potato and beef shin gratin, pickled grelot onions, leek emulsion, spring greens, beef jus £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

Barbecue hispi CABBAGE, maitake mushroom, mustard greens, sweet and sour farro grains, sriracha, tahini yogurt and dukkha £24

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

Pan-seared LAMB loin, crispy belly, spinach purée, violet artichoke, curds and whey £45

LOCH AND SEA

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

Pan-roasted HAKE fillet, braised fennel, crushed saffron pink fir potatoes, 'nduja crumb, golden raisin, caper and pine nut dressing £36

CLASSIC SHARING DISH FOR TWO

ANGUS BEEF Châteaubriand, potato purée, potato and truffle mayonnaise salad, tenderstem broccoli tempura, butterhead lettuce, green beans, baby courgette, chicory and watercress, Béarnaise sauce, Madeira jus (400g) £99

(Served with Yorkshire puddings for Sunday lunch and dinner)

Marinated PORK tomahawk, ratatouille, pork cheek, potato purée, butterhead lettuce, green beans, baby courgette, tenderstem broccoli tempura, apple sauce, broccoli purée and Madeira jus £69

CHEESES

FRENCH

Munster, aged Comté, Délice des Crémiers and Tomme de Savoie, herbes de Provence confit apricots and sourdough baguette £17.50

SCOTTISH

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb, ginger chutney and oatcakes £17.50

CLASSIC PUDDINGS

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

Classic CRÈME brûlée £13

LEMON TART with clotted cream ice cream £14

Seasonal selection of ICE CREAM and sorbets £8.50

PUDDINGS

Buttermilk PANNA COTTA with white chocolate, poached rhubarb and rhubarb sorbet £14

Vanilla CHEESECAKE, almond streusel and blueberry compôte £14

Orange and Drambuie TIRAMISU £14

Malt CHOCOLATE MOUSSE, hazelnut praline and banana ice cream £14

Amarena CHERRY SUNDAE with chocolate brownie, cherry and mint sauce, yoghurt sorbet £14

SET MENU

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

Seaweed and ponzu-cured SEA TROUT, dill emulsion, ponzu gel, compressed cucumber, black bread

COCK-A-LEEKIE soup, corn-fed chicken boudin, leek emulsion, Madeira-macerated prunes, rice cracker, chicken consommé

Marinated BEETROOT, Pavé Cobble ewes' cheese, asceto balsamico di Modena, extra virgin olive oil, Royal Gala apple, malted seed cracker

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Rump of Scotch Angus BEEF, potato and beef shin gratin, pickled grelot onions, leek emulsion, spring greens, beef jus

Pan-roasted North Sea HAKE fillet, braised fennel, crushed pink fir saffron potato's, 'nduja crumb, golden raisin caper and pine nut dressing

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

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

LEMON TART with clotted cream ice cream

Vanilla CHEESECAKE, almond streusel and blueberry 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%