

## RHUBARB AT PRESTONFIELD

### STARTERS

Smoked SEA TROUT mousse, spiced granary soda bread, blood orange, buttermilk, black olive £19

Marinated BEETROOT, vacherin Mont d'Or, asceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker £15

Peterhead landed COD Veronique, compressed celery, Jerusalem artichoke, grapes in verjus, Champagne butter £16

Smoked WOOD PIGEON breast, spiced pastilla, pistachio yogurt, date molasses, clementine chutney £17.50

CELERIAC and TRUFFLE velouté, horseradish crème fraiche, compressed Granny Smith apple, truffle emulsion £15

Slow cooked Tweeddale BEEF, Lanark blue cheese, parsnip, Waldorf garnish £16

Belhaven brown CRAB, thermidor royal, parsley root, sea herbs and pink grapefruit £22.50

### LAND & AIR

Featherblade of SCOTCH BEEF en croûte, confit potato and carrot roulade, roast carrot and garlic purée, pickled carrot, sprouting broccoli £35

Corn-fed CHICKEN breast stuffed with wild garlic and morel mushrooms, potato rosti, confit leg bonbon, sautéed morels, spring onion and chicken jus £38

FALAFEL, cauliflower couscous with chimichurri, crispy chard, caramelized onion and jalapeño hummus £24

200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce £58

Alva Glen ROE DEER loin and haggis, barbecue hispi, salt-baked swede, snowball turnip, crowdie and leeks £43.50

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

### LOCH AND SEA

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

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb, chestnut mushroom and anchovy duxelles, confit rates potato, lemon butter sauce £33

### CLASSIC SHARING DISH FOR TWO

ANGUS BEEF Châteaubriand, potato purée, potato and truffle mayonnaise salad, tempura tenderstem broccoli, roast parsnips, malted Roscoff onions, barbecue cabbage, chicory and watercress, Madeira jus, Béarnaise sauce (400g) £99

*(Served with Yorkshire puddings for Sunday lunch and dinner)*

Whole roast WILD MALLARD, pickled blueberries, glazed duck faggot, lavender-honey glazed navet, potato purée, tempura tenderstem broccoli, malted Roscoff onions, roast mallard jus £69 *(may contain shot)*

### CHEESES

#### FRENCH

Brie de Meaux, Mimolette vieille, 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, with rhubarb and ginger chutney and oatcakes £16.50

### CLASSIC PUDDINGS

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

DARK CHOCOLATE, bitter orange marmalade croissant pudding, Anglaise sauce and clotted cream ice cream for two to share £22

CRÈME FRAÎCHE custard tart, passion fruit sorbet £13

CRÈME brûlée £12

Seasonal selection of ice cream and sorbets £8.50

### PUDDINGS

DULCE DE LECHE, mascarpone mousse, toasted sunflower seeds with pear and tonka bean sorbet £13

Rum PANNA COTTA with coconut granola, confit pineapple and coconut sorbet £13

VANILLA cheesecake, ginger nut, spiced Braeburn compôte £13

Malted MILK CHOCOLATE mousse, hazelnut praline, banana ice cream £13

### SET MENU

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

Smoked SEA TROUT mousse, spiced granary soda bread, blood orange, buttermilk, black olive

CELERIAC and TRUFFLE velouté, horseradish crème fraiche, compressed Granny Smith apple, truffle emulsion

Marinated BEETROOT, Vacherin Mont d'Or, aceto balsamico di Modena, extra virgin olive oil, pickled nashi pear, malted seed cracker

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Featherblade of SCOTCH BEEF en croute, confit potato and carrot roulade, roast carrot and garlic purée, pickled carrot, sprouting broccoli

Pan-fried SEA BREAM fillet, Swiss chard with Gordal olive crumb, chestnut mushroom and anchovy duxelles, confit rates potato, lemon butter sauce

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

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

CRÈME FRAÎCHE custard tart, passion fruit sorbet

VANILLA cheesecake, ginger nut, spiced Braeburn 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%*

## Prestonfield's Afternoon Tea

### Edible Herb Garden

Wild garlic hummus topped with edible soil, garden herbs, button mushrooms à la Grecque, radishes, asparagus, baby carrots, flowers, nasturtium leaves

