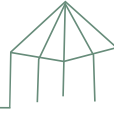


# THE CONSERVATORY



## Sunday Lunch

### FOR THE TABLE

Bread

### TO START

Soup of the Day (v)  
SOURDOUGH

Highland Venison Carpaccio  
PINENUTS, ORANGE, PICKLED SHALLOTS, TRUFFLE CREME FRAICHE

Ruby Beetroot Terrine  
ORANGE, RED CURRANTS, WALNUT & GOATS CHEESE MOUSSE

Confit of Sea Trout  
CUCUMBER, KOHLRABI, POTATO PUFF, HERB SAUCE

### MAINS

Dry-aged Roast Sirloin or Free Range Chicken  
ROASTED POTATOES, MAPLE-GLAZED ROOT VEGETABLES, SEASONAL GREENS, HORSERADISH CONFIT, OR SKIRLIE, YORKSHIRE PUDDING & PROPER GRAVY OR PORT JUS

Potato & Thyme Pithivier  
CONFIT SHALLOT, WILD MUSHROOM, PICKLED WALNUTS & CEP SAUCE

Pan Roasted Fillet of Cod  
TIGER PRAWN DUMPLINGS, CHOY SUM & PONZU BROTH

### TO FINISH

70% Dark Chocolate Torte  
BLOOD ORANGE SORBET & COINTREAU JELLY

Sticky Toffee Pudding  
MUSCAVDO SAUCE & VANILLA ICE CREAM

French Apple Tart  
BLACKCURRENT SORBET, CANDIED WALNUTS

Selection of Scottish & Continental Cheese  
(£5.00 supplement)  
OATCAKES, GRAPES, WALNUTS AND DEESIDE HONEYCOMB (£5 SUPPLEMENT)

2 Courses £28 or 3 Courses £35

