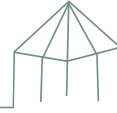


# THE CONSERVATORY



## Lunch

### 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

### TO FOLLOW

Slow Cooked Blade of Beef  
POMME MOUSELLINE,  
BABY VEGETABLES, TENDERSTEM &  
JUS GRAS

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

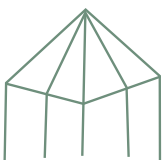
Potato & Thyme Pithivier  
CONFIT SHALLOT, WILD MUSHROOM,  
PICKLED WALNUTS & CEP SAUCE

### TO FINISH

70% Dark Chocolate Torte  
BLOOD ORANGE SORBET &  
COINTREAU JELLY

Sticky Toffee Pudding  
MUSCAVADO SAUCE &  
VANILLA ICE CREAM

Selection of Scottish &  
Continental Cheeses (v)  
OATCAKES, DEESIDE  
HONEYCOMB, GRAPES, WALNUTS  
(£5 SUPPLEMENT)



£28 - 2 Courses  
£35 - 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.