

# Wedgwood

THE RESTAURANT

We would respectfully request that all members of the table order either from the a la carte menu or our tasting menu, unfortunately we will not be able to mix menus.

If you have any special dietary requirements or allergies please inform the restaurant staff.

**'Wee tour of Scotland' Menu £55.00**

**Vegetarian menu £50.00**

**Wine match £35.00**

## 'Wee tour of Scotland' 2019

Bubbles and canapés *(add £10.00)*

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Skye Lobster thermidor crème brulée, pepper dulse, parmesan shortbread, caviar

*Sauvignon Blanc, Little Beauty, Marlborough, New Zealand, 2017*

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Sound of Kilbrannan scallops, cauliflower korma, pineapple, peanut & pistachio dust *(supplement £7.50 / wine £7.00)*

*Familia Zuccardi, Serie A Torrontes, Salta, Argentina 2017*

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Mull of Kintyre cheddar and onion bread and butter pudding, fennel ice cream, pickled tomato

*Grillo, Bianco Maggiore, Cantine Rallo, Sicily, 2017*

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Peterhead cod, sweet potato dumplings, braised leeks, clams, sobrasada crumb

*Cramele Recas, Calusari Pinot Noir, Ville Timisului, Romania, 2018*

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Inverness-shire venison, It's own haggis, cocoa roasted carrots, celeriac and potato dauphinoise, kale

*Zinfandel, Old Vine Zinfandel, Bogle, Clarksburg, 2016*

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Pre dessert

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Very sticky toffee pudding, Bunnahabhain butterscotch, vanilla ice cream

*Rivesaltes Ambré Hors d'âge, Domaine Lafage, Roussillon, France NV*

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*Paul's selection of the very best of Scottish cheese (supplement £5.00)*

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Coffee and shortbread