### Sandwiches

Spring chicken and spring onion mayonnaise slider bun

Home-smoked salmon, avocado and cream cheese stack sandwich on sunflower rye bread

Ayrshire gammon glazed with Prestonfield's own honey, rhubarb and ginger chutney finger sandwich

Dalkeith's Smeaton Farm free-range egg and chive mayonnaise sandwich

### Scones

Plain and fruit buttermilk scones with clotted cream and raspberry jam

### Cakes

Lemon, verbena and lime Battenberg

Lavender honey mousse and apricot bumblebee

Earl Grey and chocolate orange gâteau

Chamomile and vanilla choux

**£60 per person**

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## Champagne Afternoon Tea

**£75 per person**

*Served with a glass of Billecart – Salmon Brut Réserve*

## Prestonfield's Tea Selection

**Scottish Breakfast:** A strong malty breakfast tea blended in Edinburgh by our local Edinburgh tea merchants in Rosevear Tea. Malty large leaved tea from India and China, with a hint of sweet orchid flowers and softly smoking cinders, combine to give a reassuringly strong brew.

**Queens Breakfast:** This blend of Ceylon and Darjeeling black teas is made especially in honour of Queen Elizabeth II. It combines the floral aromas of Darjeeling with the richness and strength of Ceylon.

**Earl Grey Blue Flower:** A full-bodied black tea with aromatic bergamot and blue cornflower petals. A superb Earl Grey.

**First flush Darjeeling:** Tea from Darjeeling is known as the 'Champagne of teas' and the most sought-after Darjeeling teas are plucked in the first harvest (known as the first flush). Aromatic with vegetal, mossy and citrus notes.

**Lapsang Souchong:** The scent of a wood-burning fire and the taste reminiscent of a smoky single-malt whisky. This is an earthy, smoky, aromatic and truly delicious tea. 'Lapsang Souchong' was a favourite tea of Sir Winston Churchill and is one of the most recognisable of all Chinese teas.

**Jasmine Blossom:** This organic Jasmine Blossom green tea has been naturally scented with jasmine by layering fresh jasmine flowers onto the tea and then removing them four times.

**Rose Petal:** The fragrance of roses in a cup. Freshly dried rose petals blended with an aromatic Chinese congou black tea and essence of Rose.

**Scottish Fudge Black Tea:** There is an enticing sweet aroma of toast and caramel with the strong authentic taste of creamy fudge. The full-bodied rich black tea from China is perfectly balanced by the sweet notes of caramel. Scottish fudge tea can be enjoyed on its own or with milk. While this blend is deliciously sweet, the sweetness is not overpowering

**Lazy Summer Afternoon:** Black tea with rhubarb pieces. Velvety smooth, with notes of strawberry, cocoa, caramel and vanilla. It is the perfect drink to savour in Prestonfield House where rhubarb was first introduced to Scotland.

**Vanilla:** Rich Assam and Ceylon black teas with vanilla pieces. Touches of burnt sugar from the vanilla together with hints of citrus from the Ceylon emerge to make a fascinating and fabulous tea.

**Hazelnut:** Chinese black tea with hazel leaves give this blend a rich nutty flavour and a natural vanilla sweetness.

**Black Fig Sencha:** A combination of fig and whole forest fruits. The honey sweetness of fig is twinned with the succulence of whole forest fruits. A beautiful tea with leaves that can be reinfused for a second brew

**Green Dragon:** A full flavoured green tea from Yunnan, the birthplace of tea in China with a fresh, clear and relatively strong infusion when infused for several minutes, but it is also a tea that can be enjoyed lightly infused for a delicious subtle grassy note.

**Evening Chai:** A beautiful warming and spicy herbal blend on a base of cocoa and carob pieces, with the delightful addition of exotic spices that include cinnamon, cardamom, ginger, liquorice and cloves, with an added sweet vanilla note.

**Rhubarb Rooibos:** A blend of rooibos and rhubarb pieces. It has the distinct, authentic taste of rhubarb with a creamy vanilla undertone from the rooibos base. A perfect caffeine-free infusion to savour in Prestonfield House where Rhubarb was first introduced to Scotland.

