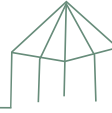


# THE CONSERVATORY



## Dinner Menu

### TO START

Soup of the Day (v)

SOURDOUGH

Confit Salmon

KOHLRABI, SEA HERBS, BERGAMOT  
& DILL CREME FRAICHE

Warm Breast of Duck

BEETROOT, ORANGE, ELDERBERRY &  
PINE NUTS

Katy's 64c Egg (v)

MAITAKE, BROAD BEANS, SHIMEJI &  
PEA VELOUTE

### TO FOLLOW

Pan Fried Fillet of Hake

PETIT POIS A LA FRANCAIS, CONFIT  
POTATO, WHITE WINE & PANCETTA

Slow Cooked Blade of Highland  
Beef

BABY ONIONS, CRISPY POTATO,  
CONFIT SHALLOT & JUS GRAS

Herb & Cheddar Gnocchi (v)

ARTICHOKE, CORDYCEP & BLACK  
GARLIC

Free Range Chicken Supreme

CONFIT LEG, LEEK, CHERMOULA &  
PORT JUS

### TO FINISH

Strawberry & Rhubarb Eton  
Mess

CARAMAC CREAM, STRAWBERRY  
GEL, RHUBARB & STRAWBERRY  
SORBET

Peach Melba

BEURRE NOISETTE PARFAIT,  
GRANOLA, MACERATED  
RASPBERRY

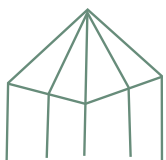
Whisky Creme Brulee (v)

BLOOD ORANGE & OAT ICE  
CREAM

A Selection of Scottish &  
Continental Cheeses  
(£7.50 supplement)

HONEYCOMB & WALNUTS

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.