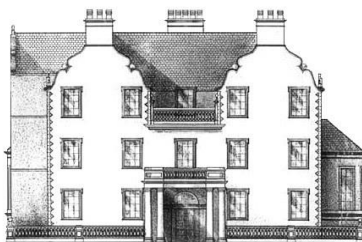


P R E S T O N F I E L D



STARTERS

Prestonfield smoked SALMON, whipped basil crowdie, pickled watermelon, granary soda bread ~~£13~~
£11.40

Locally grown COURGETTE flower tempura, Isle of Wight tomato, spring onion mayonnaise, old
Winchester cheese and cured egg yolk ~~£14.50~~ £12.50

Barbeque short rib of Tweeddale Scotch BEEF, beef tea, sweetcorn, fregola, caper persillade ~~£13~~
£11.40

Pressed Ayrshire BACON collar and parsley roulade, black pudding, plum jam, Arran mustard ~~£12~~
£10.50

GARDEN PEA velouté, cured free range egg, summer truffle, mint and lemon ~~£12~~ £10.50

East Neuk CRAB, pumpernickel bread, radishes, charred lemon purée and black garlic ~~£15~~ £13.15

Isle of Wight TOMATOES, Hass avocado, Gordal olives, tomato water and tahini dressing ~~£9~~
£7.80

Pan Seared Tيره SCALLOPS, creamed girolles, runner beans, hazelnut, tarragon ~~£18~~ £15.75

LAND AND AIR

Blade of Angus scotch BEEF Wellington, summer beans, pickled shallots, radish, Provencal mash
~~£23~~ £20.15

Breast of GUINEA FOWL, crushed smoked peas, barbeque little gem, thyme crumb, Perigueux sauce
~~£26~~ £22.75

Alva Glen ROEBUCK, white beetroot, chicory, blackberry, curds and whey ~~£37.15~~ £32.50

Matured Anster cheese RISOTTO, roast onion, watercress, locally foraged mushrooms ~~£23~~ £20.15

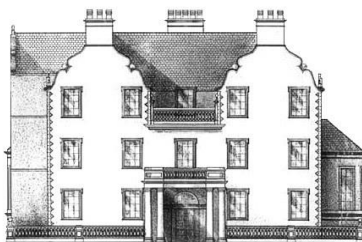
Tweeddale Scotch SIRLOIN steak, triple-cooked chips, cherry tomatoes, oyster mushrooms, shallot,
peppercorn sauce (250g) ~~£40~~ £35

LOCH AND SEA

Fraserburgh PLAICE fillet, day boat squid, carrot and grapefruit, globe artichoke, shellfish bisque
~~£28~~ £24.50

Roast fillet of Scrabster HAKE grenobleise, charred cucumber, sprouting broccoli, saffron aioli ~~£23~~
£20.15

P R E S T O N F I E L D



CLASSIC SHARING DISHES FOR TWO

Chateaubriand of Angus BEEF, seasonal vegetables, potatoes, Madeira jus, béarnaise sauce (400g)
~~£79~~ £69.15

Roast rack of Tweeddale Scotch LAMB, seasonal vegetables and potatoes, redcurrant sauce and mint Hollandaise (500g) ~~£77~~ £67.40

CHEESES

FRENCH, 24 month-aged comté, Le Chaource des Crèmiers de Valencay, Le Cados camembert au Calvados, St Maure De Touraine, truffle honey, grapes and Melba toast £44 £9.65

SCOTTISH, Fat Cow, Minger, Loch Arthur and Arran Blue, quince paste, oatcakes £44 £9.65

All eight FRENCH and SCOTTISH cheeses and accompaniments ~~£20~~ £17.50

PUDDINGS

Classic crème brûlée with Prestonfield RHUBARB and warm bran scone ~~£9~~ £7.80

Dark CHOCOLATE and peanut butter brownies, Perthshire raspberry sorbet ~~£9~~ £7.80

Heather HONEY and lemon parfait Verrine, blueberry compote, coconut pavlovas ~~£10~~ £8.75

Baked white CHOCOLATE and redcurrant croustillant, confit lime, salted almond crumble, yoghurt ice cream £44 £9.65

Scottish STRAWBERRY and pistachio pave', Champagne jelly, Chantilly ice cream, crystallized rose petals ~~£14~~ £9.65

Salted CAMEL cremoux, charred pineapple, hazelnut sponge, passion fruit and apricot sorbet ~~£14~~ £9.65

Prestonfield Pink Lady APPLE Tarte Tatin, Calvados toffee sauce, vanilla ice cream for two ~~£24~~ £18.40

Ice cream and sorbets ~~£6~~ £5.25

SET MENU

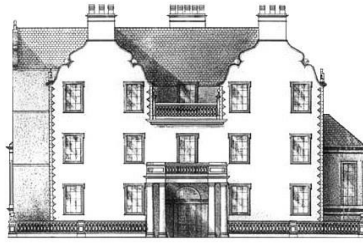
Dinner 3 courses for ~~£44~~ £38.50

Prestonfield smoked SALMON, whipped basil crowdie, pickled watermelon, granary soda bread

Pressed Ayrshire BACON collar and parsley roulade, black pudding, plum jam, Arran mustard

Garden PEA velouté, cured free range egg, summer truffle, mint and lemon

P R E S T O N F I E L D



Blade of Angus scotch BEEF Wellington, summer beans, pickled shallots, radish, Provencal mash

Roast fillet of Scrabster HAKE grenobleise, charred cucumber, sprouting broccoli, saffron aioli

Matured Anster cheese RISOTTO, roast onion, watercress, locally foraged mushrooms

Roast rump and sirloin of Scotch BEEF, roast potatoes, Yorkshire pudding, honey-roast vegetables
(Supplement £6 available Sunday only 12.30pm – 3pm)

Dark CHOCOLATE and peanut butter brownies, Perthshire raspberry sorbet

Classic crème brûlée with Prestonfield RHUBARB and warm bran scones

Heather HONEY and lemon parfait Verrine, blueberry compote, coconut pavlovas

VAT is charged at the reduced rate of 5% from 15th July 2020 until 12th January 2021

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