**Whole leaf Peppermint:** Exceedingly aromatic whole peppermint leaves. The most intense peppermint tea we have ever tried.

**Camomile Flowers:** Very aromatic with notes of apple and a floral sweetness. Take a moment to relax with this classic herbal tea. Camomile flowers are reputed to reduce insomnia and stress while boosting the body's immune system.

**Lemon & Ginger:** A blend of lemon peel and ginger pieces that makes a strong citrus and ginger infusion. There is so much flavour that this blend can be reinfused another three or four times. So much more real and strong than any Lemon and Ginger flavoured teabag. A refreshing caffeine-free drink.

Latte, Cappuccino, Americano, Mocha, Espresso, Flat White, Hot Chocolate

## BAR SNACKS

**Marinated Gordal Olives** £4.50  
Orange zest marinated in garlic and herbs

**Cheesy gougères** £4.50  
Comté mixed with choux pastry and finished with extra grated cheese

**Pork scratchings** £4.50  
Crispy pork crackling with warm apple butterscotch sauce

## LIGHT BITES

**Duck liver parfait** £11  
Mandarin gel, caramelized onions, chicken butter and crispy chicken crackling served with onion focaccia

**Salmon platter** £18  
Hot-smoked, cold-smoked and salmon mousse served with blinis, sour cream and chives

**Avocado on toast** £10  
Crushed avocado, marinated cherry tomatoes and micro cress  
Add smoked salmon £6

## SOUPS

**Roast San Marzano tomato** £10  
Focaccia, mascarpone and basil

**Cider and onion** £10  
Sourdough croutons and cheesy gougères

**Celeriac and truffle** £12  
Horseradish infused crème fraîche, compressed apples, apple gel and truffle emulsion

## SIDES

**Fries** £4, add truffle and Parmesan £3 ,

**Garden salad**, Mixed leaf, pickled shallot and house dressing £4

**Potato salad**, truffle mayonnaise, Parma ham crisp and baby radish £5

**Parsley mash**, Crispy onions £5,

**Creamed cabbage**, Crispy bacon £5

## PRESTONFIELD CLASSICS

**Fish and chips** £20  
Edinburgh Gold beer-battered fish, chunky chips, mushy peas and tartar sauce

**Steak frites** £21  
Pan-fried slices of fillet steak served with green peppercorn sauce and fries

**Omelette** £17  
Ricotta and sundried tomato

## COMFORT

**Fish pie** £18  
Fresh Scottish fish, cooked in a rich bechamel sauce, topped with creamy mash and baked

**Braised blade of beef** £20  
Creamy mash, duck fat roasted parsnips, pickled onion and parsnip crisp

**Sweet potato gnocchi** £18  
Tomato and caper sauce and basil oil.

## SANDWICHES AND SALADS

**Club sandwich** £17  
Pan-roasted chicken breast, crispy bacon, tomato and lettuce mayo topped with a fried egg

**Cheeseburger** £17  
7oz beef burger, red onion jam, Emmental cheese, tomato and lettuce

**ALT** £11  
Avocado, lettuce mayo and tomato on white bread

**Crispy duck salad** £18  
Confit duck, crispy poached duck egg, rocket, spring onion, marinated cherry tomato, sesame seeds, ginger, soy and honey dressing

**Caesar salad** £10  
Baby gem lettuce, croutons, Parmesan, crispy bacon, anchovies and Caesar dressing, Add chicken £6, Add Salmon £6, Add Avocado £4

## PUDDINGS

Raspberry jam roly poly with vanilla Anglaise £7.50

Black cherry clafoutis with clotted cream £8.50

Dark chocolate and marmalade, croissant pudding, vanilla ice cream £8

Sticky toffee pudding, vanilla ice cream £8.50

Cheese and biscuits, seasonal cheeses, chutney and oatcakes £11

## *Late Night Menu - Available 10pm – 8am*

Braised beef ragout and cheddar LASAGNE £20

Loch Arthur cheddar MAC N CHEESE £14

CHICKEN and BACON salad £18

## Prestonfield's Continental Breakfast

### Freshly baked breads and pastries

Sourdough baguette, seeded sourdough, croissants, pain au chocolat, dark chocolate chip muffins, blueberry muffins, gluten free flapjack, gluten free bread rolls

