

RHUBARB AT PRESTONFIELD

STARTERS

- Glenkinchie whisky-cured SEA TROUT mousse, ajo blanco, radishes, foraged herbs £19
Comté CHEESE and PARSLEY root royale, poached conference pear, pecan nuts £14
CAULIFLOWER véloute, Isle of Mull Cheddar gougère, café de Paris butter, fresh apple and watercress £16
Warm Ayrshire smoked HAM and pork ballotine, shaved vegetables, mushroom broth £16.50
Sound of Mull CRAB, crème fraîche, Granny Smith apple, wild leek, sourdough crisp £21.50
Slow-cooked Tweeddale Beef short rib, smoked brown butter Hollandaise, gem lettuce, persillade crumb £18
Peterhead landed COD Veronique, tempura mussels, charred cucumber, Champagne butter £16

LAND & AIR

- Glazed Tweeddale daube of BEEF, pommes purée, chestnut mushroom, salsa verde, confit carrot, red wine jus £33
Breast of GUINEAFOWL, dried fruit farce, British asparagus Polonaise, salt-baked kohlrabi, hazelnut emulsion £38
Glazed baby VEGETABLES, roast cauliflower, quinoa, puffed wild rice, spiced carrot dressing £24
Glen Etive RED DEER, smoked kidney, truffle mousseline, chicory, leek, scurvy grass £42
BBQ HISPI CABBAGE, purple sprouting broccoli, warm saffron aioli, fresh ricotta, dressed spring vegetables £24
Tweeddale Scotch SIRLOIN STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce £57

LOCH AND SEA

- Pan-fried fillet of STONE BASS, roasted cauliflower and capers, new season wild garlic, grelot onion £36
Fillet of North Sea HAKE, spring greens, spinach purée, Jersey Royal potato, samphire, sauce ravigote £33

CLASSIC SHARING DISH FOR TWO

- Angus BEEF châteaubriand, seasonal vegetables, potatoes, Madeira jus, Béarnaise sauce (400g) £99
Highland RED DEER haunch in puff pastry, potato and truffle mayonnaise salad, sprouting broccoli tempura, creamed spinach, dripping roast carrots, watercress, apple jelly, sauce grand veneur £86

CHEESES

FRENCH

Brie de Meaux, Morbier bichonné, Reblochon fermier, aged Comté, herbes de Provence confit apricots and sourdough baguette. £16.50

SCOTTISH

Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, heather honey compressed apples and oatcakes £16.50

CLASSIC PUDDINGS

- Prestonfield Pink Lady APPLE tarte Tatin, Calvados caramel, vanilla ice cream for two £26
LEMON tart, clotted cream ice cream £13.50
CRÈME brûlée £12
Seasonal selection of ice cream & sorbet £8.50

PUDDINGS

- Confit PEAR, caramel mousse, hazelnut dacquoise, almond ice cream £13
STRAWBERRY gelée, lime sablé, basil ice cream £13
MILK CHOCOLATE parfait, croustillant, mango and passion fruit crémeux £13
Crystalised puff PASTRY, salted pistachio, caramel, Morello cherry sorbet £13
RHUBARB Gâteau St Honoré, white chocolate sherbet £13

SET MENU

Lunch 3 courses for £45, Dinner 3 courses for £65

- Glenkinchie whisky-cured SEA TROUT mousse, ajo blanco, radishes, foraged herbs
Warm Ayrshire smoked HAM and pork ballotine, shaved vegetables, mushroom broth
CAULIFLOWER velouté, Granny Smith apple, Café de Paris butter, Isle of Mull Cheddar gougère, watercress
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Glazed Tweeddale daube of BEEF, pommes purée, chestnut mushroom, salsa verde, confit carrot, red wine jus
Fillet of North Sea HAKE, spring greens, spinach purée, Jersey Royal potato, samphire, sauce ravigote
BBQ HISPI CABBAGE, purple sprouting broccoli, warm saffron aioli, fresh ricotta, dressed spring vegetables
Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables
(Available Sunday Lunch only, supplement £8.50)
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STRAWBERRY gelée, lime sablé, basil ice cream
LEMON tart, clotted cream ice cream
CRÈME brûlée

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%