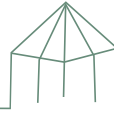


# THE CONSERVATORY



## Dinner

### TO START

#### 'Scotch Broth'

HERB GNOCCHI, CHARRED  
CABBAGE, BROAD BEANS, CONFIT  
TOMATO

#### Tea Smoked Scottish Salmon

##### 'Mi Cuit'

TURNIP TART, GINGER, WASABI &  
AVOCADO SORBET

#### Confit Beetroot Terrine

WHIPPED GOAT'S CURD, CANDIED  
WALNUTS, CABERNET SAUVIGNON

#### Cep & Baby Leek Risotto

PICKLED GIROLLES, LAIRIG GHRU ,  
LEEK ASH, MUSHROOM TEA

### TO FOLLOW

#### Retired Dairy Cow Brisket

POTATO TUILE, HERB PUREE,  
SPRING ONION, RED WINE JUS

#### Spiced East Coast Monkfish

CAULIFLOWER, COUS COUS,  
HAZELNUTS, ATSINA CRESS

#### Organic Corn-fed Chicken

BBQ LETTUCE, ANCHOVY, BACON,  
PARMESAN & TRUFFLE FOAM

#### Carrot and Rosemary

##### Agnolotti

SMOKED BROCCOLLY PUREE,  
CAPER BERRIES, FERMENTED  
BROCCOLI SAUCE

### TO FINISH

#### Exotic Fruit Macaron

MANGO & LIME SORBET,  
COMPRESSED PINEAPPLE,  
COCONUT NOUGATINE

#### Freshly Cooked Doughnut

EDINBURGH CHOCOLATE  
CREMEAUX, DIFFERENCE COFFEE,  
BALINESE VANILLA ICED PARFAIT

#### Deeside Honey &

##### Saffron Savarin

CITRUS ZABAGLIONE, RAISIN  
PUREE, BLOOD ORANGE SORBET

#### Selection of Scottish &

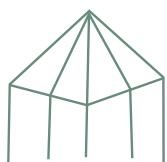
##### Continental Cheeses

DATE & WALNUT TOAST,  
OATCAKES, GRAPES, CELERY,  
BEETROOT CHUTNEY,  
CANDIED WALNUTS  
(£7.50 supplement)

#### Selection of Ice Cream &

##### Sorbet

COFFEE AND PETIT FOURS £5.00



£45 - 2 Courses  
£55 - 3 Courses

PLEASE BE AWARE THAT OUR DISHES MAY CONTAIN TRACES OF  
ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR  
SPECIAL DIETARY REQUESTS.