

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

Strawberry and Watermelon Terrine

SMOKED ALMOND GRANOLA, BLACK PEPPER SORBET, BALSAMIC

Confit of Cod

CUCUMBER, KOHLRABI, POTATO PUFF, HERB SAUCE

MAINS

Roasted Dry-aged Ribeye of Beef (£5.00 supplement)

ROASTED POTATOES, GARDEN VEGETABLES, SEASONAL GREENS, HORSERADISH CONFIT, YORKSHIRE PUDDING, PROPER GRAVY

Roasted Breast of Chicken

ROASTED POTATOES, GARDEN VEGETABLES, SEASONAL GREENS, SKIRLIE, YORKSHIRE PUDDING, PROPER GRAVY

Capsicum and Poponcini Peppers

BALSAMICO, PIQUILLO, APPLEWOOD, PINENUTS, GARDEN HERBS

Pan-roasted Fillet of Sea Trout

PETIT POIS, TOSCA COURGETTE. CONFIT CHERRY TOMATOES, MISO, GINGER & LIME EMULSION

TO FINISH

Apricot Tarte Tatin

VANILLA ICE CREAM, CHOPPED PISTACHIO

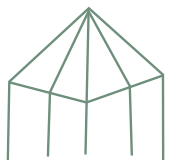
Chocolate Bread and Butter Pudding

WHITE CHOCOLATE 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".