

RHUBARB AT PRESTONFIELD

STARTERS

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

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

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

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

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

Smoked QUAIL breast, rillettes, tarragon crumpet, liver parfait, pickled grapes, sultana jus gras £16

Tempura COURGETTE FLOWER stuffed with crowdie, courgette baba ganoush, lemon gel, pomegranate, yellow courgette crisp £19

LAND & AIR

Rump of Scotch Angus BEEF, potato and beef shin gratin, pickled grelot onions, leek emulsion, spring greens, beef jus £38

San Marzano TOMATO arancini, summer minestrone, celeriac tagliatelle, pistou, sundried tomato focaccia, rapeseed herb butter £24

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

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

St Brides' free-range CHICKEN breast, boudin, crispy wing and smoked liver, garden pea purée, locally foraged girolles, crispy potatoes £41

CAULIFLOWER steak, triple cooked chips, cherry tomatoes, oyster mushrooms, onion rings, green peppercorn sauce £24

LOCH AND SEA

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

STONE BASS, yellow ratatouille, day boat squid, sauté potatoes with charred green pepper, mango salsa £38

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

Strawberry PARFAIT, with ewes' milk yoghurt mousse and basil £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 ponzu-cured SEA TROUT, dill emulsion, ponzu gel, compressed cucumber, black bread £22

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

Tempura COURGETTE FLOWER stuffed with crowdie, courgette baba ganoush, lemon gel, pomegranate, yellow courgette crisp

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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, yellow ratatouille

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%