



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



Stables Menu Selector Summer 2026

June, July, August

Heritage tomato and Gordal olive salad, basil mousse, crowdie cheese gazpacho,
gel orange dressing

Langoustine royale, avocado, mango, lime and coriander

Broad bean velouté, charred violet artichokes, Serrano ham, mint pesto

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Roast rump of beef, chimichurri, confit carrots with braised shin,
summer bean fricassée, crushed lemon thyme potatoes, Pinot Noir jus

Roast lamb chump, braised lamb and haggis faggot, pea and mint purée,
fondant potato, charred smoked broccoli, caper sauce

Lemon chicken breast, chicken and bacon croquette, charred sweetcorn,
braised little gem, Parmentier potatoes, tarragon velouté

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Strawberry and mascarpone gâteau, strawberry and basil sorbet

Citrus tart, meringue, rhubarb and ginger sorbet

Whisky bavarois, raspberry, oat nougatine, Prestonfield honey ice cream

Tropical fruit cheesecake, white chocolate crémeux, coconut ice cream

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Coffee and handmade tablet