

P R E S T O N F I E L D

P R E S T O N F I E L D H O U S E E D I N B U R G H



## RHUBARB SET MENU

Lunch 3 courses for £55

Dinner 3 courses for £75

Roast BUTTERNUT SQUASH velouté, caramelised onion and sage  
tortellini, mushrooms à la Grecque, ewes' milk labneh

Lapsang souchong cured SEA TROUT, bergamot gel, beer bread,  
sea herbs, pickled pear

Smoked PARTRIDGE breast, rillettes, tarragon crumpet, liver parfait,  
pickled grapes, sultana jus gras  
*(may contain shot)*

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Featherblade of Angus BEEF en croûte, skirlie, parsley mash,  
Bourguignon garnish, dripping roast parsnips and red wine jus

Peterhead landed COD, hazelnut crust, Jerusalem artichoke orzo pasta,  
steamed mussels, langoustine butter sauce

Charred hispi CABBAGE, tahini roast Jerusalem artichoke,  
winter truffle couscous, 24 month-aged Parmesan

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

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Prestonfield's bees' own salted HONEY cheesecake, oats, redcurrant

VANILLA crème brûlée

CHOCOLATE tart, spiced chai ice cream, salted caramel

*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.*