

RHUBARB AT PRESTONFIELD

STARTERS

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

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

Cured and confit Gressingham DUCK, Madeira jelly, pistachio and Victoria plum £22

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

Monkton garden TOMATO, burrata and pickled peach salad, tomato and basil essence, smoked tomato £15

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

Locally foraged MUSHROOMS, malted celeriac, roast yeast crumb, black garlic ketchup, pickled ginger, mushroom broth £15

LAND & AIR

Roast Lammermuir PHEASANT breast, Ayrshire bacon, fondant potato, spiced chestnuts, cider jus £34

Tweeddale BEEF rump, Anna potatoes, beef black pudding croquette, smoked celeriac, broccoli, lemon and croissant crumbs £39

San Marzano TOMATO arancini, Autumn minestrone, celeriac tagliatelle, sage pesto, sun-dried tomato focaccia, rapeseed herb butter £25

Alva Glen ROE DEER loin and haunch, sweet potato, young beetroot, heritage carrot, orange, and Laphroaig single malt jus £46

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

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

LOCH AND SEA

Peterhead COD poached in citrus parsley butter, Macaire potatoes, aioli, kohlrabi, pangritata £37

North Sea TURBOT, lovage, Café de Paris butter, romanesco, mustard oil mashed potato, Marsala wine jus £43

CLASSIC SHARING DISH FOR TWO

ANGUS BEEF Châteaubriand, potato purée, Lyonnaise potato with leek emulsion, crispy onion, braised red cabbage, honey-roast pumpkin, beef dripping parsnips, chicory and watercress salad, Béarnaise sauce, Madeira jus (400g) £99

(Served with Yorkshire puddings for Sunday lunch and dinner)

Marinated PORK tomahawk, pork cheek, potato purée, Lyonnaise potato with leek emulsion, crispy onion, braised red cabbage, honey-roast pumpkin, beef dripping parsnips, 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, Prestonfield's bees' honeycomb £17.50

SCOTTISH

St Andrews Farmhouse Cheddar, Paddy's Milestone, Ayrshire Dunlop and Hebridean Blue, with rhubarb, ginger chutney and oatcakes, Prestonfield's bees' honeycomb £17.50

CLASSIC PUDDINGS

Prestonfield PINK LADY tarte Tatin, Calvados caramel, vanilla ice cream for two to share £28

VANILLA crème brûlée £13

LEMON tart with passion fruit sorbet £14

Seasonal selection of ICE CREAM and sorbets £8.50

PUDDINGS

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant £14

Roast COFFEE, sesame, caramelised chocolate gâteau £14

LIME, basil and toasted pinenut mille-feuille £14

Blackberry, VALRHONA JIVARA CHOCOLATE and hazelnut delice £14

PEAR, pecan and maple sundae £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

Cured and confit Gressingham DUCK, Madeira jelly, pistachio and Victoria plum

Monkton garden TOMATO, burrata and pickled peach salad, tomato and basil essence, smoked tomato

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Tweeddale BEEF rump, Anna potatoes, beef black pudding croquette, smoked celeriac, broccoli, lemon and croissant crumbs

Peterhead COD poached in citrus, parsley butter, Macaire potatoes, aioli, kohlrabi, pangritata

Smoked barbeque JACKFRUIT, sweetcorn, lime corn bread, verjus-compressed watermelon

Roast rump of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables
(Available Sunday Lunch only, supplement £8.50)

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VANILLA crème brûlée

LEMON tart with passion fruit sorbet

Prestonfield's bees' salted HONEY cheesecake, oats and redcurrant

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%