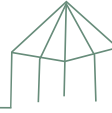


THE CONSERVATORY



Dinner Menu

TO START

Soup of the Day (v)

SOURDOUGH

Highland Venison Carpaccio

PINE NUTS, ORANGE,
PICKLED SHALLOTS &
TRUFFLE CRÈME FRAÎCHE

Confit Cod

CUCUMBER, KOHLRABI,
PUFF POTATO & WILD GARLIC
SAUCE

Applewood Cheddar Souffle

APPLEWOOD CRISPS,
PEA VELOUTE

TO FOLLOW

Roasted Breast of Corn-fed

Chicken

CONFIT LEEK, BABY POTATO,
PANCETTA & TARRAGON JUS

Slow-cooked Blade of Beef

POMME MOUSSELINE,
BABY VEGETABLES, TENDERSTEM &
JUS GRAS

Pan-roasted Fillet of Sea Trout

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

Herb & Ricotta Agnolotti

CAULIFLOWER FONDANT, GOLDEN
RAISINS, PINE NUTS & VADOUVAN OIL

TO FINISH

Apricot Entremet

BEE POLLEN MERINGUE,
APRICOT SORBET

Blackcurrant & Chocolate

COCOA NIB TUILLE,
BLACKCURRANT SORBET

Rhubarb Millefeuille

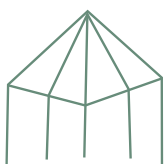
VANILLA ICECREAM,
RHUBARB SNOW &
RHUBARB ESPUMA

A Selection of Scottish &
Continental Cheeses

(£7.50 supplement)

HONEYCOMB & WALNUTS

COFFEE AND PETIT FOURS £7.50



£50 - 2 Courses
£60 - 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.

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

Thank you.