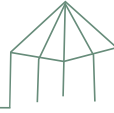


THE CONSERVATORY



Sunday Lunch

FOR THE TABLE

Bread

TO START

Soup of the Day (v)

SOURDOUGH

Highland Venison Carpaccio

PINENUTS, ORANGE, RED ONION, TRUFFLE CREME FRAICHE

Pea and Dill Terrine

HAZELNUTS, ARTICHOKEs, PICKLED GRAPES, BLACK PEPPER CROWDIE

Confit of Cod

CUCUMBER, KOHLRABI, POTATO PUFF, WILD GARLIC SAUCE

MAINS

Dry-aged Roast Sirloin (£5.00 supplement)

ROASTED POTATOES, MAPLE-GLAZED ROOT VEGETABLES, SEASONAL GREENS, HORSERADISH CONFIT, YORKSHIRE PUDDING, PROPER GRAVY

Roast Chicken

ROASTED POTATOES, MAPLE-GLAZED ROOT VEGETABLES, SEASONAL GREENS, SKIRLIE, YORKSHIRE PUDDING, PORT JUS

Herb & Ricotta Agnolotti

CAULIFLOWER FONDANT, GOLDEN RAISINS, PINE NUTS & VADOUVAN OIL

Pan-Roasted Fillet of Sea Trout

ARTICHOKE, PETITS POIS, CONFIT CHERRY TOMATOES, MISO, GINGER & LIME EMULSION

TO FINISH

Apricot Tarte Tatin

VANILLA ICE CREAM, CHOPPED PISTACHIO

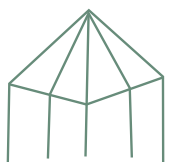
Sticky Toffee Pudding

MUSCOVADO SAUCE, VANILLA ICE CREAM

Selection of Scottish & Continental Cheese (£5.00 supplement)

OATCAKES, GRAPES, WALNUTS & DEESIDE HONEYCOMB

£35 - 2 Courses
£40 - 3 Courses



"Service is not included. Gratuities are at your discretion and shared equally among the Douneside team.

Thank you".