

## RHUBARB AT PRESTONFIELD

### STARTERS

- Prestonfield's smoked SEA TROUT, soy-cured belly, golden beetroot, crème fraîche, nasturtium, bergamot £19
- Isle of Wight TOMATOES, pistachio and feta, wholemeal onion focaccia, basil, tomato and tahini dressing £15
- Chilled garden PEA soup, garden herbs and flowers, fromage frais, pickled onions, radishes £16
- Smoked HAM and PORK roulade, shaved vegetables, mushroom broth £16.50
- Sound of Mull CRAB, crème fraîche, Granny Smith apple, lovage, sourdough crisp £21.50
- Slow cooked Tweeddale beef short rib, Lanark blue cheese, parsnip, Waldorf garnish £18
- Peterhead landed COD Veronique, tempura mussels, charred cucumber, Champagne butter £16

### LAND & AIR

- Roast Tweeddale rump and featherblade of BEEF in Parma ham, pommes purée, chestnut mushroom, salsa verde, confit carrot, red wine jus £34
- Lammermuir PARTRIGE breast, liver parfait, brioche, Savoy cabbage, foraged girolle mushroom, Victoria plum, watercress £37
- Glazed baby VEGETABLES, roast cauliflower, quinoa, puffed wild rice, spiced carrot dressing £24
- Loin of Scottish Borders LAMB, glazed confit neck fillet, creamed corn, grilled spring onion, curds and whey, lamb jus £43.50
- BBQ SAVOY CABBAGE, tenderstem broccoli, warm saffron aioli, fresh ricotta, summer vegetable salad £24
- 200g of Scotch FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, green peppercorn sauce £58

### LOCH AND SEA

- Pan-fried fillet of STONE BASS, smoked aubergine, piperade, British tomatoes, fregola, foraged sea aster £38
- Pan-seared fillet of North Sea HAKE, courgette and basil, ratte potato, wilted spinach, girolle mushroom velouté £33

### CLASSIC SHARING DISH FOR TWO

- Angus BEEF Châteaubriand, potato and truffle mayonnaise salad, tenderstem broccoli tempura, creamed spinach, dripping roast carrots, watercress, Madeira jus, Béarnaise sauce (400g) £99  
*(Served with Yorkshire puddings for Sunday lunch and dinner)*
- Highland RED DEER haunch in puff pastry, potato and truffle mayonnaise salad, tenderstem broccoli tempura, creamed sweetcorn, 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, sourdough baguette and honeycomb from Prestonfield's bees £16.50
- SCOTTISH  
Paddy's milestone, St Andrews farmhouse cheddar, Strathearn, Lanark Blue, heather honey compressed apples, oatcakes and and honeycomb from Prestonfield's bees £16.50

### CLASSIC PUDDINGS

- Prestonfield Pink Lady APPLE tarte Tatin, Calvados caramel, vanilla ice cream £26
- LEMON tart, passion fruit sorbet £13.50
- CRÈME brûlée £12
- Seasonal selection of ice cream and sorbet £8.50

### PUDDINGS

- Sheep yoghurt PANNA COTTA, Blacketyside brambles and poppyseed crisp £13
- DULCE DE LECHE mascarpone mousse, toasted sunflower seeds with pear and tonka bean sorbet £13
- Red PLUM Pavlova, pistachio cream, and caramelised plums £13
- HONEY and LEMON thyme parfait, raspberry and salted almond croustillant £13
- DARK CHOCOLATE ice cream, white chocolate Chantilly choux pastry, blackcurrant and wild mint £13

### SET MENU

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

- Prestonfield's smoked SEA TROUT, soy-cured belly, golden beetroot, crème fraîche, nasturtium, bergamot
- Smoked HAM and PORK roulade, shaved vegetables, mushroom broth
- Chilled garden PEA soup, garden herbs and flowers, fromage frais, pickled onions, radishes
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- Roast Tweeddale rump and featherblade of BEEF in Parma ham, pommes purée, salsa verde, chestnut mushroom, confit carrot, red wine jus
- Pan-seared fillet of North Sea HAKE, courgette and basil, ratte potato, wilted spinach, girolle mushroom velouté
- BBQ SAVOY CABBAGE, tenderstem broccoli, warm saffron aioli, fresh ricotta, summer vegetable salad
- Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables  
*(Available Sunday Lunch only, supplement £8.50)*
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- LEMON Tart, passion fruit sorbet
- CRÈME Brûlée
- DULCE DE LECHE mascarpone mousse, toasted sunflower seeds with pear and tonka bean sorbet

*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%*