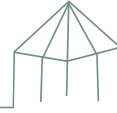


THE CONSERVATORY



Lunch

TO START

Soup of the Day (v)
SOURDOUGH

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

Confit Cod
CUCUMBER, KOHLRABI, PUFF
POTATO & HERB SAUCE

Pea & Dill Terrine
HAZELNUTS, ARTICHOKEs, PICKLED
GRAPES, BLACK PEPPER CROWDIE

TO FOLLOW

Slow Cooked Blade of Beef
POMME MOUSSELINE,
BABY VEGETABLES, FINE BEANS,
JUS GRAS

Pan Roasted Sea Trout
PETITS POIS, CONFIT TOMATOES,
ARTICHOKEs & MISO-GINGER
EMULSION

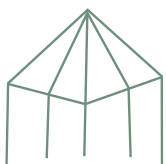
Herb & Ricotta Agnolotti
CAULIFLOWER FONDANT, GOLDEN
RAISINS, PINE NUTS & VADOUVAN OIL

TO FINISH

Rhubarb Millefeuille
YOGURT SORBET, RHUBARB SNOW
& ESPUMA

Sticky Toffee Pudding
MUSCOVADO SAUCE & VANILLA
ICE CREAM

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



£35 - 2 Courses
£40 - 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".