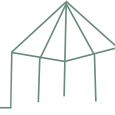


THE CONSERVATORY



Dinner Menu

TO START

Soup of the Day (v)

SOURDOUGH

Highland Venison Carpaccio

PINENUTS, ORANGE,
PICKLED SHALLOTS &
TRUFFLE CREME FRAICHE

Confit Sea Trout

CUCUMBER, KOHLRABI,
FPOTATO AIRBAG &
HERB SAUCE

Ruby Beetroot Terrine (v, gf)

ORANGE, RED CURRANTS
WALNUT & GOATS CHEESE MOUSSE

TO FOLLOW

Ranna Farm Bronze Turkey (gf)

CREAMED SAVOY, PANCETTA,
CRANBERRY, CONFIT LEG, CRISPY
POTATO, ROASTED CHESTNUTS &
PORT JUS

Slow Cooked Blade of Beef

POMME MOUSELLINE,
BABY VEGETABLES, TENDERSTEM
& JUS GRAS

Pan Roasted Cod

TIGER PRAWN DUMPLINGS,
CHOY SUM & PONZO BROTH

Potato & Thyme Pathivier

CONFIT SHALLOT, WILD MUSHROOM,
PICKLED WALNUTS & CEP SAUCE

TO FINISH

Pineapple, Miso & White
Chocolate Tart

SALTED CARAMEL ICE CREAM
& ROASTED PINEAPPLE

70% Chocolate Torte

BLOOD ORANGE SORBET &
COINTREAU JELLY

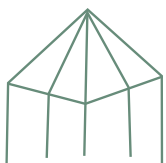
Apple Crumble

PISTACHIO FINANCIER, CREME
DIPLOMAT, BLACK SESAME
TUILLE & VANILLA 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.