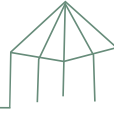


THE CONSERVATORY



Dinner Menu

TO START

Soup of the Day (v)
SOURDOUGH

Barbary Duck Breast
GARDEN PLUMS, GOLDEN RAISINS,
SMOKED ALMONDS,
VARIEGATED KALE

Torched Mackerel
GRANNY SMITH,
GARDEN BEETROOT, APPLE 8 GEL,
HORSERADISH YOGHURT

Katy's 64° Egg
CHANTERELLE, SHIMEJI, MAITAKE,
WILD MUSHROOM TEA

TO FOLLOW

Roasted Breast of Pheasant
SPICED PARSNIP, PANCETTA, PEAR,
CAVALO NERO, CHARDONNAY JUS

Slow-cooked Haunch of Venison
DUCHESS POTATO, BEETROOT,
BRAISED GARDEN CABBAGE,
PICKLED CURRANT, PORT JUS

Pan-roasted Fillet of Sea Trout
WILD MUSHROOM, GARDEN CHARD,
TURNIP, SAMPHIRE,
TRUFFLE EMULSION

Crown Prince Riso
MAITAKE, CHESTNUTS, BABY ONIONS,
SAGE, HERB OIL

TO FINISH

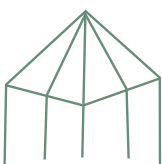
Chocolate Cremosa
COFFEE CRÈME,
COCOA NIB TUILE,
TONKA BEAN SORBET

Bramble & Calvados Tart
CARMELISED APPLE,
BRAMBLE SORBET

Spiced Rice Pudding
CANDIED PUMPKIN,
SABLE & ALMOND

A Selection of Scottish &
Continental Cheeses
(£7.50 supplement)
HONEYCOMB, WALNUT

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.