

RHUBARB AT PRESTONFIELD

STARTERS

Prestonfield's SMOKED SALMON, fermented cucumber, chilled white grape and almond gazpacho £16

British TOMATOES, black olive, Mascarpone, bloody Mary, sourdough crisp £10.00

Charred-short rib of Tweeddale Scotch BEEF, brown beech mushroom tempura, caper and anchovy persillade £15.00

WATERCRESS velouté, confit chicken, slow-cooked Burford Brown egg, toasted walnuts £11.00

MONKFISH, new potato with sea herbs, smoked bacon, sorrel, hazelnuts £18

Isle of Mull white CRAB meat with Granny Smith apple and chervil, red pepper and saffron rouille, Monkton Gardens courgettes, preserved lemon £16.50

Monkton Gardens roast BEETROOT tartare, extra virgin olive oil, apricot and poppy seed granola £10.00

LAND

Confit feather blade of SCOTCH BEEF en croûte, bone marrow mash, raw kohlrabi, black cabbage, charcutière sauce £20.00

Loin and confit belly of PORK, dried fruit compôte, pommes Dauphine, white onion and Dijon mustard £20.50

St Andrews cheddar, soft POLENTA, charred baby gem heart, Orkney malt vinegar pickled onions, braised radish £17.50

New season Borders LAMB loin en croûte, faggot and smoked kidney, golden raisin, spring onion and cabbage, Jersey Royal, fennel £26.00

Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot, peppercorn sauce £49.00

LOCH AND SEA

North Sea HALIBUT fillet, lovage, Café de Paris butter, spring greens, olive oil pommes purée, Marsala wine jus £36.50

Seared fillet of HAKE, confit ratte potatoes, paysanne of summer vegetables, girolle mushroom velouté £25.00

CLASSIC SHARING DISHES FOR TWO

Châteaubriand of Angus BEEF, seasonal vegetables, potatoes, Madeira jus, béarnaise sauce (400g) £79.00

Roast-rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) £82.00

CHEESE

HIGHLAND 18 month old vintage Gouda, Cromal, Minger, Blue Murder, oatcakes and spiced apple chutney £11.00

LOWLAND Corra Linn, Strathearn, Elrick Goats, Loch Arthur Farmhouse cheddar, oatcakes and pickles £11.00

PUDDINGS

Classic Crème brûlée £9.00

Perthshire RASPBERRY and pistachio sherry trifle £9.00

DARK CHOCOLATE fondant, cherries, crème fraiche sorbet £11.00

Mint choc chip COOKIES and white chocolate ICE-CREAM, fresh strawberries, chocolate mint £11.00

PARIS-BREST, heather honey baked fig, dark chocolate sauce £10.00

TOFFEE and TREACLE, toffee croustillant, toasted treacle scone, Bramley apple, Pedro Ximénez £11.00

RHUBARB and CUSTARD mille-feuille, crystallized ginger sherbet £11.00

Prestonfield Pink Lady APPLE Tarte Tatin, Calvados Caramel, Granny Smith sorbet for two £21.00

Ice cream and sorbets £6.00

SET MENU

Dinner 3 courses for £44.00

Prestonfield's SMOKED SALMON, fermented cucumber, chilled white grape and almond gazpacho

WATERCRESS velouté, confit chicken, slow-cooked Burford Brown egg, toasted walnuts

British TOMATOES, black olive, Mascarpone, bloody Mary, sourdough crisp

Confit feather blade of SCOTCH BEEF en croûte, bone marrow mash, raw kohlrabi, black cabbage, charcutière sauce

Seared fillet of HAKE, confit ratte potatoes, paysanne of summer vegetables, girolle mushroom velouté

St Andrews CHEDDAR, soft polenta, charred baby gem heart, Orkney malt vinegar pickled onions, braised radish

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

(Available Sunday Lunch only, supplement £6.00)

Classic Crème brûlée

Perthshire RASPBERRY and pistachio sherry trifle

DARK CHOCOLATE fondant, cherries, crème fraiche sorbet

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 charged at the reduced rate of 5% from 15th July 2020 until 30th September 2021