

STARTERS

- Prestonfield smoked SALMON, marinated beetroot, Granny Smith apple, wasabi buttermilk, dill oil £12.50
Slow-cooked Copper Maran EGG, smoked ham and lentil soup, aged Parmesan, gremolata dressing £12
Pan-seared Mull SCALLOPS, caramelised Jerusalem artichoke purée, bergamot, black olive and celery £18.50
Duck and wood PIGEON terrine, wild garlic panna cotta, date purée, mushrooms à la Greque, brioche £14
Braised LEEK, almond butter, fennel velouté, Yukon Gold potato, truffle, tarragon farfalle £9.50
East Lothian CRAB, pumpernickel bread, radishes, blood orange purée and black garlic £15
Truffle-dressed WINTER ENDIVES, pickled shallots, olive oil goat's curd, allspice filo wafers, candied hazelnuts £12

LAND & AIR

- Soy-glazed king oyster MUSHROOM, roast celeriac, pearl barley, sweet garlic, mushroom crumb £19
SIKA DEER loin and osso bucco, pommes Anna, saffron-braised golden turnip, pear purée, chocolate vinegar & scurvy grass £34
GUINEA FOWL breast, confit leg, truffle pommes mousseline, braised young leeks, red chicory, dulce £28
Onion SQUASH ragout, Piccolo parsnips, radicchio tardivo, shaved mushroom, basil oil, Parmesan £18
Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce (250g) £40

SEA & LOCH

- COD fillet, lemon-crushed potato, sprouting broccoli, samphire ravigote sauce £23
Day boat Peterhead STONE BASS, cauliflower, ras-el-hanout, tempura mussels, coconut velouté £27

CLASSIC SHARING DISHES FOR TWO

- Chateaubriand of Angus BEEF, seasonal vegetables, potatoes, Madeira jus, béarnaise sauce (400g) £79
Roast rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) £76

CHEESES

- FRENCH, 24 month-aged comté, Le Chaource des Crémiers de Valencay, Le Cados Camembert au Calvados, lait cru, truffled honey, grapes and Melba toast £10.95
SCOTTISH, Fat Cow, Minger, Loch Arthur and Arran Blue, quince paste, oatcakes £10.95
All eight FRENCH and SCOTTISH cheeses and accompaniments £18.50

PUDDINGS

- Prestonfield Pink Lady APPLE Tarte Tatin, Calvados toffee sauce, vanilla ice cream for two £21
GRAPEFRUIT drizzle cake, whipped Kate Rodgers crowdie, Douglas Fir sherbet £9.50
Muscovado CREME BRÛLÉE, candied orange and blackcurrant bran scone £9.50
DARK CHOCOLATE and praline brownie, crème fraîche ice cream, lime confit £9.50
APPLE and GINGER crumble, Granny Smith apple and cider sorbet, rhubarb gel £9.50
DARK CHOCOLATE crémeux, prunes Armagnac, Earl Grey tea-poached pears, marzipan ice cream £10.95
Baked WHITE CHOCOLATE Chantilly, liquorice, sea buckthorn ice-cream, toasted pine nuts £10
Ice cream, sorbet and sherbet £6.50

LUNCHTIME FAVOURITES *Served daily 12.00pm – 2.00pm*

- Roast BEEF, oxtail and ale pie, steamed greens, Madeira bone marrow butter, truffle pommes mousseline £15
Half Belhaven LOBSTER Mac and Gruyère cheese, Thermidor crumb £32
Shepherd's pie, roast roots and steamed greens £11.50

SET MENU *Dinner 3 courses £40, Lunch 2 courses £25, Lunch 3 courses £30*

- Prestonfield smoked SALMON, marinated beetroot, Granny Smith apple, wasabi buttermilk, dill oil
Slow-cooked Copper Maran EGG, smoked ham and lentil soup, aged Parmesan, gremolata dressing
Truffle-dressed WINTER ENDIVES, pickled shallots, olive oil goats' curd, allspice filo wafers, candied hazelnuts
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Slow-cooked Speyside OX CHEEK, bone marrow mash, roast onion, kalettes, thyme and parsley pesto
COD fillet, lemon-crushed potato, sprouting broccoli, samphire ravigote sauce
Soy-glazed king oyster MUSHROOM, roast celeriac, pearl barley, sweet garlic, mushroom crumb
Roast rump and sirloin of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables
(Supplement £6 available Sunday only 12.30pm – 3pm)
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DARK CHOCOLATE and praline brownie, crème fraîche ice cream, lime confit
APPLE and GINGER crumble, Granny Smith apple and cider sorbet, rhubarb gel
Muscovado CREME BRÛLÉE, candied orange and blackcurrant bran scone

Food Allergies: if you have a food allergy please advise a member of staff before ordering

These are just some of the foragers, farmers, fishermen, growers, cheesemakers, smokers, butchers and gamekeepers we are proud to support.

Carroll's Heritage Potatoes - the Carroll family have been farming at Tiptoe Farm, Northumberland, since the 30s

Ben Robertson- Ben is our local forager, sourcing seaweed, mushrooms, sea buckthorn and Douglas Fir

Prestonfield- rhubarb, wild leeks, nettles and elder sourced from the hotel grounds

John Gilmour- acclaimed butcher, supplying our beef from the Tweed Valley, and the Scottish Borders

Belhaven Bay, East Lothian- for our crab and lobsters

Mallard from Glenalmond Estate, Perthshire

Highland Game between Dundee and the foot of the Cairngorms- Red, Roe and Sika deer

Pheasant, partridge and grouse shot on estates in the Lammermuir Hills in Berwickshire & East Lothian, supplied via

Braehead Foods

Scallops from Andrew Duncan, hand-dived between Easdale, Mull and Jura

Katie Rodgers, Knockraich Farm, Stirlingshire providing our dairy, yogurt and crowdie

Ramsay of Carluke supplies our bacon and pork products

Reggie and Susannah Stone in Tain on the Dornoch Firth provide our Fat Cow and Minger cheeses via Highland Fine

Cheeses

Loch Arthur from Loch Arthur Community Farm, Dumfries

Multi award-winning Arran Blue cheese, Brodick, Arran