

RHUBARB AT PRESTONFIELD

STARTERS

PORK pressing with soy and honey glaze, Bramley apple jelly, black pudding and bacon crumb, apple butterscotch 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 thermidor royal, Granny Smith apple, sea herbs and pink grapefruit £23

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

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

Tempura COURGETTE FLOWER stuffed with crowdie, courgette baba ganoush, lemon gel, pomegranate, yellow courgette crisp £19

LAND & AIR

St Brides' free-range CHICKEN breast, boudin, crispy wing and smoked liver, garden pea purée, locally foraged girolles, crispy potatoes £41

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

San Marzano TOMATO arancini, summer minestrone, celeriac tagliatelle, pistou, sundried tomato focaccia, rapeseed herb butter £24

Pan-seared LAMB loin, crispy belly, spinach purée, violet artichoke, curds and whey £45

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 £36

STONE BASS, yellow ratatouille, day boat squid, sauté potatoes with charred green pepper, mango salsa £38

CLASSIC SHARING DISH FOR TWO

ANGUS BEEF Châteaubriand, potato purée, potato and truffle mayonnaise salad, tenderstem broccoli tempura, butterhead lettuce, green beans, baby courgette, chicory and watercress, Béarnaise sauce, Madeira jus (400g) £99

(Served with Yorkshire puddings for Sunday lunch and dinner)

Marinated PORK tomahawk, ratatouille, pork cheek, potato purée, butterhead lettuce, green beans, baby courgette, tenderstem broccoli tempura, 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 £3 per scoop

PUDDINGS

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

Roast coffee, SESAME, caramelised chocolate gâteau £14

LIME, basil and toasted pinenut mille-feuille £14

Blackberry, VALRHONA JIVARA CHOCOLATE and hazelnut delice £14

APRICOT, almond and tonka coupe £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 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 barbecue 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' own salted HONEY cheesecake, oats, raspberry

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%