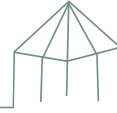


# THE CONSERVATORY



## Lunch

### 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

Salt Baked Beetroot  
POMEGRANATE, WALNUTS,  
PRESERVED LEMON, BALSAMICO

### TO FOLLOW

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

Pan-roasted Fillet of Salmon  
GARDEN CHARD, TURNIP,  
SAMPHIRE, TRUFFLE EMULSION

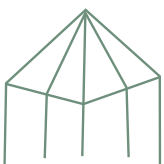
Crown Prince Riso  
MAITAKE, CHESTNUTS, BABY ONIONS,  
SAGE, HERB OIL

### TO FINISH

Pumpkin Spiced Rice Pudding  
CANDIED PUMPKIN,  
SABLE, ALMOND

Sticky Toffee Pudding  
MUSCOVADO SAUCE,  
VANILLA ICE CREAM

Selection of Scottish &  
Continental Cheeses (v)  
OATCAKES, GRAPES,  
DEESIDE HONEYCOMB, 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".*