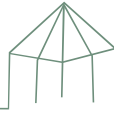


# THE CONSERVATORY



## Dinner Menu

### TO START

Soup of the Day (v)

SOURDOUGH

Pan Roasted Shetland Scallops

STORNOWAY BLACK PUDDING,  
CHICKEN SKIN, NASTURSTIUM,  
SCALLOP ROE

Warm Breast of Duck

PICKLED GIROLLES, GARDEN APPLE,  
HAZELNUTS & MAPLE VERJUS

Carrot and Seabuckthorn Terrine  
(v)

WHIPPED RICOTTA,  
CANDIED PECAN, CITRUS GEL

### TO FOLLOW

Pan Fried Fillet of Cod

RICOTTA AGNOLOTTI,  
JERUSALEM ARTICHOKE,  
CHORIZO & DASHI EMULSION

Slow Cooked Venison Haunch

CONFIT BEETROOT, BLACKBERRIES,  
CRISPY POTATO & JUS GRAS

Herb & Cheddar Gnocchi (v)

SQUASH, PICKLED CHESTNUT,  
CONFIT SHALLOT & SAGE

Scottish Pheasant Breast

CONFIT LEG, PARSNIP,  
GARDEN CABBAGE,  
PEAR & CEP SAUCE

### TO FINISH

Pear Mousse

MARZIPAN PUFF PASTRY,  
ALMOND ICE CREAM

Apple & Calvados Parfait

APPLE, BLACKBERRY & SPICED  
RICE PUDDING

Black Forest Pave

FOREST FRUITS, PLUM SORBET

A Selection of Scottish &  
Continental Cheeses

(£7.50 supplement)

HONEYCOMB & WALNUTS

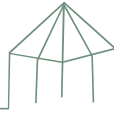
COFFEE AND PETIT FOURS £5.00



£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.

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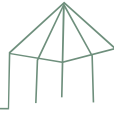
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