

# Jeremy Wares at Houstoun House Sample Menu

## Starters

*Beetroot cured salmon £8.50  
lardo, pork fat grissini*

*Hand dived scallop £9.95  
roe mayonnaise, black oil and salsify*

*Rabbit, fois gras, mushroom and carrot presse £10.50  
pickled shiitake and toasted sourdough*

*Ratte potatoes and leek tart fine £6.50*

## Main courses

*Corn-fed chicken breast £18.50  
salsify, Jerusalem artichokes, wild mushrooms, pickled  
potatoes*

*Duck breast £20.50  
Seared fois gras wrapped in chard, vanilla turnips and  
red wine jus*

*Halibut £23  
brown shrimp pasta, bisque sauce*

*Sole, stuffed with truffle, squid ink tortellini filled with  
scallop mouse, cauliflower oil & smoked almond puree  
£20.50*

*Root vegetable linguini herb emulsion, leek fondants  
£16.50*

**From the grill**

*Sirloin £24*

*Steak for 2, £55*

*Pork T-bone £17*

*All served with roasted tomato, triple cooked chips and  
choice of sauce*

**Sides**

*Glazed season vegetables £3.50*

*Buttered potatoes £3.50*

*Greens £3.50*

*Mixed leaf salad £3.50*