

RHUBARB AT PRESTONFIELD

STARTERS

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

Lapsang souchong cured SEA TROUT, bergamot gel, beer bread, sea herbs, pickled nashi pear £22

Balmoral RED DEER carpaccio, parsnip, pear ketchup, smoked chestnut £22

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

Roast Monkton Gardens PUMPKIN velouté, caramelized onion and sage tortellini, locally foraged mushrooms, ewes milk labneh £15

Smoked PARTRIDGE breast, rillettes, tarragon crumpet, liver parfait, pickled grapes, sultana jus gras £17

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

LAND & AIR

Roast Lammermoor PHEASANT breast, Ayrshire bacon, fondant potato, spiced Chestnuts, cider jus £34

Featherblade of Angus BEEF en croûte, skirlie, parsley mash, Bourguignon garnish, dripping roast parsnips and red wine jus £39

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

Alva glen ROE DEER loin and haunch, sweet potato, young beetroot, heritage carrot, orange, and Laphoairig single malt £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

North Sea HALIBUT, lovage, Café de Paris butter, romesco, mustard oil potato puree, marsala wine jus £43

Peterhead landed COD, hazelnut crust, Jerusalem artichoke orzo pasta, steamed mussels, Langoustine butter sauce £39

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

Dark chocolate marmalade CROISSANT pudding, Anglaise sauce, clotted cream ice cream, for two to share £24

Seasonal selection of ICE CREAM and sorbets £8.50

PUDDINGS

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

CHOCOLATE tart, spiced chai ice cream, salted caramel £14

Malted BARLEY panna cotta, blood orange, toast ice cream £14

CHERRY, almond and dark chocolate gâteau, mahlab ice cream £14

PEAR, pecan and maple sundae £14

SET MENU

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

Roast Monkton Gardens PUMPKIN velouté, caramelized onion and sage tortellini, locally foraged mushrooms, ewes milk labneh

Lapsang souchong cured SEA TROUT, bergamot gel, beer bread, sea herbs, pickled nashi pear

Smoked PARTRIDGE breast, rillettes, tarragon crumpet, liver parfait, pickled grapes, sultana jus gras

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Featherblade of Angus BEEF en croûte, skirlie, parsley mash, Bourguignon garnish, dripping roast parsnips and red wine jus

Peterhead landed COD, hazelnut crust, Jerusalem artichoke orzo pasta, steamed mussels, Langoustine butter sauce

Roast CELERIAC and SMOKED ARRAN CHEDDAR tart, Waldorf, charred leeks, truffle gougère, white onion velouté

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

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

VANILLA crème brûlée

CHOCOLATE tart, spiced chai ice cream, salted caramel

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%