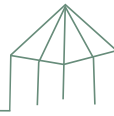


THE CONSERVATORY



Dinner

Canapes

Amuse Bouche

TO START

Duck Liver Parfait

RHUBARB, GINGERBREAD,
STAR ANISE AND COCOA NIB
GRANOLA, SHISO

Treacle & Soy Cured

John Ross Salmon
BEETROOT AND GINGER TARTLET,
AVOCADO AND WASABI SORBET

Katy's Duck Egg 64°

BBQ MORELS, BROAD BEANS,
MUSHROOM TEA, TRUFFLE

East Coast Mussel &

Saffron Risotto

CRISP LAIRIG GHRU, WOOD SORREL,
LEEKS AND CHIVE OIL

TO FOLLOW

Sirloin & Brisket of Scottish

Ex-Dairy Cow
GARDEN GREENS, ONION AND
MADEIRA TART

Isle of Gigha Halibut poached

in Iberico Lardo
WATERCRESS, GOLDEN RAISINS,
CONFIT JERSEY ROYALS

Auld Reekie & Herb Gnocchi

COURGETTE LINGUINE, ROASTED
AUBERGINE, FENNEL POLLEN,
HERB FOAM

Loin of Wark Farm Lamb

BLACK GARLIC, GLAZED
SWEETBREAD, CHARRED
ASPARAGUS, PEA AND MINT

TO FINISH

Gariguette Strawberry Macaron

BALINESE VANILLA, AMARETTO
ICE CREAM, CANDIED ALMONDS

Edinburgh Chocolate &

Cep Cremosa

GRUE DE CACAO, CEP CARAMEL,
MILK SORBET

Tulameen Raspberry

Semifreddo

BAKED PEACH, TURBO
RASPBERRIES, PEACH MERINGUE

Selection of Scottish &

Continental Cheeses

DATE AND WALNUT TOAST,
OATCAKES, GRAPES, CELERY,
MERLOT CHUTNEY AND
CANDIED WALNUTS

(£7.50 supplement)

Selection of Ice Cream & Sorbet

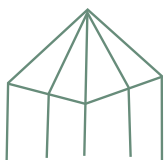
COFFEE AND PETIT FOURS £5.00

Lemon and Apple Jelly

Passionfruit Macaron

Homemade Chocolate

VARYING FLAVOURS



£40 - 2 Courses

£50 - 3 Courses