### Freshly filled parfait jars

Your choice of Greek yoghurt, Katy Rodgers Scottish yoghurt or dairy free soy yoghurt topped with rhubarb, berry compote or heather honey, nuts and seeds

### Cereals

Swiss muesli, low gluten and classic granola and all the usual household favourites including Weetabix, Cornflakes, Coco Pops and Rice Krispies

### Fruit bowls

Chilled berries or citrus salad

### Charcuterie boards

Great Glen venison and pork salami, Parma ham, Ayrshire ham, roast beef pickles, olives and wholemeal bread

### Scottish artisan cheeses

Smoked cheddar, Scottish brie, Crowdie, and Cambus O'May cheeses, oatcakes and pickles

## Prestonfield's Scottish Cooked Breakfasts

### Full Scottish

Ramsay of Carluke black pudding, Cumberland sausage, traditionally dry-cured back bacon, fruit pudding, grilled Portobello mushroom, grilled tomato, homemade potato scone, haggis and free-range eggs cooked to your liking

### Vegetarian

Haggis, black pudding, Lorne & link sausages, tomato, mushroom, spinach, toasted crumpet, homemade potato scone and your choice of free-range eggs to your liking

### Vegan

Haggis, black pudding, Lorne & link sausage, tomato, mushroom and spinach

### Low Gluten

Sausage, bacon, black pudding, tomato, mushroom and your choice of free-range eggs cooked to your liking

### Low Dairy

Sausage, bacon, black pudding, haggis, tomato, mushroom with poached or fried free-range eggs

## Favourite Scottish Dishes

### Salmon

Hot smoked salmon on scrambled free-range eggs, dill and sorrel

### Boiled egg in cup

Three soft boiled chestnut Maran eggs mashed with salted Scottish butter and chives, soldiers on the side

### Morning roll

Two buttered toasted rolls, filled with steak Lorne sausage, caramelized onions and HP brown sauce on the side

### Scotch pancakes

With your choice of blueberry and lemon mascarpone or butter and maple syrup

### Porridge

Oatmeal cooked slowly overnight served sweet, salty or neutral and topped with your choice of berries, rhubarb, raspberry jam or honey

## Classic Egg Dishes

### Eggs Benedict

Large toasted crumpet topped with pulled Ayrshire ham hock, two chestnut Maran eggs and hollandaise sauce

### Eggs Florentine

Large toasted crumpet topped with creamed spinach, two soft-poached chestnut Maran eggs, hollandaise sauce and a twist of cracked black pepper

### Eggs Royale

One or two poached chestnut Maran eggs on dark whole meal soda bread, Prestonfield smoked salmon and topped with hollandaise sauce

### Poached Eggs with Avocado

Chestnut Maran eggs, crushed avocado and cherry tomatoes on toasted thick cut white loaf

### Omelettes

Cream cheese and chive, cheddar cheese or seasonal mushroom

### Arnold Bennett Omelette

Smoked haddock omelette glazed with Swiss cheese. Made famous by author Arnold Bennett at The Savoy Hotel London

### Soufflé

Twice baked smoked Arran cheddar cheese soufflé

## Breakfast Drinks

### Freshly-squeezed juices

Seville orange; pink grapefruit; Granny Smith or plum tomato

### Smoothie

Mango, lime, coconut and mint lassi

### Rhubarb boost health shot

Watercress, rhubarb, pineapple, spinach, celery, celery & avocado

### Cocktails

Bloody Mary £16

Virgin Mary

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## Mini Bar Price List

### Soft drinks

Coke	£2.00
Diet Coke	£2.00
Lemonade	£2.00

### Mixers

Tonic Water	£4.00
American Dry	£2.00

### Spirits

Gordon's Gin	£8.00
Jack Daniels	£8.00
Kettle One Vodka	£8.00
Johnny Walker Black Label Whisky	£8.00

### Beer

Budweiser Beer	£5.00
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### Wine

½ Bottle Sauvignon Blanc	£15.00
½ Bottle Cabernet Sauvignon	£15.00

<b>Chocolate bars</b>	£1.00
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### Complimentary

Selection of tea and coffee

Selection of crisps

Tunnock's tea cakes

Still and sparkling mineral water