

RHUBARB AT PRESTONFIELD

STARTERS

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

Comté CHEESE and PARSNIP royale, poached conference pear, pecan nuts, sourdough crisp £14

CELERIAC velouté, choux pastry, fermented golden raisins, truffle and celery £16

Ayrshire PORK collar and smoked ham, shaved vegetables, crispy Parmesan, mushroom broth £16

Sound of Mull CRAB, crème fraîche, Granny Smith apple, wild leek, sourdough crisp £21

Soy-glazed Tweeddale BEEF CHEEK, confit Chantenay carrot, beurre noisette Hollandaise, pickled Roscoff onion, parsley £17.50

Peterhead landed COD Veronique, tempura mussels, charred cucumber, Champagne butter £16

LAND & AIR

SCOTCH BEEF featherblade en crôte, braised kale, red endive, hay-baked celeriac, red wine jus £33

Breast of GUINEA FOWL dried fruit farce, potato fondant, golden turnip, cime de rapa, red cabbage purée £36.50

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, roast Jerusalem artichokes, Puy lentils, Gran Moravia cheese and walnut £24

Tweeddale FILLET STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce £70

Tweeddale Scotch SIRLOIN STEAK, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce £57

LOCH AND SEA

Fillet of STONE BASS, saffron-braised squid, butternut squash, mustard greens, squid and tomato reduction £36

Fillet of HAKE, smoked garlic velouté, spinach purée, purple sprouting broccoli, lemon, langoustine bisque risotto £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 salad, tempura broccoli, braised red cabbage, dripping roast carrots, watercress and shallot salad, apple jelly, sauce grand veneur £86

CHEESES

FRENCH Morbier, Brie de Meaux, Ossau-Iraty, aged Comté, oatcakes and spiced apple chutney £14.50

SCOTTISH Lanark Blue, St Andrews Farmhouse cheddar, Wee Comrie, Blackmount, oatcakes and pickles £14.50

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

DARK CHOCOLATE and coffee fondant, orange ice cream £13

Seasonal selection of ice cream & sorbet £8.50

PUDDINGS

Confit PEAR, caramel mousse, hazelnut dacquoise, East Lothian rapeseed oil ice cream £13

MILK CHOCOLATE parfait, croustillant, coconut sorbet £13

Crystalised puff pastry, Bramley APPLE, rum-soaked golden raisins, salted walnuts, rum ice cream £13

RHUBARB Gâteau St Honoré, white chocolate sherbet £13

SET MENU

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

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

Ayrshire PORK collar and smoked ham, shaved vegetables, crispy Parmesan, mushroom broth

CELERIAC velouté, choux pastry, fermented golden raisins, truffle and celery

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SCOTCH BEEF featherblade en crôte, braised kale, red endive, hay-baked celeriac, red wine jus

Fillet of HAKE, smoked garlic velouté, spinach purée, purple sprouting broccoli, lemon, langoustine bisque risotto

BBQ HISPI CABBAGE, roast Jerusalem artichokes, Puy lentils, Gran Moravia cheese and walnut

Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables

(Available Sunday Lunch only, supplement £8.50)

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DARK CHOCOLATE and coffee fondant, orange 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%