

# The Library



Our menu takes inspiration from the wonderful larder that is available to us in the North East of Scotland.

We have award winning suppliers who deliver the finest organic meat, eggs & poultry.

Our own gardens produce over 80 different varieties of vegetables and fruit, providing the ultimate 'fork to fork' experience.

This results in a menu which focuses on classic, seasonal dishes that let the quality ingredients shine through.

Please enjoy!

# The Library

## Vegetarian Tasting Menu

Pumpkin

Salad of Garden Vegetables, Toasted Seeds, Organic Oil

Roast Cauliflower

Roast, Carpaccio, Tempura of Cauliflower,  
Pickled Grapes, Mint Oil

Tortellini

Tortellini of Butternut Squash, Pecorino,  
Brioche Crumb, Rocket Leaves

Garden Vegetables

Spiced Provençal Vegetables, Vine Cherry Tomatoes,  
Gordal Olive & Golden Raisin Tapenade,  
Rainbow Carrots

Limoncello

Limoncello Delice, Poppyseed Meringue,  
Prosecco Jelly, Poached Brambles

Cask Aged Royal Lochnagar & Bitter Chocolate

Felchlin 70% Chocolate & Lochnagar Ganache,  
Candied Hazelnuts, Cocoa Nib, Brown Sugar Croquant,  
Praline Ice Cream

Local Cheese

Auld Reekie, Auld Lochnagar, Lairig Ghru,  
Homemade Oatcakes, Grapes, Apple Chutney

£80 or £115 with specially selected wines

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## Tasting Menu

### Pumpkin

Salad of Garden Vegetables, Toasted Seeds, Organic Oil

### Scrabster Shellfish

East Coast Langoustine, Crab & Mussels,  
Confit Tomato, Shellfish Foam

### Wood Pigeon

Roast Crown & Leg of Wood Pigeon, Soft Poached  
Quail's Egg, HM Sheridan's Black Pudding,  
Potato Puree, Jus Gras

### Highland Vension

Loin of Estate Venison, Salsify Chestnut,  
Potato Dauphine, Beetroot Jus

### Limoncello

Limoncello Delice, Poppypeed Meringue,  
Prosecco Jelly, Poached Brambles

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### Wark Farm

- lamb, pork, belted Galloway beef & rare breed pigs -

This organic farm & butchery is just over the hill from Douneside & is home to a pedigree breeding herd of Belted Galloway cattle & flocks of pure bred pedigree Hebridean sheep

### Katy's Eggs, Lumphanen

- quail eggs, duck eggs & hen eggs -

Free range eggs, fresh off the farm & delivered daily to Douneside

### HM Sheridans

- Aberdeen Angus beef, game & poultry -

HM Sheridan were first granted the Royal Warrants of Her Majesty the Queen & His Royal Highness the Prince of Wales, Duke of Rothesay in 1987.

Their beef is matured for twenty one days, giving it superb flavour

### Blueflag

- shellfish & seafood -

Based near Aberdeen harbour, Blueflag provide a range of the best quality, freshly caught shellfish and seafood

### JR Ross

- smoked salmon -

Awarded the Royal Warrant by appointment to Her Majesty the Queen & one of only a few producers in the world that produce smoked salmon using traditional brick kilns for over 150 years

### Ochill Foods, Perthshire

- dry goods -

A third generation family food service business & suppliers of quality Scottish & International produce throughout the country

### Cambus O' May

- cheeses -

Situated four miles east of the picturesque village of Ballater, all cheeses are hand-crafted using unpasteurised milk from traditional recipes

### Douneside Gardens

- vegetables & fruit -

Over 80 different types of fresh, organic vegetables, salad leaves, herbs & fruit are cultivated in our walled garden. Once harvested, the produce is delivered straight to the kitchen team and is used for that day's menu, providing the ultimate 'garden-to-table' experience

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